Food Establishment Inspection Report

Score: 92

Establishment Name: MANDARIN CHINESE RESTAURANT

Establishment ID: 3034012283

Location Address: 6000 MEADOWBROOK MALL SUITE 17

☒ Inspection ☐ Re-Inspection

City: CLEMMONS **State:** NC

Date: 10 / 19 / 2016 **Status Code:** A

Zip: 27012 **County:** 34 Forsyth

Time In: 12 : 05 ○am ☒pm **Time Out:** 03 : 55 ○am ☒pm

Total Time: 3 hrs 50 minutes

Permittee: PS LIEW INC.

Category #: IV

Telephone: (336) 712-1009

FDA Establishment Type: Full-Service Restaurant

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

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

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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

Total Deductions: 8

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 1 of 4 Food Establishment Inspection Report, 3/2013

CR Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MANDARIN CHINESE RESTAURANT

Location Address: 6000 MEADOWBROOK MALL SUITE 17

City: CLEMMONS   State: NC

County: 34 Forsyth   Zip: 27012

Wastewater System: ☒ Municipal/Community   ☐ On-Site System
Water Supply: ☒ Municipal/Community   ☐ On-Site System
Permittee: PS LIEW INC.

Telephone: (336) 712-1009

Establishment ID: 3034012283

☒ Inspection   ☐ Re-Inspection   Date: 10/19/2016
Comment Addendum Attached? ☐   Status Code: A
Category #: IV

Email 1: judy_lkheng@hotmail.com
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Lah Heng Exp. 7-5-20	00	Fried chicken	Final cook	180	Pork	Walk-in cooler	40
Sanitizer	Chlorine ppm	100	Egg rolls	Final cook	190	Chicken	Walk-in cooler	42
Dish machine	Chlorine ppm	50	Ambient	Milk cooler	38	Shrimp	Upright cooler 2	41
Fried rice	Hot hold	150	Crab	Reach-in cooler	47	Fried chicken	Upright cooler 2, cooling	48
White rice	Hot hold	155	General Tso	Buffet	153	Melons	Buffet	60
Raw chicken	Make unit	50	Fried Rice	Buffet	155	Asparagus	Buffet	144
Cooked	Make unit	47	Soup	Buffet	160	Hot water	3-comp sink	117
Shrimp	Make unit	47	Raw chicken	Upright cooler	39	Ambient	Reach-in cooler	40

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 - 0 pts - Raw beef was stored in front of raw chicken in the make unit across from the grill. Raw animal products shall be stored to prevent cross contamination. CDI - Raw chicken container relocated in front of the raw beef container. ✔ Spell

14   4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - 0 pts - 4 beverage nozzles were soiled. Beverage dispensers shall be cleaned at a frequency to prevent accumulation of soil. Clean frequently.// 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 2 bowls, 2 pans, 3 knives, and a scoop were soiled. Food contact surfaces of equipment shall be clean to sight and touch. CDI - Soiled items washed, rinsed, and sanitized.// 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - One bottle of chlorine sanitizer measured below 50 ppm. Chlorine sanitizer shall be maintained between 50-200 ppm or according to the manufacturer's instructions. CDI - Sanitizer adjusted to 100 ppm chlorine.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat: Melons on the buffet (60F), raw chicken (50F), raw shrimp (47F), cooked chicken (48F), and crab (47F) in the make unit/reach-in cooler were held above 45F. The ambient temperature of the reach-in cooler across from the grill measured 47F. Potentially hazardous food shall be held at 45F or below. CDI - The ice bath around the melons was refilled and potentially hazardous food in the make unit/reach-in cooler was relocated to the walk-in cooler. The ambient temperature of the reach-in cooler was adjusted to 40F during the inspection.

Person in Charge (Print & Sign):   First Lah   Last Heng   _Lah Rong Heng_

Regulatory Authority (Print & Sign):   First Grayson   Last Hodge   _Grayson Hodge REHS_

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 10 / 26 / 2016

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 8 3 3

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 2 of 4   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MANDARIN CHINESE RESTAURANT   Establishment ID: 3034012283

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.

✓
Spell

26   7-208.11 Storage-First Aid Supplies - P,PF - 0 pts - A first aid kit and a bottle of hydrogen peroxide were stored above vinegar and other food in dry storage. First aid supplies and chemicals shall be stored to prevent the contamination of food and equipment. CDI - First aid kit and hydrogen peroxide relocated to lower shelving.

33   3-501.13 Thawing - C - 9 boxes of raw chicken, received at 11:00 AM, were thawing at room temperature. Potentially hazardous food shall be thawed under refrigeration, completely submerged under running water at 70F or below, or as part of the cooking process. CDI - Boxes of chicken were relocated to the walk-in cooler.

37   3-307.11 Miscellaneous Sources of Contamination - C - 0 pts - Several employee food items were stored above customer food in the upright coolers and dry storage shelving. Employee food shall be stored to prevent contamination of food and equipment. Relocate employee food to the bottom shelves.//3-303.12 Storage or Display of Food in Contact with Water or Ice - C - 0 pts - Unpackaged shrimp was stored on undrained ice inside of two small containers. Only raw poultry or raw fish that are received immersed in ice in shipping containers can remain in that condition while awaiting preparation, display, service, or sale.

39   3-304.14 Wiping Cloths, Use Limitation - C - Repeat: Two wet wiping cloth buckets measured below 50 ppm chlorine. Chlorine sanitizer solution shall be maintained between 50-200 ppm chlorine or according to the manfacturer's instructions. CDI - Sanitizer buckets adjusted to 50 ppm chlorine.

42   4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat: 6 stacks of pans were stacked wet. Equipment and utensils shall be fully air-dried after they are cleaned. Allow utensils to fully air-dry before stacking.

45   4-205.10 Food Equipment, Certification and Classification - C - Repeat: 2 cookers labeled for household use only are in the kitchen. Except for toasters, mixers, microwaves, water heaters, and hoods, food equipment shall be ANSI-accredited. Remove cookers from facility.// 4-101.19 Nonfood-Contact Surfaces - C - PVC pipe wrap in the walk-in cooler does not cover the entire water line. Install more PVC pipe wrap. Finish/paint sharpening block. Nonfood contact surfaces of equipment shall be easily cleanable.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat: Cleaning is needed on shelving throughout and inside of the upright freezer. Nonfood contact surfaces of equipment shall be kept clean.

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Page 3 of 4   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: <u>MANDARIN CHINESE RESTAURANT</u>   Establishment ID: <u>3034012283</u>

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.

✓
Spell

49   5-202.13 Backflow Prevention, Air Gap - P - The ends of drain pipes extend below the flood rim of the floor sinks at the eat prep sink and 3-compartment sink. An air gap between the water supply inlet and the flood level rim of the plumbing fixture shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. Verification of the air gaps is required by 10-26-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Repair the following: damaged baseboard throughout, seal around pipe that enters the ceiling from the water heater, and the damaged door frame at the back of the kitchen.

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Page 4 of __4__   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MANDARIN CHINESE RESTAURANT   Establishment ID: 3034012283

Spell

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 5 of _N/A_ Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MANDARIN CHINESE RESTAURANT   Establishment ID: 3034012283

✓
Spell

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 6 of ___N/A___ **Food Establishment Inspection Report, 3/2013**