

# Food Establishment Inspection Report

Score: 98.5

Establishment Name: RIO JAPANESE RESTAURANT

Establishment ID: 3034012229

Location Address: 6804 RIVER CENTER DRIVE

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: PHIHO INC.

Telephone: (336) 778-1888

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 04/11/2024 Status Code: A

Time In: 10:40 AM Time Out: 1:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. 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

| Compliance Status   |  | OUT  | CDI | R   | VR |
|---|--|--|-----|-----|----|
| <b>Supervision .2652</b>  |  |  |     |     |    |
| 1   | <input checked="" type="checkbox"/> OUT/N/A        | PIC Present, demonstrates knowledge, & performs duties   | 1   | 0   |    |
| 2   | <input checked="" type="checkbox"/> OUT/N/A        | Certified Food Protection Manager  | 1   | 0   |    |
| <b>Employee Health .2652</b>  |  |  |     |     |    |
| 3   | <input checked="" type="checkbox"/> OUT            | Management, food & conditional employee; knowledge, responsibilities & reporting               | 2   | 1   | 0  |
| 4   | <input checked="" type="checkbox"/> OUT            | Proper use of reporting, restriction & exclusion   | 3   | 1.5 | 0  |
| 5   | <input checked="" type="checkbox"/> OUT            | Procedures for responding to vomiting & diarrheal events                                       | 1   | 0.5 | 0  |
| <b>Good Hygienic Practices .2652, .2653</b>                         |  |  |     |     |    |
| 6   | <input checked="" type="checkbox"/> IN OUT         | Proper eating, tasting, drinking or tobacco use  | 1   | 0.5 | X  |
| 7   | <input checked="" type="checkbox"/> OUT            | No discharge from eyes, nose, and mouth  | 1   | 0.5 | 0  |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b> |  |  |     |     |    |
| 8   | <input checked="" type="checkbox"/> OUT            | Hands clean & properly washed  | 4   | 2   | 0  |
| 9   | <input checked="" type="checkbox"/> OUT/N/A/N/O    | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed      | 4   | 2   | 0  |
| 10  | <input checked="" type="checkbox"/> OUT/N/A        | Handwashing sinks supplied & accessible  | 2   | 1   | 0  |
| <b>Approved Source .2653, .2655</b>                                 |  |  |     |     |    |
| 11  | <input checked="" type="checkbox"/> OUT            | Food obtained from approved source   | 2   | 1   | 0  |
| 12  | <input checked="" type="checkbox"/> IN OUT         | Food received at proper temperature  | 2   | 1   | 0  |
| 13  | <input checked="" type="checkbox"/> OUT            | Food in good condition, safe & unadulterated   | 2   | 1   | 0  |
| 14  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Required records available: shellstock tags, parasite destruction                              | 2   | 1   | 0  |
| <b>Protection from Contamination .2653, .2654</b>                   |  |  |     |     |    |
| 15  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Food separated & protected   | 3   | 1.5 | 0  |
| 16  | <input checked="" type="checkbox"/> IN OUT         | Food-contact surfaces: cleaned & sanitized   | 3   | 1.5 | X  |
| 17  | <input checked="" type="checkbox"/> OUT            | Proper disposition of returned, previously served, reconditioned & unsafe food                 | 2   | 1   | 0  |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>            |  |  |     |     |    |
| 18  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper cooking time & temperatures   | 3   | 1.5 | 0  |
| 19  | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | Proper reheating procedures for hot holding  | 3   | 1.5 | 0  |
| 20  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper cooling time & temperatures   | 3   | 1.5 | 0  |
| 21  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper hot holding temperatures  | 3   | 1.5 | 0  |
| 22  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper cold holding temperatures   | 3   | 1.5 | 0  |
| 23  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper date marking & disposition  | 3   | 1.5 | 0  |
| 24  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Time as a Public Health Control; procedures & records  | 3   | 1.5 | 0  |
| <b>Consumer Advisory .2653</b>                                      |  |  |     |     |    |
| 25  | <input checked="" type="checkbox"/> OUT/N/A        | Consumer advisory provided for raw/undercooked foods   | 1   | 0.5 | 0  |
| <b>Highly Susceptible Populations .2653</b>                         |  |  |     |     |    |
| 26  | <input checked="" type="checkbox"/> IN OUT         | Pasteurized foods used; prohibited foods not offered   | 3   | 1.5 | 0  |
| <b>Chemical .2653, .2657</b>  |  |  |     |     |    |
| 27  | <input checked="" type="checkbox"/> IN OUT         | Food additives: approved & properly used   | 1   | 0.5 | 0  |
| 28  | <input checked="" type="checkbox"/> OUT/N/A        | Toxic substances properly identified stored & used   | 2   | 1   | 0  |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>     |  |  |     |     |    |
| 29  | <input checked="" type="checkbox"/> IN OUT         | Compliance with variance, specialized process, reduced oxygen packaging 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.

| Compliance Status   |   | OUT  | CDI | R   | VR  |
|---|---|--|-----|-----|-----|
| <b>Safe Food and Water .2653, .2655, .2658</b>                            |   |  |     |     |     |
| 30  | <input checked="" type="checkbox"/> IN OUT  | Pasteurized eggs used where required   | 1   | 0.5 | 0   |
| 31  | <input checked="" type="checkbox"/> OUT     | Water and ice from approved source   | 2   | 1   | 0   |
| 32  | <input checked="" type="checkbox"/> IN OUT  | Variance obtained for specialized processing methods   | 2   | 1   | 0   |
| <b>Food Temperature Control .2653, .2654</b>                              |   |  |     |     |     |
| 33  | <input checked="" type="checkbox"/> IN OUT  | Proper cooling methods used; adequate equipment for temperature control                                | 1   | 0.5 | X   |
| 34  | <input checked="" type="checkbox"/> IN OUT  | Plant food properly cooked for hot holding   | 1   | 0.5 | 0   |
| 35  | <input checked="" type="checkbox"/> IN OUT  | Approved thawing methods used  | 1   | 0.5 | 0   |
| 36  | <input checked="" type="checkbox"/> OUT     | Thermometers provided & accurate   | 1   | 0.5 | 0   |
| <b>Food Identification .2653</b>  |   |  |     |     |     |
| 37  | <input checked="" type="checkbox"/> OUT     | Food properly labeled: original container  | 2   | 1   | 0   |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b> |   |  |     |     |     |
| 38  | <input checked="" type="checkbox"/> OUT     | Insects & rodents not present; no unauthorized animals   | 2   | 1   | 0   |
| 39  | <input checked="" type="checkbox"/> OUT     | Contamination prevented during food preparation, storage & display                                     | 2   | 1   | 0   |
| 40  | <input checked="" type="checkbox"/> OUT     | Personal cleanliness   | 1   | 0.5 | 0   |
| 41  | <input checked="" type="checkbox"/> OUT     | Wiping cloths: properly used & stored  | 1   | 0.5 | 0   |
| 42  | <input checked="" type="checkbox"/> OUT/N/A | Washing fruits & vegetables  | 1   | 0.5 | 0   |
| <b>Proper Use of Utensils .2653, .2654</b>                                |   |  |     |     |     |
| 43  | <input checked="" type="checkbox"/> IN OUT  | In-use utensils: properly stored   | 1   | 0.5 | X   |
| 44  | <input checked="" type="checkbox"/> OUT     | Utensils, equipment & linens: properly stored, dried & handled   | 1   | 0.5 | 0   |
| 45  | <input checked="" type="checkbox"/> OUT     | Single-use & single-service articles: properly stored & used   | 1   | 0.5 | 0   |
| 46  | <input checked="" type="checkbox"/> OUT     | Gloves used properly   | 1   | 0.5 | 0   |
| <b>Utensils and Equipment .2653, .2654, .2663</b>                         |   |  |     |     |     |
| 47  | <input checked="" type="checkbox"/> IN OUT  | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1   | 0.5 | X   |
| 48  | <input checked="" type="checkbox"/> OUT     | Warewashing facilities: installed, maintained & used; test strips                                      | 1   | 0.5 | 0   |
| 49  | <input checked="" type="checkbox"/> OUT     | Non-food contact surfaces clean  | 1   | 0.5 | 0   |
| <b>Physical Facilities .2654, .2655, .2656</b>                            |   |  |     |     |     |
| 50  | <input checked="" type="checkbox"/> OUT/N/A | Hot & cold water available; adequate pressure  | 1   | 0.5 | 0   |
| 51  | <input checked="" type="checkbox"/> OUT     | Plumbing installed; proper backflow devices  | 2   | 1   | 0   |
| 52  | <input checked="" type="checkbox"/> OUT     | Sewage & wastewater properly disposed  | 2   | 1   | 0   |
| 53  | <input checked="" type="checkbox"/> OUT/N/A | Toilet facilities: properly constructed, supplied & cleaned  | 1   | 0.5 | 0   |
| 54  | <input checked="" type="checkbox"/> IN OUT  | Garbage & refuse properly disposed; facilities maintained  | 1   | 0.5 | X   |
| 55  | <input checked="" type="checkbox"/> OUT     | Physical facilities installed, maintained & clean  | 1   | 0.5 | 0   |
| 56  | <input checked="" type="checkbox"/> OUT     | Meets ventilation & lighting requirements; designated areas used                                       | 1   | 0.5 | 0   |
| TOTAL DEDUCTIONS:   |   |  |     |     | 1.5 |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RIO JAPANESE RESTAURANT  
Location Address: 6804 RIVER CENTER DRIVE  
City: CLEMMONS State: NC  
County: 34 Forsyth Zip: 27012  
Wastewater System: ☒ Municipal/Community ☐ On-Site System  
Water Supply: ☒ Municipal/Community ☐ On-Site System  
Permittee: PHIHO INC.  
Telephone: (336) 778-1888

Establishment ID: 3034012229  
☒ Inspection ☐ Re-Inspection Date: 04/11/2024  
☐ Educational Visit Status Code: A  
Comment Addendum Attached? ☒ Category #: IV  
Email 1: hongkongtravel2005@gmail.com  
Email 2:  
Email 3:

## Temperature Observations

| Item/Location                     | Temp    | Item/Location                     | Temp    | Item/Location | Temp |
|-----------------------------------|---------|-----------------------------------|---------|---------------|------|
| white rice/rice cooler            | 192-200 | quat sanitizer/3 compartment sink | 400 ppm |               |      |
| raw shrimp/flip top               | 39      | hot water/dish machine            | 123.6   |               |      |
| raw beef/flip top                 | 40      | chlorine sanitizer/dish machine   | 100 ppm |               |      |
| raw chicken/flip top              | 38      | ambient air/reach in cooler       | 36.8    |               |      |
| noodles/flip top                  | 40      |                                   |         |               |      |
| dumplings/cooling at 10:45        | 43      |                                   |         |               |      |
| dumplings/cooling at 11:41        | 41      |                                   |         |               |      |
| rangoons/cooling at 10:45         | 43      |                                   |         |               |      |
| rangoons/cooling at 11:41         | 41      |                                   |         |               |      |
| lettuce/cooling at 10:45          | 45      |                                   |         |               |      |
| lettuce/cooling at 11:41          | 44      |                                   |         |               |      |
| lettuce/cooling at 12:13          | 41      |                                   |         |               |      |
| BBQ eel/sushi cooler              | 41      |                                   |         |               |      |
| salmon/sushi cooler               | 40      |                                   |         |               |      |
| imitation krab/sushi cooler       | 41      |                                   |         |               |      |
| cream cheese/sushi cooler         | 41      |                                   |         |               |      |
| spicy imitation krab/sushi cooler | 39      |                                   |         |               |      |
| carrots/final cook                | 165     |                                   |         |               |      |
| beef broth/final cook             | 200     |                                   |         |               |      |
| hot water/3 compartment sink      | 130     |                                   |         |               |      |

First  
Person in Charge (Print & Sign): Nina

Last  
Ho

First  
Regulatory Authority (Print & Sign): Daygan

Last  
Shouse

on file  
Daygan

REHS ID: 3316 - Shouse, Daygan Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (336) 704-3141

Authorize final report to  
be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 2 of \_\_\_\_\_  
● Division of Public Health ● Environmental Health Section  
DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 12/2023

● Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** RIO JAPANESE RESTAURANT

**Establishment ID:** 3034012229

**Date:** 04/11/2024 **Time In:** 10:40 AM **Time Out:** 1:15 PM

### Certifications

| Name    | Certificate # | Type         | Issue Date | Expiration Date |
|---------|---------------|--------------|------------|-----------------|
| Nina Ho |               | Food Service | 08/14/2019 | 08/14/2024      |

### 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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Two employee drinks sitting out on and above prep surfaces. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single service and single use articles; or other items needing protection can not result.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Ice machine buildup present on ice shield. In equipment such as ice bins, surfaces shall be cleaned at a frequency necessary to preclude the accumulation of mold.
- 33 3-501.15 Cooling Methods (Pf) The following food items were prepped at 10:00 this morning: Dumplings and crab rangoons at 43 in the reach in cooler, and lettuce at 45 in the reach in flip top (see times in log).Cooling shall be accomplished in accordance with the time and temperature criteria. CDI: All items moved to walk in cooler and adequately cooled to 41 F or below.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Scoop stored in container of mixed vegetables in walk-in cooler with handle touching the food product. During pauses in food preparation or dispensing, food preparation or dispensing utensils shall be stored in food with their handles above the top of the food and the container. REPEAT.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Floorboard of walk in freezer is not properly fixated to the floor. Equipment shall be maintained in a state of good repair and condition. REPEAT.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) Right dumpster door of first dumpster is heavily corroded. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.  
5-501.113 Covering Receptacles (C) Lids to the first dumpster are not appropriately fixated to top of dumpster. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: With tight-fitting lids or doors if kept outside the food establishment.