

Food Establishment Inspection Report

Score: 87.5Establishment Name: SARKU JAPANEstablishment ID: 3034020550Location Address: 3320 SILAS CREEK PKWY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 05 / 24 / 2017 Status Code: AZip: 27103County: 34 ForsythTime In: 01 : 00 ^{am}_{pm}Time Out: 04 : 00 ^{am}_{pm}Permittee: SAR HANES FOOD INCTotal Time: 3 hrs 0 minutesTelephone: (336) 659-9306Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5No. of Repeat Risk Factor/Intervention Violations: 0

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				2	0		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	
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	
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	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
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 checked="" 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	
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	
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	
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	
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	
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	

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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	
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				1	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	
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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	<input checked="" type="checkbox"/>	0	
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input checked="" type="checkbox"/>	05	0	<input checked="" 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	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	
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	<input checked="" type="checkbox"/>	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<input checked="" 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	
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	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	<input checked="" 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"/>	
Total Deductions:										12.5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: SARKU JAPAN

Location Address: 3320 SILAS CREEK PKWY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: SAR HANES FOOD INC

Telephone: (336) 659-9306

Establishment ID: 3034020550

☒ Inspection ☐ Re-Inspection Date: 05/24/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: chanchan1999@hotmail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
quat sanitizer	wiping cloth bucket	150	noodles	walk in cooler	44			
chicken	hot hold	178	cabbage	cooling since 1030AM	58			
chicken	final cook	212	rice	hot hold	204			
cabbage	cooling drawer	54	rice	hot hold	183			
noodles	cooling drawer	51	hot water	three comp sink	135			
beef	cooling drawer	47	quat sanitizer	three comp sink	300			
servsafe	Fang Fang Li 1-7-19	00	raw chicken	cooling drawer	43			
cabbage	walk in cooler	45						

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Handsink in front service area being used to dump ice. Handwashing sinks shall be used for handwashing and for no other purpose. CDI: Sink cleaned.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Tubs of raw chicken stored over tubs of raw cabbage in walk in cooler. Foods shall be protected from cross contamination at all times. CDI: Cabbage moved above raw chicken.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Quat sanitizer in three comp sink between 0-150 ppm. Quat sanitizer shall range from 150-400 ppm as indicated on manufacturer's guidelines for effective sanitization. CDI: Solution emptied and dishes were sanitized in 300 ppm quat.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Most containers/tubs, pitchers, and knives soiled with greasy and sticker residue. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.

Person in Charge (Print & Sign): *First* Fang Fang *Last* Li

Regulatory Authority (Print & Sign): *First* Michelle *Last* Bell

[Signature]
Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 06 / 03 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: In cooling drawers under grill: cabbage/veggie mix 48-54F, noodles 48-51F, and beef 45-47F. Potentially hazardous foods shall be maintained at 45F and below. CDI: All were placed at grill approx. 30 minutes prior and sent back to walk in cooler to cool. Maintain unit at temperature to hold foods at 45F and below.
- 26 7-201.11 Separation-Storage - P: 0 pts. Hand soap and cleaner stored on shelving above bottled water and teriyaki sauce. First aid spray and vitamins stored over tubs of mayonnaise. Chemicals shall be stored to prevent contamination of food and cleaned equipment. CDI: Mayonnaise moved and chemicals placed on chemical shelving.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Sauce buckets on floor throughout. Sugar tub on floor. Mayonnaise buckets stored within splash of handsink in kitchen. Food shall be protected from contamination while in storage by storing at least 6 inches above the floor and maintaining free from splash. Mayonnaise buckets moved during inspection.//3-307.11 Miscellaneous Sources of Contamination - C: Cell phone and charger placed on top of mixer while in-use. Employee items stored above waters and sauces. Employee food box in walk in cooler stored above food for pay. Cut broccoli placed bag into original (soiled) box after cutting. Food shall be protected from miscellaneous sources of contamination. Maintain employee food and storage to prevent contamination of food for pay and place washed/cut broccoli into clean container after preparation.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. One wet wiping cloth on prep surface. Sanitizer bucket for wet cloths on prep surface by tea maker. Wiping cloths, once wet, shall be stored submerged in an effective sanitizer solution and stored to prevent contamination of food and cleaned equipment. CDI: Cloth placed in bucket and bucket moved to shelf.
- 40 3-302.15 Washing Fruits and Vegetables - C: Broccoli is sliced and placed back in original container, then washed and placed in new container. Fruits and vegetables shall be washed prior to cutting/preparation. Wash vegetables first, then slice, then place in clean container. Do not place back in original box.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: REPEAT: Handle laying on rice and noodles. In-use utensils shall be stored with handles upright out-of-ingredient when in-between uses. CDI: Handles uprighted.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Tub, metal, and plastic containers stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing, prior to stacking.//4-903.12 Prohibitions - C: Tea maker and clean linens (towels and aprons) being stored in the restroom. Equipment, utensils, and linens shall not be stored in toilet rooms. Remove items.



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- 43 4-903.12 Prohibitions - C: Paper towels and forks being stored in restroom. Single service articles shall not be stored in toilet rooms.//4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Facility is re-using food coloring bottles to hold oil/water. Once used for manufacturer's original intended use, single use articles shall be discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Handle missing to cooling drawer. Shelving throughout dry storage rusting. Shelving in walk in cooler may be rusting (remove soil and assess). Leak present in walk in freezer from condensate fan. Threshold to walk in cooler floor needs sealed. Recaulk crevices inside hood where caulk is drooping/missing. Equipment shall be maintained in good repair (and rust-free).
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Three comp sink and drainboards soiled. Warewashing equipment shall be cleaned at least every 24 hours and as frequently as necessary to maintain clean.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Shelving throughout soiled with greasy residue and dust, under drainboards of three comp sink, floor cleaning needed in walk in cooler, sides and legs of equipment, outsides of containers soiled. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P: Shut-off valve present at mopsink, but no backflow present between shut-off valve and open-ended hose. Atmospheric backflow preventer is needed between shut-off valve and open ended hose. Install vacuum breaker and continue maintaining hose open at bottom. Verification is required by 6-3-17 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.//5-205.15 System Maintained in Good Repair - P: Leak present at left faucet of three comp sink and under sanitizer vat of three comp sink. Maintain system in good repair.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: 0 pts. Detailed cleaning needed under equipment (specifically mixer). Floors shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in ftc): toilet 1, walk in freezer 1-4, walk in cooler 6-11, mixer 37, rice mix prep 30, sugar prep 38-42, single service storage corner 12, cabbage shredder 37, and beverage station 37. Increase lighting to meet 50 ftc in food prep areas, 20 ftc at fixtures in restrooms, and 10 ftc in areas of food storage.



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