

Food Establishment Inspection Report

Score: 91

Establishment Name: JADE GARDEN

Establishment ID: 3034012382

Location Address: 2201 OLD LEXINGTON RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 20 / 2015 Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 01 : 05 ^{am} _{pm} Time Out: 5 : 40 ^{am} _{pm}

Permittee: KE DYNASTY LLC

Total Time: 4 hrs 35 minutes

Telephone: (336) 785-0155

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: _____

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<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			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<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			3	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	<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			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input 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			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<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			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	0	<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			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:									9	



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: JADE GARDEN
Location Address: 2201 OLD LEXINGTON RD
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27107
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: KE DYNASTY LLC
Telephone: (336) 785-0155

Establishment ID: 3034012382
 Inspection Re-Inspection **Date:** 04/20/2015
Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1: stevenke@gmail.com
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
raw shrimp	make unit	45	rice	rice cooker	161	chicken	counter (cooling)	169
cooked pork	make unit	41	egg rolls	small refrigerator	42	noodles	counter	60
cooked	make unit	40	chicken	small refrigerator	47	fried rice	wok shelf	125
cabbage	counter	62	chicken	small refrigerator	43	rice	counter	63
pork rib tips	reheat	184	hot water	3 comp. sink faucet	147			
wonton soup	hot holding	156	egg roll	buffet	137			
chicken	make unit	41	rice	buffet	162			
garlic and oil	make unit	46	noodles	buffet	147			

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.

- 1 2-102.12 Certified Food Protection Manager - C A certified food protection manager (CFPM) was not present during inspection. A CFPM must be present during hours of operation. Facility must provide a CFPM within 210 days from date permit was issued.
 2-103.11 (A)-(L) Person-In-Charge-Duties - PF Small child being cared for entered the kitchen multiple times during inspection. Authorized personnel may only be permitted in the kitchen.

- 2 2-103.11 (M) Person in Charge-Duties - PF Employees were not made aware of employee health information such as reportable symptoms and illnesses. Employees must be aware of employee health information. Sample of employee health information was provided during inspection.

- 6 2-301.12 Cleaning Procedure - P
 2-301.15 Where to Wash - PF Employee rinsed hands in the 3 comp. sink. On separate occasion, employee washed hands in 3 comp. sink. Employees must wash hands in the provided handwashing sink. Handwashing procedure must be conducted for at least 20 seconds with vigorous scrubbing of hands and exposed portions of arms, rinsing, and using a towel to turn off the faucet. Handwashing procedure demonstrated during inspection.



Person in Charge (Print & Sign): Steven ^{First} Ke ^{Last}

Steven Ke

Regulatory Authority (Print & Sign): Anthony ^{First} Williams ^{Last}

Anthony Williams

REHS ID: 1846 - Williams, Tony

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (___) ___ - ___



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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handwashing sink was blocked with rice container that was not easily moved. Handwashing sinks must be accessible for use by employees. Rice container relocated as corrective action.
6-301.14 Handwashing Signage - C Handwashing signage was not provided at all handwashing sinks used by employees. Post handwashing sign reminding employees to wash hands at all handwashing sinks used by employees. Copy of handwashing sign provided during inspection.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P In the walk-in cooler cooked rice stored below beef, cooked chicken below raw shrimp, raw chicken above celery. In storage, raw animal foods must be stored below raw vegetables and ready-to-eat food items. Raw animal products must be stored by final cook temperatures. For example, poultry must be stored below ground beef and ground beef below shrimp. Products rearranged to prevent cross contamination as corrective action.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Two pans, two bowls, meat grinder, set of tongs, and serving spoon required additional cleaning. Utensils must clean to sight and touch. Items sent to be rewashed during inspection.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Fried rice 125F in small container above wok. When hot holding, food must remain at 135F or above. Fried rice discarded as corrective action.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Noodles 60F, cabbage 62F, and garlic in oil mix was 41-50F. When cold holding, maintain PHF at 45F or below. Noodles and cabbage placed in refrigeration as corrective action. Garlic in oil 45-46F once stirred in container.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Sweet and sour chicken was not date marked. For cooked items that are held in the restaurant for more than 24 hours, label with the date of preparation. Potentially hazardous foods maintained at 41F or below must be held for no more than 7 days. The day of preparation must count as Day 1.
- 26 7-102.11 Common Name-Working Containers - PF Chemical sanitizer was unlabeled in the spray bottle. Label chemical bottles with the name of the contents inside. Chemical bottle labeled during inspection.



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Spell

- 31 3-501.15 Cooling Methods - PF Pork cooling in large portion. Chicken cooling tightly covered. When cooling, separate food into thin, small portions. Loosely cover food when cooling. Chicken placed on sheet pan to allow for more rapid cooling. Pork reheated to 189-200F to begin cooling process again.
- 33 3-501.13 Thawing - C Raw chicken thawing on counter. Thaw by placing product under running water of 70F or less or in refrigeration. Another option is to thaw throughout a continuous cooking process. Raw chicken placed in refrigeration as corrective action.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Sesame seeds, MSG, salt, sugar, cinnamon, sauces were not labeled with the common name of the food. Label foods that are removed from original containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Chicken in walk-in cooler and broccoli on work table uncovered. Store items covered to prevent contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloth stored at the preparation sink was not held in sanitizer. Wet wiping cloths must be held in sanitizer between uses.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Bowl without handle used as scoop. Scoop handle in rice. Scoops must have a handle. If scoop is stored in the product, keep handle out of the product.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Bowls and containers stacked wet. Air dry utensils before stacking.



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Plates for customers were not stored inverted. Keep single service items inverted to prevent contamination.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF Food buckets for sauces are reused for other food items. These buckets contain crevices that are not easily cleanable. Replace with easily cleanable food containers.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C Food stored in vat for sanitizing. Maintain solutions clean and properly setup to wash, rinse, and santize utensils in the 3 compartment sink. Food preparation sinks are to be used for food preparation.
- 49 5-205.15 System Maintained in Good Repair - P Toilets in both restrooms were leaking. Repair leaks at toilets. Repaired during inspection.
- 54 6-501.110 Using Dressing Rooms and Lockers - C Cell phone and tape measurer stored above the make unit. Personal effects must be stored in a designated location for employee items such as a locker office or designated space.



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Spell

