

Food Establishment Inspection Report

Score: 90

Establishment Name: PF CHANG'S CHINA BISTRO

Establishment ID: 3034012417

Location Address: 175 HARVEY ST

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 16 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 01 : 35 ⁰ am ⁰ pm Time Out: 06 : 40 ⁰ am ⁰ pm

Permittee: PF CHANGS CHINA BISTRO, INC

Total Time: 5 hrs 5 minutes

Telephone: (336) 793-4191

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 4

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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	13		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				13		<input checked="" type="checkbox"/> <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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				13		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	03	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	03	0	
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"/> <input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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			2	1		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				03		<input checked="" type="checkbox"/> <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"/> <input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	1		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
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	1		<input checked="" type="checkbox"/> <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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Total Deductions:										10



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☒ Inspection ☐ Re-Inspection Date: 10/16/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: winstonsalem.9887@pfchangs.com

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
food safety	Tricia Smith 9-9-20	00	chicken	final cook	201	sauce	make unit	32
dish machine	bar chlorine	50	beef	final cook	177	ambient	reach in cooler	38
final rinse	dishmachine	169	calamari	final cook	150	sauce	hot hold	135
hot water	three comp	149	padthai	cooling @2:00	51			
quat sanitizer	three comp	400	padthai	cooling@2:11	49			
quat sanitizer	wiping cloth bucket	300	pork egg roll	cooling@1:48	103			
beef	make unit	39	Pork egg roll	cooling@2:05	84			
chicken	make unit	40	tomatoes	walk in cooler	38			

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 2-301.14 When to Wash - P: 0 pts. REPEAT: One employee washed hands, then recontaminated hands by not using a barrier to turn off faucets. Employees shall wash hands when contaminated and use a barrier to prevent recontamination of hands after cleaned. CDI: Employee rewashed hands properly.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - C: 0 pts. REPEAT: Cases of unwashed vegetables stored above ready-to-eat foods (noodles, slaw, etc.) in walk in cooler. Foods shall be stored to prevent cross contamination. Store unwashed vegetables below ready-to-eat foods.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Multiple dishes, containers, utensils, plates, spoons, ramekins, and pitcher soiled with food particles. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Dishmachine in bar reaching 0 ppm chlorine. Mechanical warewashing equipment shall reach sanitizer concentration as specified by manufacturer of chemical. Chemical bottle was empty. CDI: Chemical bottle replaced, machine primed and tested at 50 ppm chlorine.

Lock
Text



Person in Charge (Print & Sign): Tricia Smith

Regulatory Authority (Print & Sign): Michelle Bell REHS

Tricia Smith

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3134



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- 18 3-501.14 Cooling - P: Noodles in walk in cooler made yesterday 47-48F, street noodles cooling 66F at 2:01pm and 66F at 2:11pm for a cooling rate of 0 degrees (thick portion and covered), chicken lettuce wrap in walk in cooler made yesterday 42-46F, slaw in walk in cooler made yesterday 43-44F. Cooked potentially hazardous foods shall be cooled: (1) Within 2 hours from 135°F to 70°F; and (2) within a total of 6 hours from 135°F to 41°F or less. CDI: All foods discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: In prep unit: chicken 48-52F, sliced tomatoes 47-58F, cooked butternut squash 54F, cooked french fries 56F, tofu 32-48F, butter 59F, bagged lettuce wrap 51F. Raw chicken on ice waiting to be grilled: 47F. Potentially hazardous foods shall be maintained at 41F and below. CDI: All foods on prep line discarded. Raw chicken awaiting grilling moved to walk in cooler to cool.
- 31 3-501.15 Cooling Methods - PF: Foods in walk in cooler not meeting cooler parameters (slaw, chicken for lettuce wraps, noodles) in containers with thick portions and stored with lids on. When foods are cooling, methods shall be taken to allow for quick cooling including: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. CDI: All foods discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C:0 pts. Potatoes stored on floor in prep area. Ice bin lids open at various times in beverage station and at bar. Food shall be protected from contamination.
- 38 2-402.11 Effectiveness-Hair Restraints - C: REPEAT: Silverware being wrapped without hair restraint. Rice being scooped without wearing hair restraint. Except as provided in ¶ (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 42 4-903.12 Prohibitions - C: Speed rack being stored in dumpster area. Cleaned equipment shall not be stored in garbage rooms. 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Multiple stacks of dishes stacked wet. After washing, rinsing, and sanitizing, dishes shall be completely air-dried prior to stacking.
- 43 4-903.12 Prohibitions - C: REPEAT: Multiple cases (approx. 5) of single service to-go articles being stored on dumpster. Single-service articles may not be stored in garbage rooms.



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- 45 4-205.10 Food Equipment, Certification and Classification - C: 0 pts. REPEAT: Facility is using equipment press with parts furnished by Tractor Supply. The equipment has been fabricated using parts that are not certified for food sanitation and are now rusted. Except for toasters, mixers, microwave ovens, water heaters, and hoods, FOOD EQUIPMENT shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. If the EQUIPMENT is not certified or classified for sanitation, the EQUIPMENT shall meet Parts 4-1 and 4-2 of the Food Code as amended by this Rule. //4-501.11 Good Repair and Proper Adjustment-Equipment - C: Shelving in dry storage across from vegetable prep starting to rust, dumpling steamer missing handle, shelving in some prep coolers starting to rust, and
- 49 5-205.15 (B) System maintained in good repair - C: 0 pts. REPEAT: Hot water for sink in men's room at 137F. Repair hot water to prevent scalding. Repair.
- 53 6-501.16 Drying Mops - C: 0 pts. REPEAT: Mops stored with handles down in canwash. Mops shall be stored with heads down to prevent contamination on mop handles.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. REPEAT: Lighting low in the following areas (in fcd): tea brewers 39, soda by door 42, under hood 31-39, handwashing sink by walk in cooler 15, sushi prep table 16, bar 4 and beer taps, veggie prep 34-47, men's urinal 7 and women's toilets 10 and 13. Increase lighting to meet 50 fcd in food prep areas and 20 fcd at plumbing fixtures in restrooms.//6-202.11 Light Bulbs, Protective Shielding - C: Cracked light shield above rice hot hold. Lighting shall be protected.



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✓
Spell



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Spell

