

Food Establishment Inspection Report

Score: 90

Establishment Name: THAI MAX

Establishment ID: 3034020757

Location Address: 3320 SILAS CREEK PKWY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 22 / 2017 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 03 : 30 ^{am}_{pm} Time Out: 06 : 15 ^{am}_{pm}

Total Time: 2 hrs 45 minutes

Permittee: TLC THAI MAX LLC

Category #: IV

Telephone: (336) 760-8400

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 8

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

No. 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<input checked="" type="checkbox"/>	0	<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				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	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 checked="" 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	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	<input checked="" type="checkbox"/>	<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	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	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	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition				3	15	0	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	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	05	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	05	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				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	<input checked="" type="checkbox"/>	<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	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<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				1	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	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	<input checked="" type="checkbox"/>	0	<input checked="" 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	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										10	

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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

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

Permittee: TLC THAI MAX LLC

Email 1:

Email 2:

Telephone: (336) 760-8400

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chlorine	three comp sink	50	hot water	three comp sink	128			
chlorine	spray bottle	50	rice	cooking	200			
chicken	final cook	201	tofu	make unit	40			
rice	hot hold	165	chicken	walk in cooler	41			
vegetables	hot hold	170						
egg roll	hot hold	135						
noodles	cooling 1 hr	78						
chicken	cooling 2 hrs	48						

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.

- 2-102.12 Certified Food Protection Manager - C: Manager on duty has expired food safety certification and the other certified manager is not present. A person in charge who is responsible for food safety and certified through an ANSI-accredited certification program shall be on-site during all hours of food preparation. Obtain certification.
- 2-401.11 Eating, Drinking, or Using Tobacco - C: One open cup of employee drink on make unit lid. One bottle of employee drink on prep table next to toothpicks. Employee drinks shall be stored in cups with lid and straw to prevent contamination of hands while drinking and cup stored on lower surface to prevent contamination of food and cleaned equipment. CDI: Drinks removed.
- 2-301.14 When to Wash - P: REPEAT: Employee washed hands, then recontaminated hands by turning off faucets without using a barrier like a paper towel. Hands shall be washed when contaminated. CDI: Hands re-washed and paper towel used to turn off faucets.



Person in Charge (Print & Sign): Zheng ^{First} Yu Long ^{Last}

Regulatory Authority (Print & Sign): Michelle ^{First} Bell REHS ^{Last}




REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 8 6-301.14 Handwashing Signage - C: 0 pts. Handwashing sign missing in employee bathroom. Handwashing sinks shall have signs reminding employees to wash hands when contaminated. CDI: Sign given to manager. 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Rice container stored semi-blocking handsink. Maintain container away from handsink to prevent blocking sink. CDI: Container moved.
- 13 3-304.15 (A) Gloves, Use Limitation - P: 0 pts. Employee using gloves to handle money, prepare beverages, and then contact toothpicks to give samples to customers. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Manager educated about employee usage of gloves. Left issue with manager to correct.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Rice at serving line 120-126F. Spicy chicken 95-105F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Rice reheated above 165F. Chicken discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Cut cabbage sitting out at room temperature and measuring 76F (out since 12pm). Potentially hazardous foods shall be maintained at 45F and below. CDI: Cabbage moved to walk in cooler.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF: 0 pts. Burn cream and Advil stored on make unit shelving above make unit. Medications shall be stored to prevent contamination of food and cleaned equipment. CDI: Medications moved to first aid storage.
- 31 3-501.15 Cooling Methods - PF: REPEAT: Four containers of noodles cooling approx. 1 hr. in walk in cooler (78F) with lids on products. Methods shall be taken to facilitate cooling of foods (loosely covering foods during cooling, using ice to cool foods, etc.). CDI: Lids moved to vent foods.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. A few ingredients with no labels or improperly labeled. Foods shall be labeled with common name of food once removed from original bulk container. Label all ingredients.



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- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C: 0 pts. Noodles stored in direct contact with ice. Unpackaged food may not be stored in direct contact with undrained ice (except tofu and cut vegetables). Store noodles on drained ice only.//3-305.11 Food Storage-Preventing Contamination from the Premises - C: In walk in freezer, tray of wontons uncovered. Multiple sauce buckets on floor of kitchen and dry storage. Food shall be covered and stored at least 6 inches above the floor.//3-307.11 Miscellaneous Sources of Contamination - C: Egg rolls stored in direct contact with cardboard container instead of enclosed plastic liner. Food shall be stored to prevent contamination from contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Multiple wet wiping cloths stored on prep surfaces. Wiping cloths, once wet, shall be stored submerged in an effective sanitizer solution.
- 43 4-903.12 Prohibitions - C: Multiple sleeves of lids stored under sewer line of front serving station handsink. Single service articles shall not be stored under exposed sewer lines. Move./ Paper towels stored in bathroom. Single service articles shall not be stored in restrooms. Move.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C:0 pts. Seal handsink to counter at front service line. Repair strip under hood coming unglued. Caulk missing from crevices in hood. Walk in cooler door damaged with dents. Faucet handle at wok broken. Equipment shall be maintained in good repair.
- 49 5-203.14 Backflow Prevention Device, When Required - P: Hose with pistol grip connected at mopsink and only atmospheric backflow preventer installed. When using a pistol grip on the end of the hose, an atmospheric backflow preventer rated for continuous pressure shall be used. Otherwise, maintain hose or pistol grip removed from faucet/hose. CDI: Hose removed from faucets.//5-205.15 System Maintained in Good Repair - P: Leak at hot water faucet of prep sink. Maintain plumbing system in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: 0 pts. Floor tile damaged at entry to dry storage room. Paint chipping from door frame in kitchen. Floors, walls, ceilings and attachments shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in fctd): cook station 26-48, grill 29-44, rice cooker 15, rice containers at serving line 19-23, beverage station 22, and tea urn 10. Increase lighting to 50 fctd in all food prep areas.



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