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Location Address:       5387 SHATTALON DR       Inspection       Re-Inspection         City:       WINSTON SALEM       State:       NC       Date:       0.7 / 18 / 20 17 Status Code: A         Zip:       27106       County:       34 Forsyth       Time In:       0.1 : 3.5 © mm       Time Out: 0.3 : 0.5         Permittee:       CHAN KAI KEN       Category #:       IV       FOA Establishment Type: Full-Service Restaurant         No. of Risk Factor/Intervention Violations:       3       No. of Risk Factor/Intervention Violations:       3         Water Supply:       Municipal/Community       On-Site Supply       Cood Retail Practices       Good Retail Practices         No. of Risk Factor/Intervention Violations:       3       No. of Repeat Risk Factor Intervention Violations:       3         Supprision       262       1       State:       No. of Repeat Risk Factor Intervention Violations:       3         No. of Repeat Risk Factors and Public Health Interventions       Reference Risk Factor Intervention Violation:       3       0       Reference       245.2       State:       No. of Repeat Risk Factor Intervention Violation:       3       0       Reference       245.2       State:       No. of Researce       245.2       State:       No. of Researce       245.2       State:       No. of Researce       245.2	DTS: 1
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Zip:       27106       County:       34 Forsyth       Time In:       0 1:       3.5 & mm       Time Out:       0.3 :       0.5         Permittee:       (14)       (33)       922-2900       Category #:       V         Wastewater System:       Municipal/Community       On-Site Supply       FDA Establishment Type;       Full-Service Restaurant         Water Supply:       Municipal/Community       On-Site Supply       FDA Establishment Type;       Full-Service Restaurant         No. of Risk Factor/Intervention Violations:       3       No. of Risk Factor/Intervention Violations:       3         Poototorne Illness Risk Factors and Public Health Interventions:       Coord Healt Practices       Coord Healt Practices       Coord Healt Practices         No of Risk Reactor/Intervention Violation body:       2       2       Imme Intervention:       Safe Food and Water       2.853, 2655, 2658         1       Imme Intervention:       2       Imme Intervention:       Safe Food and Water       2.853, 2655, 2658       Imme Intervention:       2       Imme Intervention:       Safe Food and Water       2.853, 2655, 2658       Imme Intervention:       2       Imme	DTS: 1
Permittee:       Chan Kal KEN       Total Time:       11 ht 30 minutes         Telephone:       (336) 922-2900       Category #:       I/V         Wastewater System:       Municipal/Community       On-Site System       FDA Establishment Type:       Full-Service Restaurant         Water Supply:       Municipal/Community       On-Site Supply       FDA Establishment Type:       Full-Service Restaurant         No. of Repeat Risk Factor/Intervention Violations:       3 No. of Repeat Risk Factor/Intervention Violations:       3 No. of Repeat Risk Factor/Intervention Violations:         Rak tector:       Compliance Status       our to R ive       in our live ive       Compliance Status         Supervision       262       28       Peateured eggs used where required       1         18       Image:       Proper atel in secure in our to R ive       3 Image:       1         28       Image:       Repeater Risk Factor/Intervention Violation       28       3 Image:       1         38       Image:       Proper atel in secure in our our our ive       1       1       1       1       1         39       Image:       Proper atel in secure in our our our ive       1       1       1       1       1       1         30       Image:       Provertable control our our our our ive	DTS: 1
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Telephone: [339] 922-2000         Wastewater System: Municipal/Community On-Site System         FDA Establishment Type; Full-Service Restaurant         No. of Risk Factor/Intervention Violations: 3 No. of Resk factor: And Public Health Interventions Resk factor: Controling factor fulnersee the chance of developing footome illness. Public Health Intervention: Control measures to provent footome illness. Public Health Intervention: Control measures to provent footome illness. Public Health Intervention: Control measures to provent footome illness.       So. of Repeat Risk Factor?Intervention Violation: 3 No. of Repeat Risk Factor?.         No       No       Compliance Status       Our Ont R in Safe Food and Water       Compliance Status       Implicit Safe Food and Water       Cost         No       Propersent: Dermonoting for the footome duese       Cond Top Pice Present: Dermonoting for specialized processing       Implicit Safe Food and Water       Cost         No       Proper use of reporting, restriction & exclusion       Implicit Safe Food and Water       Cost       Cost         No       Mode Charge from eyes, nose or mouth       Implicit Safe Food and Water       Cost       Cost       Approved theming for head food in the food in the property acked for heit holding       Implicit Safe Food and Water       Cost	s, chemicals,       DUT     CDI     R     VR       03     0     0     0       10     0     0     0       03     0     0     0       03     0     0     0       03     0     0     0       03     0     0     0       03     0     0     0       03     0     0     0
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Water Supply:       Municipal/Community       On-Site Supply         No. of Repeat Risk Factor/Intervention Violatic         Risk factors:       Combining factors that Increase the chance of developing foodborne liness.         Public Health Interventions:       Good Retail Practices:         Risk factors:       Compliance Status       our         Supprivision       2652       2653         28       Proper use of reporting creatication of antionation of antiopage.       3546       Od and Water       2653, 2654         28       Managenetic framework in combination of antiopage.       352.00       0       Xuer and ice frame approved source       2         29       Managenetic framework in combination of antiopagenetic framework in combindice in a properi diabate in combination	s, chemicals,       DUT     CDI     R     VR       03     0     0     0       10     0     0     0       03     0     0     0       03     0     0     0       03     0     0     0       03     0     0     0       03     0     0     0       03     0     0     0
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3 <ul> <li>Proper use of reporting</li> <li>Good Hygienic Practices</li> <li>2652, 2653</li> </ul> <ul> <li>Food Temperature Control</li> <li>2653, 2654</li> <li>Proper eating, tasting, drinking, or tobacco use</li> <li>2110</li> <li>3</li> <li>Cond Hygienic Practices</li> <li>2652, 2653</li> <li>No discharge from eyes, nose or mouth</li> <li>Cond Temperature Control</li> <li>2110</li> <li>2110</li></ul>	
Good Hygienic Practices       .2652, .2653         4       A       Proper eating, tasting, drinking, or tobacco use       2110       1       A       Proper cooling methods used; adequate equipment for temperature control       1         5       A       No discharge from eyes, nose or mouth       100       100       Approved tool properly cooked for holding       11         7       A       Approved thawing methods used       11       11       Approved thawing methods used       11         7       A       Cood dentification       2653       2653       2657         8       Approved Surce       2653, .2657       100       2653       2657         4       Approved Source       2653, .2655       100       100       2653, .2654       2656, .2657         9       A       Food tool properly labeled: original container       12       110       100	
4       X       Proper eating, tasting, drinking, or tobacco use       210       1       X       equipment for temperature control       1         5       X       No discharge from eyes, nose or mouth       100       1       22       X       X       Plant food properly cooked for hot holding       1         32       Image: Contamination by Hands       2652, 2653, 2655       X       X       Approved thawing methods used       1         7       X       Image: Contamination by Hands       2652, 2653, 2655       X       Thermometers provided & accurate       1         7       X       Image: Contamination by Hands       2653, 2655       X       Food dentification       2653         8       X       Handwashing sinks supplied & accessible       X       Image: Contamination       2652, 2653, 2654         9       X       Food obtained from approved source       210       Image: Contamination       2652, 2653, 2654       210       Image: Contamination prevented during food       210       Image: Contamination       2653, 2654 </td <td></td>	
5 Image: spectral system   9 Image: spectral system   9 Image: spectral system   10 Image: spectral system   11 Image: spectral system   12 Image: spectral system   13 Image: spectral system   14 Image: spectral system   15 Image: spectral system   16 Image: spectral system   17 Image: spectral system   18 Image: spectral system   9 Image: spectral system   9 Image: spectral system   11 Image: spectral system   12 Image: spectral system   13 Image: spectral system   14 Image: spectral system   15 Image: spectral system   16 Image: spectral system   17 Image: spectral system   18 Image: spectral system   19 Image: spectral system   10 Image: spectral system   11 Image: spectral system   12 Image: spectral system   13 Image: spectral system   14 Image: spectral system   15 Image: spectral system   16 Image: spectral system   17 Image: spectral system   18 Image: spectral system   19 <td>0.5 0</td>	0.5 0
Preventing Contamination by Hands       265, 265, 265, 265, 265         6       Ands Clean & properly washed       120         7       Ands Clean & properly washed       120         7       Ands Clean & properly washed       120         8       Andswashing sinks supplied & accessible       10         8       Andwashing sinks supplied & accessible       10         9       Food obtained from approved source       210         9       Food obtained from approved source       210         10       A Food received at proper temperature       210         11       Food obtained from approved source       210         12       Parevention for Contamination       2653, 2654         11       Food in good condition, safe & unadulterated       210         12       Parasite destruction       210         13       Food-contact surfaces: cleaned & sanitized       3130         13       Food contact surfaces: cleaned & sanitized       3130         15       Proper disposition of returned, previously served, 210       11         15       Proper disposition of returned, previously served, 210       11         14       Proper disposition of returned, sunsale food       12         14       Proper disposition of returned, sec clea	
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7       X	
8       X       Handwashing sinks supplied & accessible       X       10       X       Prevention of Food Contamination 2652, 2653, 2654, 2656, 2657         9       X       Food obtained from approved source       21       0       10       10       X       Insects & rodents not present; no unauthorized animals       X         10       X       Food obtained from approved source       21       0       10       10       X       Food obtained from approved source       21       0       10       10       X       Food obtained from approved source       21       0       10       10       X       Food obtained from approved source       21       0       10       10       10       X       Food obtained from approved source       21       0       10	
Approved Source       2653, 2655         9       X       Food obtained from approved source       21       0       10       10       X       Food obtained from approved source       21       0       17       X       Contamination prevented during food preparation, storage & display       21         10       X       Food obtained from approved source       21       0       17       X       Contamination prevented during food preparation, storage & display       21         11       X       Food in good condition, safe & unadulterated       21       0       18       X       Personal cleanliness       11         12       X       Required records available: shellstock tags, parasite destruction       21       0       38       Personal cleanliness       11         13       X       Protection from Contamination       2653, 2654       Wiping cloths: properly used & stored       11         14       X       Food-contact surfaces: cleaned & sanitized       31       11       X       12       X       11       X       11       X       11       X       11       X       11       X       12	
9       X       Food obtained from approved source       21       0       10       10       X       Food received at proper temperature       21       0       10       10       X       Food received at proper temperature       21       0       10       10       X       Food received at proper temperature       21       0       11       X       X       Food in good condition, safe & unadulterated       21       0       11       X       Personal cleanliness       11         12       Image: X       Food separated estruction       2653, 2654       Y       Washing fruits & vegetables       11         13       Image: X       Food-contact surfaces: cleaned & sanitized       31       31       X       11       X       Image: X       14       X       Food-contact surfaces: cleaned & sanitized       31       X       11       X       Image: X       14       X       Food-contact surfaces: cleaned & sanitized       31       X       11       X       Image: X       11	
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12       Image: Construction of contantiation in the standard algorithm of the sta	
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15       □       Proper disposition of returned, previously served, reconditioned, & unsafe food       □       <	
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19       Image: Constructed and the constructe	
21 X       Proper date marking & disposition       3 130       Physical Facilities       .2654, .2655, .2656         22 X       X       X       X       X       X       X         23 X       X       X       X       X       X       X	
22 C M Consumer advisory provided for raw or Theme C C C C C C C C C C C C C C C C C C	
24 Pasteurized foods used; prohibited foods not 3130 C & cleaned	0.5 0
Chemical .2653, .2657	
Conformance with Approved Procedures .2653, .2654, .2658         27       Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced packing criteria or HACCP plan       Image: Compliance with variance, specialized packing criteria or HAC	

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North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. 4 Page 1 of \_\_\_\_\_ Food Establishment Inspection Report, 3/2013

### Comment Addendum to Food Establishment Inspection Report

Establishment Name: PEACE OF CHI	NA
Location Address: 5387 SHATTALON	N DR
City: WINSTON SALEM	State: NC
County: 34 Forsyth	Zip: 27106
Wastewater System: X Municipal/Commun Water Supply: X Municipal/Commun Permittee: CHAN KAI KEN	
Telephone: (336) 922-2900	

#### Establishment ID: 3034020386

Inspection	Re-Inspection	
Comment Adden	dum Attached?	

Date: 07/18/20	)17
Status Code:	А
Category #:	

Email	1:
Email	2:

Email 3:

# Temperature Observations

			1911199					
Item rice	Location cooling	Temp 133	ltem pork	Location walk-in cooler	Temp 40	Item	Location	Temp
chicken wing	counter	80	hot water	3-compartment sink	121			
garlic in oil	counter	81	bleach (ppm)	bottle	50			
white rice	rice cooker	145	chicken	final cook	202			
cabbage	make-unit	44	ServSafe	Qi Jie Guo 12-16-18	0			
shrimp	make-unit	42						
pork	make-unit	45						
noodles	cooling	66						

#### **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.

5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Repeat - Sanitizer bucket in front handsink. Handsinks must be maintained free and only be used for handwashing. CDI - Bucket removed. // 6-301.14 Handwashing Signage - C - No handwashing signage at back handsink. All handsinks must have appropriate signage that instructs employees to wash hands. CDI - Signage printed and left at establishment.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P Thermometer visibly soiled with grease. Food-contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI - Thermometer taken to be washed, rinsed and sanitized. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Fried chicken and garlic in oil stored on counter out of temperature control. All potentially hazardous foods in cold holding shall measure 45F or less. CDI Both taken to walk-in cooler.

Person in Charge (Print & Sign):	First	Last	$\mathcal{A}$			
Regulatory Authority (Print & Sign): <sup>Andrew</sup>	<i>First</i> Lee	Last	ande			
<b>REHS ID: 2544</b>	- Lee, Andrew		Verification Required Date://			
REHS Contact Phone Number: (336) 703 - 3128						
North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer.						

# **Comment Addendum to Food Establishment Inspection Report**

Establishment Name: PEACE OF CHINA

Establishment ID: 3034020386

	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.				
21	2 501 15 Cooling Methods DE Needles cooling in make unit measured 665 and were tightly covered with plastic wron	-			

- 31 3-501.15 Cooling Methods PF Noodles cooling in make-unit measured 66F and were tightly covered with plastic wrap. Potentially hazardous foods that are cooling shall be placed in equipment that is designed to rapidly cool foods such as the walk-in cooler and also loosely covered or left uncovered. CDI - Noodles taken to walk-in cooler and uncovered.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest C Repeat Dead insects and spiderwebs present throughout establishment - especially in light fixtures. Dead pests shall be removed from the premises. Remove all dead pests and spiderwebs.
- 37 3-307.11 Miscellaneous Sources of Contamination C Employee beverage stored on prep table. Employee beverages must not be stored where food is prepared. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage C Bowls used as scoops in meat containers in make-unit. 2 knives stored in space between prep table and make-unit. In-use utensils shall not be stored where they can become contaminated and also must have a handle.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Repeat Torn gaskets present on most refrigeration unit doors and shelves below prep tables are oxidized/beginning to rust and need to be reconditioned or replaced. Equipment shall be maintained in good repair.
- 4-602.13 Nonfood Contact Surfaces C Repeat Cleaning necessary on dry storage shelves, shelves below beverage coolers, on sides and tops of all equipment underneath hood, and on shelf above 3-compartment sink. Nonfood contact surfaces shall be maintained clean.
- 6-201.11 Floors, Walls and Ceilings-Cleanability C Back prep sink needs to be recaulked to wall. Physical facilities shall be maintained in good repair and be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Ceiling tiles and walls throughout establishment are stained and require additional cleaning or need to be replaced. Physical facilities shall be maintained clean.





Comment Addendum to Food Establishment Inspection Report

Establishment Name: PEACE OF CHINA

Establishment ID: 3034020386

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.

54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low underneath hood (20-32 foot candles), at both prep sinks (23 and 34 foot candles), and in restroom (7-10 foot candles). Lighting shall be at least 50 foot candles where food is prepared and at least 20 foot candles and plumbing fixtures in restrooms. Clean light shields and replace burned out bulbs to raise lighting.



Spell

Establishment Name: PEACE OF CHINA

Establishment ID: \_\_\_\_\_\_3034020386

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.



Establishment Name: PEACE OF CHINA

Establishment ID: 3034020386

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.

