

Food Establishment Inspection Report

Score: 94.5Establishment Name: KIMONO JAPANESE RESTAURANTEstablishment ID: 3034011679Location Address: 4910 OLD COUNTRY CLUB ROAD☐ Inspection ☒ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 19 / 2014 Status Code: AZip: 27104County: 34 ForsythTime In: 10 : 50 ^{am}_{pm} Time Out: 02 : 30 ^{am}_{pm}Permittee: KIMONO FOODS INCTotal Time: 3 hrs 40 minutesTelephone: (336) 774-9777Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 2No. of Repeat Risk Factor/Intervention Violations: 1

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|--|--|--|--|----------|-----------|--------------------------|-------------------------------------|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. | | | | | | | | | | | |
| Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | | | | |
| IN | OUT | N/A | N/O | Compliance Status | | | | OUT | CDI | R | VR |
| Supervision .2652 | | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | | | | <u>2</u> | <u>0</u> | <input type="checkbox"/> | <input type="checkbox"/> |
| Employee Health .2652 | | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | | | | <u>4</u> | <u>2</u> | <u>0</u> | <input type="checkbox"/> |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 12 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Required records available: shellstock tags, parasite destruction | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Protection from Contamination .2653, .2654 | | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 18 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 22 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures & records | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Consumer Advisory .2653 | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| Highly Susceptible Populations .2653 | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| Chemical .2653, .2657 | | | | | | | | | | | |
| 25 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food additives: approved & properly used | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | | | | <u>2</u> | <u>1</u> | <u>05</u> | <input checked="" type="checkbox"/> |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | | |
| 27 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |

| Good Retail Practices | | | | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|--|--|--|-----------|-----------|-----------|-------------------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | | |
| IN | OUT | N/A | N/O | Compliance Status | | | | OUT | CDI | R | VR |
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | | |
| 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | | | | |
| 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 32 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | | | | | | |
| 35 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | | | | <u>2</u> | <u>1</u> | <u>05</u> | <input checked="" type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | | | | <u>2</u> | <u>05</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 38 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 39 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | | |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | | |
| 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | | | | <u>05</u> | <u>1</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 49 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | | | <u>2</u> | <u>05</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 53 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | | | | <u>1</u> | <u>05</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| Total Deductions: | | | | | | | | 5.5 | | | |

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034011679

Location Address: 4910 OLD COUNTRY CLUB ROAD

☐ Inspection ☒ Re-Inspection Date: 08/19/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27104

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: KIMONO FOODS INC

Email 1:

Email 2:

Telephone: (336) 774-9777

Email 3:

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|--------------|---------------------|------|------------|------------------------|------|-----------|---------------------|------|
| Cooked veal | Walk in cooler | 40 | Fried rice | Hot hold | 180 | Meso soup | Hot hold | 190 |
| Cooked beef | Walk in cooler | 39 | Carrots | Hot hold | 155 | Hot water | 3 Compartment sink | 143 |
| Mixed | Walk in cooler | 41 | Chicken | Final cook | 169 | Sanitizer | dish machine | 50 |
| Lettuce | Make top | 44 | Shrimp | Final cook | 150 | Food | Jae Park 03/22/2017 | 00 |
| Tofu | Make top | 44 | Vegetables | Final cook | 160 | | | |
| Raw shrimp | Make top grill line | 40 | Crab meat | Sushi display | 39 | | | |
| Raw pork | Make top grill line | 42 | Salmon | Sushi Display | 46 | | | |
| Steamed rice | Hot hold | 187 | Air | Under counter reach in | 46 | | | |

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Repeat - PIC has sent EHS the proof of their new menus. One correction is required before printing of menu. Menus shall contain a reminder and disclosure for all food items that may be raw or undercooked. Verification is required for menu by 08/29/2014. Contact Wendy Grijalva when menus are complete and at location. Ensure to go menus are also correct as well.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P - GC - One bottle of chlorine sanitizer read over 200 ppm. Chlorine sanitizer shall read a concentration strength of 50-100ppm. CDI- PIC refilled chlorine sanitizer and it read 50 ppm.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Repeat - All containers in establishment have been labeled with common name with the exception of the MSG and salt at the back cook line. All working containers holding food or food ingredients that are removed from their original packages shall be identifies with the common name of the food. Ensure all containers holding things like oils, flour, herbs, salt, spices, msg, and sugar continue to get labeled. CDI- PIC labeled both containers. // PIC states that escolar will no longer be served in the establishment. PIC has also changed the term "red snapper" from the menu to say tilapia.

Person in Charge (Print & Sign): Jae First Park Last

Regulatory Authority (Print & Sign): Wendy First Grijalva Last

Jae S. Park

Wendy Grijalva, REHS

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 08 / 29 / 2014

REHS Contact Phone Number: (336) 703 - 3157



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- 37 3-307.11 Miscellaneous Sources of Contamination - C - Repeat - Although most employee foods were moved to lower shelving and in a covered container one container of salmon for employees was stored with food of the establishment. Ensure that all employee food throughout the establishment is stored in a manner to prevent contamination from the food for the establishment. CDI- Food was moved to ensure no contamination occurred. / Paper towels are no longer being used to separate or wrap fish but are now being used in the sushi display cases under the fish. Paper towels shall not be used in direct contact with food.
- 38 2-402.11 Effectiveness-Hair Restraints - C - GC - Waiter observed at make unit where i salads and lemons are stored. PIC states that they prepare salads. When working with food employees shall wear hair restraints to prevent hair from contacting exposed food, clean equipment, utensils, linens, and single service articles.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wet wiping cloth observed at sushi table and at beverage area. When cloths become wet they shall be held in chemical sanitizer solution. PIC instructed to use sanitizing cloths to wipe down preparation tables and cutting board and use dry towels if needed. Dry towels shall be changed when visibly soiled or every four hours. CDI- Wet cloths were placed in soiled linen container. New cloths and sanitizers were placed at each station.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - GC - Dish washer observed drying one utensil with a cloth towel. After cleaning and sanitizing utensils shall be air dried. Utensils shall not be cloth dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat - Shelving and supports in storage room and in make top unit are rusting. Assess and repair/replace. PIC states shelving is being replaced. / Sushi reach and display case in is reading an air temperature of 45F. Food in reach in is not being held to temperature. Repair reach in so that it can maintain foods at 45F or below. Do not use reach in to store potentially hazardous foods. Verification required. // 4-205.10 Food Equipment, Certification and Classification - C - A household oven observed at sushi bar area. Food equipment shall be classified for sanitation by ANSI accredited certification program. Remove household equipment from establishment. PICK states he has bought a new oven. Contact Nathan Ward to discuss oven spec sheet.
- 47 4-602.13 Nonfood Contact Surfaces - C - GC - Minor cleaning needed under preparation table to remove rust and oxidation.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Repeat - Backflow prevention device is required on the water line of the coffee maker. Provide documentation that vacuum breaker is internal or install approved back flow device. Consult a plumber. PIC states plumber will install device b end of day. / 5-205.15 System Maintained in Good Repair - P - Leak observed at the preparation sinks



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- 52 5-501.114 Using Drain Plugs - C -. Repeat - Drain plug is missing from dumpster. Contact dumpster company to install approved plug.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Although lighting was added to the back grill line lighting still reads 26-32 foot candles. In areas where food is prepared lighting shall be at least 50 foot candles.



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Spell

