

# Food Establishment Inspection Report

Score: 87.5

Establishment Name: PEACE OF CHINA

Establishment ID: 3034020386

Location Address: 5387 SHATTALON DR

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 11 / 2017 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 11 : 15  am  pm

Time Out: 01 : 15  am  pm

Permittee: CHAN KAI KEN

Category #: IV

Telephone: (336) 922-2900

FDA Establishment Type: Full-Service Restaurant

Wastewater System:  Municipal/Community  On-Site System

No. of Risk Factor/Intervention Violations: 5

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	
<b>Supervision</b> .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
<b>Employee Health</b> .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	3	1.5	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	3	1.5	0		
<b>Good Hygienic Practices</b> .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	1	0.5	0		
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hands clean & properly washed	4	2	0		
7	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
<b>Approved Source</b> .2653, .2655									
9	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>		Food in good condition, safe & unadulterated	2	1	<input checked="" type="checkbox"/>	<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		
<b>Protection from Contamination</b> .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	1.5	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0		
<b>Potentially Hazardous Food Time/Temperature</b> .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	0		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	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		
<b>Consumer Advisory</b> .2653									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.5	0		
<b>Highly Susceptible Populations</b> .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0		
<b>Chemical</b> .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.5	0		
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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	
<b>Safe Food and Water</b> .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0		
29	<input checked="" 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	0.5	0		
<b>Food Temperature Control</b> .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0		
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.5	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	1	0.5	0		
<b>Food Identification</b> .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	2	1	0		
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657									
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Insects & rodents not present; no unauthorized animals	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	1	0.5	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored	1	0.5	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0		
<b>Proper Use of Utensils</b> .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored	1	0.5	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	0.5	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	1	0.5	0		
<b>Utensils and Equipment</b> .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>	
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" 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	0.5	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	0.5	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
<b>Total Deductions:</b>					12.5				



# Comment Addendum to Food Establishment Inspection Report

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**County:** 34 Forsyth **Zip:** 27106  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** CHAN KAI KEN  
**Telephone:** (336) 922-2900

**Establishment ID:** 3034020386  
 Inspection  Re-Inspection **Date:** 01/11/2017  
**Comment Addendum Attached?**  **Status Code:** A  
**Category #:** IV  
**Email 1:**  
**Email 2:**  
**Email 3:**

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	reach-in	40	cabbage	walk-in cooler	39	ServSafe	Qi Jie Guo 12-6-18	0
pork	reach-in	38	rice	walk-in cooler	40			
egg roll	reach-in	34	noodles	reach-in	39			
shrimp	make-unit	40	rice	rice cooker	153			
cabbage	make-unit	39	fried rice	final cook	175			
garlic in oil	make-unit	45	shrimp	final cook	170			
chicken	make-unit	40	hot water	3-compartment sink	123			
shrimp	walk-in cooler	40	bleach (ppm)	3-compartment sink	100			

## 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 - Handsink at front of establishment had sanitizer bucket stored in its basin. Sinks must be maintained free and only used for hand washing. Use prep sinks or 3-compartment sink to fill up sanitizer buckets. CDI - Bucket removed. ✓ Spell
- 11 3-202.15 Package Integrity - PF - 4 dented cans found in dry storage. Dented cans must be segregate and discarded or returned to the manufacturer for credit. CDI - Dented cans segregated from cans in good condition. 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Raw beef and raw shrimp stored above noodles in reach-in cooler. Raw shrimp and and raw chicken stored above soy sauce in walk-in cooler. Raw animal products must not be stored above ready-to-eat foods. CDI - Soy sauce moved to top shelf and noodles moved to top shelf.

Person in Charge (Print & Sign): Qi Jie *First* Guo *Last*

\_\_\_\_\_

Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

\_\_\_\_\_

**REHS ID:** 2544 - Lee, Andrew

**Verification Required Date:** \_\_\_ / \_\_\_ / \_\_\_

**REHS Contact Phone Number:** ( 336 ) 703 - 3128



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Cooked chicken, cooked pork, and fried egg rolls in reach-in cooler did not have date marks and were cooked two days previously. All ready-to-eat potentially hazardous foods must be date marked if held in the establishment for longer than 24 hours. Ready-to-eat potentially hazardous foods shall be discarded 7 days after preparation if held at 41F or below and 4 days after preparation if held at 41-45F. CDI - Manager placed date marks on items.
- 26 7-102.11 Common Name-Working Containers - PF - Repeat - 3 bleach sanitizer bottles and 1 bucket of bleach sanitizer did not have labels. All working containers of chemicals must be labelled. CDI - Manager labelled containers of sanitizer.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - Repeat - Dead bugs present in light fixtures, in sink basins, and on floor throughout establishment. Remove dead pests and contact pest management to help prevent re-entry of insects. // 6-202.15 Outer Openings, Protected - C - Back door to establishment is not self-closing. Install self-closure mechanism on door to prevent entry of pests.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Walk-in cooler and reach-in cooler have torn gaskets, rice cooker handle needs to be replaced, 1 shelf in walk-in cooler is rusted and needs to be replaced, and walk-in cooler drain line needs to be wrapped with PVC pipe wrap. Equipment shall be in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Shelf above 3-compartment sink, shelving in walk-in cooler, top of salamander unit, top of slow cooker, and gaskets in all refrigeration units require additional cleaning. Nonfood contact surfaces shall be kept clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Back prep sink needs to be recaulked to wall. Physical facilities shall be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Ceiling tiles and walls stained throughout. Floor cleaning needed underneath equipment throughout establishment. Floors, walls and ceilings shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low in the following areas: at make-unit (35 foot candles), fryer (32 foot candles), underneath hood (28-38 foot candles), back prep sink (28 foot candles), front prep sink (24 foot candles), and in employee bathroom (8-9 foot candles). Lighting shall be at least 50 foot candles in food prep areas and at least 20 foot candles at restroom fixtures. Replace light bulbs throughout to raise lighting.



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✓  
Spell



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