

Food Establishment Inspection Report

Score: 81.5

Establishment Name: CHINA WOK

Establishment ID: 3034011271

Location Address: 5085 COUNTRY CLUB ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 17 / 2015 Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 11 : 40 ^{am}_{pm} Time Out: 03 : 45 ^{am}_{pm}

Total Time: 4 hrs 5 minutes

Permittee: KUANG WEL LIE

Category #: IV

Telephone: (336) 765-2313

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 9

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

No. of Repeat Risk Factor/Intervention Violations: 2

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	<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	15	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	<input checked="" type="checkbox"/>	0	<input checked="" 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 type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input 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				<input checked="" type="checkbox"/>	15	0	<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<input 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				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input checked="" 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				1	05	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	<input checked="" type="checkbox"/>	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	05	<input checked="" type="checkbox"/>	<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 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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	<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	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				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Total Deductions:										18.5	

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☒ Inspection ☐ Re-Inspection Date: 04/17/2015

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27104

Category #: IV

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

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

Permittee: KUANG WEL LIE

Email 1:

Email 2:

Telephone: (336) 765-2313

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
raw chicken	on prep table	45	chicken	final cook	178			
raw chicken	in bowl	45	hot water	handsink	111			
cabbage	on prep table	52	chicken dish	final cook	180			
eggroll	reach in	54	rice	rice cooker	162			
dumpling	reach in	54	cooked	make unit	59			
roast pork	reach in	56	cooked	make unit	61			
raw chicken	walk in cooler	39	chicken	cooling	115			
dumpling mix	walk in cooler	41	ambient	reach in	56			

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 2-103.11 (M) Person in Charge-Duties - PF: 0 pts. No employee health policy. Food employees and conditional employees are informed of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. CDI: Paper copy of policy given.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C. : REPEAT: Bottle of water located on prep table. Coffee cup located in walk in cooler on shelf above food for pay. When drinking, employees shall use a cup with lid and straw to prevent contaminating hands and place it down low to not contaminate food, equipment, linens, single service and single use articles.
- 6 2-301.14 When to Wash - P: One employee preparing switching between cooking raw chicken and ready-to-eat chicken without washing hands between glove use. One food employee turned off faucet with hands instead of paper towel after washing. Food employees shall clean their hands and exposed portion of arms after handling soiled equipment and utensils and when switching between working with raw food and working with ready-to-eat food. CDI: Employees shown correct hand washing procedure.



Person in Charge (Print & Sign): Xi *First* Sun *Last*

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

[Signature]

[Signature]

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 04 / 24 / 2015

REHS Contact Phone Number: (336) 703 - 3141



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- 8 6-301.14 Handwashing Signage - C: 0 pts. 2 front handsinks with no handwashing signs. Handwashing signs shall be posted reminding food employees to wash their hands. CDI: Signs given.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: 6 cans dented along seal. Dented cans shall be segregated for return to vendor or discarded and stored down low. CDI: Cans segregated for return.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Raw chicken stored over pork in walk in cooler. Most items in all refrigeration and walk in freezer uncovered. Keep items arranged in order of final cooking temperature and covered.
- 14 4-702.11 Before Use After Cleaning - P: No sanitizer being used on dishes in facility as stated by PIC and witnessed by inspector. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. CDI: PIC shown how to achieve appropriate sanitizer concentration in vat. Verification is required by 4/24/15 to Michelle Bell at 336-703-3141 of this item.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Cutting board visibly soiled on both sides with mold accumulating on bottom from being stored on a wet surface. After washing, rinsing and sanitizing, allow cutting board to air-dry.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Eggrolls and dumplings in reach in 54F. Cooked chicken in make unit 59F. Potentially hazardous food shall be held at 45F or below. CDI: Items sent to walk in cooler.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: REPEAT: No items datemarked. Ready-to-eat potentially hazardous food like cooked shrimp, eggrolls, cooked chicken, roasted pork, and cut cabbage held in the establishment for more than 24 hours shall be marked with either date of preparation or discard. Verification is required by 4/24/15 to Michelle Bell at 336-703-3141.
- 31 3-501.15 Cooling Methods - PF: Cooked chicken placed in large bowl on counter to cool. Cooling shall be achieved by placing food in shallow pans in refrigeration, in smaller or thinner portions in refrigeration, using rapid cooling equipment, stirring the food in ice water bath, using containers that facilitate heat transfer, or adding ice as an ingredient. After cooking food, choose an effective means to cool food.//
4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF: Reach in refrigerator with ambient temperature at 56F. Repair refrigerator to maintain 45F or below. Verification is required by 4-20-15 to Michelle Bell at 336-703-3141.



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- 33 3-501.13 Thawing - C: 0 PTS. Pan of pork thawing on prep surface. Potentially hazardous food shall be thawed in refrigeration, completely submerged under running water, or as part of the cooking process. CDI: Pan moved to walk in cooler.
- 34 4-302.12 Food Temperature Measuring Devices - PF:0 PTS. Thermometer designed for measuring thin foods is necessary to check temperature of thin meats and foods. Obtain thin diameter probe thermometer.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 PTS. Many large tubs of dry ingredients and individual working containers at wok station not labeled. Label all ingredients that are not easily recognizable and have been removed from their original bulk containers.
- 36 6-202.15 Outer Openings, Protected - C. : 0 PTS. Front door to facility open at beginning of inspection. Back screen door has large gap at top. Keep outer openings closed and in good repair to help prevent entry of pests. Front door closed.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Four tubs of meat or veggies stored on floor of walk in cooler. One tub of chicken stored on floor. Tub of chicken being stored on MSG bulk container. Food shall be stored 6 inches off the floor on approved storage. CDI: All items removed from floor.
- 39 3-304.14 Wiping Cloths, Use Limitation - C. : 0 PTS. Two wet wiping cloths on prep surfaces. When not in-use, wet wiping cloths shall be stored submerged in a sanitizing solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: REPEAT: Meat cleaver stored between prep table and make unit. Utensils shall be stored on a cleaned, sanitized surface when not in use.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Most dishes and containers in facility stacked wet. Before stacking utensils, allow them to air dry.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 PTS. Some stacks of single service containers not inverted or covered in plastic wrapping. Store single service articles in protective plastic packaging or inverted to prevent contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 PTS. Cutting board on make unit damaged and needs replacing. Shelving in walk in cooler and freezer starting to rust. Shelving under prep tables is worn. Repair shelving with approved incidental food-contact equipment paint and replace equipment if needed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Handles of equipment sticky. Outsides of ingredient tubs soiled. Shelving dusty. Gaskets soiled in all refrigeration units. Clean nonfood contact items more frequently.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Some ceiling tiles damaged and need replaced. Ventilation needs cleaning. Floors need detailed cleaning throughout establishment around perimeters and behind equipment. Walls dusty. Clean as necessary and repair when needed.//6-501.114 Maintaining Premises, Unnecessary Items and Litter - C: Many residential items being stored throughout kitchen, dry storage, dishwashing areas, in walk in cooler and freezer. The premises shall be free of items that are unnecessary to the operation. Remove any belongings not used for the restaurant.
- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in whole establishment except men's and women's restroom, dry storage and walk in cooler. Replace bulbs and increase lighting to 50 fcd in prep areas, 20 fcd in warewashing areas and equipment/utensils storage, and 10 fcd in walk in freezer.



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Spell

