

Food Establishment Inspection Report

Score: 82

Establishment Name: PEACE OF CHINA

Establishment ID: 3034020386

Location Address: 5387 SHATTALON DR

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 12 / 2016 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 11 : 45 am pm

Time Out: 02 : 00 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: 4

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 3

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input type="checkbox"/>
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	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input 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			<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	1.5	0	<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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition			3	1.5	0	<input 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	0.5	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	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
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"/>
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	0.5	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	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input 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"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	0.5	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input checked="" type="checkbox"/>	1	0	<input checked="" 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	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							18			



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 City: WINSTON SALEM State: NC
 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: 07/12/2016
 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
egg roll	prep table	58	cabbage	walk-in cooler	44			
fried rice	prep table	48	chicken	walk-in cooler	40			
chicken	prep table	55	noodles	walk-in cooler	40			
garlic in oil	wok station	72	shrimp	walk-in cooler	40			
rice	rice cooker	153	hot water	3-compartment sink	120			
cabbage	make unit	45	ServSafe	Qi Jie Guo - 12-16-2018	0			
raw shrimp	make unit	40						
fried chicken	make unit	39						

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Raw chicken and raw shrimp stored above soy sauce in walk-in cooler, raw chicken stored above rice in walk-in cooler, and raw chicken stored above raw beef in the upright freezer. Raw animal foods must not be stored above ready-to-eat foods and also must be stored in accordance to final cook temperatures. CDI - Raw chicken moved to bottom shelf and ready-to-eat foods moved to upper shelving.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - 3-compartment sink vats are dry and have dead and live bugs accumulating in them. Utensils and food-contact surfaces must be washed, rinsed, and sanitized. CDI - Vats cleaned and sanitized by PIC during inspection. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Bottle of bleach sanitizer measured less than 50 ppm. Bleach sanitizer must be at a concentration specified by the manufacturer. CDI - Bleach sanitizer bottle refilled with 50 ppm bleach sanitizer solution.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Fried rice, fried chicken, and egg rolls stored on prep surface and measured 48-58F. Garlic in oil at wok station measured 72F. PIC stated items were placed out of refrigeration during lunch - 1 hour previously. Potentially hazardous foods in cold holding must be kept at 45F or lower. CDI - Items moved to refrigeration by PIC.



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

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

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 07 / 22 / 2016

REHS Contact Phone Number: (336) 703 - 3128



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- 26 7-102.11 Common Name-Working Containers - PF - Bottle of bleach sanitizer unlabelled. All working bottles of chemicals must be labelled. CDI - Bottle of bleach sanitizer labelled by PIC. //
7-204.11 Sanitizers, Criteria-Chemicals - P - Bucket of bleach sanitizer measured above 100 ppm chlorine. Chemical sanitizers used to sanitize food-contact surfaces must not exceed the concentration range given by the manufacturer. CDI - Bleach re-mixed to 50 ppm chlorine.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Pans of MSG and salt at the wok station did not have labels. All foods that are not easily identifiable must be labelled. 0 pts.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - Repeat - Dead bugs present in 3-compartment sink, in light fixtures, and in front area prep sink. All pests must be excluded from the facility. Remove dead pests and contact pest management to help prevent re-entry of insects. // 6-202.15 Outer Openings, Protected - C - Gap present at back screen door. Also, leaf litter has accumulated in the screen of the metal doors. Clean door screen so to prevent insect harborage.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 3 cans of bamboo shoots and water chestnuts in walk-in cooler were not covered. Keep all foods covered to prevent possible contamination. // Employee foods stored above food for sale in walk-in cooler and in upright freezer. Also, pot of hot employee food stored on center prep table. All employee foods must be stored on low shelving and in a manner that will not contaminate food for sale. Use a designated area for employee foods as to not intermingle them with restaurant food. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 3 wet wiping cloths observed on prep surfaces and bucket of wet wiping cloths is being stored on the floor beside back door. Wiping cloths must be stored in chemical sanitizer solution once they become wet. Wiping cloth buckets must not be stored on the floor.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Soy sauce buckets used to store sanitizer solution. Also, single-service cups and buckets used for storage throughout. Do not reuse single-service articles. // 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Take-out containers and to-go trays not stored in a protective manner. Invert these items so that splash and other sources of contamination cannot touch the food-contact sides of single-service articles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace gaskets of walk-in cooler and reach-in coolers, bottom shelves of prep tables have become oxidized and need to be repainted or replaced, and drain line in walk-in cooler needs to be wrapped with PVC pipe wrap (repeat).



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Spell

- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - Test strips in establishment appeared to be water damaged and did not read any concentration of chlorine. CDI - PIC given chlorine test strips. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat - Equipment cleaning needed throughout - on top of salamander oven, on top of smoker, and on top of shelving above 3-compartment sink. Nonfood contact surfaces must be kept clean.
- 49 5-205.15 System Maintained in Good Repair - P - Repeat - Can wash drain is clogged and not draining. Have drain cleaned out so can wash can be properly drained. VR - Complete by 7/22/2016, and contact Andrew Lee at (336) 703-3128 when completed.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Front prep sink needs to be recaulked to the wall, gaps present along metal panels at wok station, and transition strip by the hood is melted and needs to be replaced. //
- 54 6-303.11 Intensity-Lighting - C - Lighting is low in the following areas: underneath hood - 14-32 foot candles, make line - 30-36 foot candles, back prep sink - 22 foot candles, walk-in cooler - 4 foot candles, and front prep sink - 18 foot candles. Lighting must be at least 50 foot candles at all prep areas, and must be at least 10 foot candles in the walk-in cooler. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C AC vents are dusty and must be cleaned.



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