Location Address: 810 INORTH MAIN STREET X Inspection Re-Inspection City: KERNERSVILLE Date: 0 / 1 / 2 / 1 / 2 / 1 / 2 / 0 / 0 min City: KERNERSVILLE County: 34 Forsynth Time in: 0 1: 4 5 (g) pm Time Out 0 5 : 2 0 (g) pm Permittee: FENO LI County: 34 Forsynth Category 4: IN Permittee: FENO LI County: 34 Forsynth County: 70 A Stabilis/Deart County Wastewards System: XMunicipal/Community On-Site Supply No. of Risk Factor/Intervention Violations: 3 No. of Repeat Risk Factor/Intervention Violations: 3 No. No. County: 34 (g) 1 / 2 / 3 / 3	Food Establishment Inspection	n Report					Score: <u>94.5</u>		
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Permitte: FEND L Total Time: 3 the 35 minutes Telephone: (336) 966-8865 Category # FDA									
Felephone: (336) 996-8886 Category #: w Wastewater System:: MUnicipal/Community On-Site System: No. of Risk Factor/Intervention Violations: 3 Mater Supply: MUnicipal/Community On-Site System: No. of Risk Factor/Intervention Violations: 2 Foodborne Timese Netw Factors and Public Health Interventions Society (State State	551011			T	otal	Time: 3 hrs 35 minutes			
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North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program	27 D K Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	210				I otal Deductio	ns: ^{5.5}		
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Comment Addendum to Food Establishment Inspection Report

Establishment	Name	CHINA ROSE

Establishment ID: 3034012096

Location Address: 810 NORTH MAIN STREET					
City: KERNERSVILLE State: NO					
County: <u>34 Forsyth</u> Zip: <u>27284</u>					
Wastewater Sy	ystem: 🛛 Municipal/Community	On-Site System			
Water Supply:	X Municipal/Community	On-Site System			
Permittee:	FENG LI				
Telephone [.]	(336) 996-8886				

Date: 03/13/2017 X Inspection Re-Inspection Comment Addendum Attached?

Status Code:	A
Category #:	IV

Spell

Email 1: 318150502@qq.com

Email	2:
Email	3:

Temperature Observations								
ltem Feng Li	Location 05/29/21	Temp 0	ltem Chicken	Location Make unit	Temp 35	ltem Air temp	Location Beverage cooler	Temp 42
Hot water	3 comp sink	137	Pork	Make unit	35	Chicken	Prep table	52
Chlorine	3 comp sink	50	Lo mein	Reach in	45			
Fried chicken	Cooling	52	Chicken	Reach in	46			
Chicken	Final	209	Chinese	Wok station	59			
Rice	Hot hold	148	Spring roll	Walk-in	47			
Egg souop	Hot hold	159	Lo mein	Cooling	62			
Broccoli	Final	168	Chicken	Walk-in	44			

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.

3-202.15 Package Integrity - PF- REPEAT. Cans dented along the seams: 2 water chestnuts; 1 ketchup; 1 bamboo shoot; 1 soy 11 sauce; 1 tomato juice; 1 ground bean sauce. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI- Cans segregated.

3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-20 REPEAT. Cooked chicken 52F held away from temperature control near fryers. Chinese cabbage 55-59F held out of temperature on wok station. Potentially hazardous food shall be held at 45F or below. CDI- Chicken and cabbage placed in walk-in cooler to cool down.

7-202.12 Conditions of Use - P.PF- Establishment Raid Max bug barrier, Raid House & Garden, Raid Ant & Roach, and Ortho 26 Home Defense which are all intended for residential use only. Poisonous or toxic materials shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment. Remove and clean product from floors of establishment. CDI- Bottles removed from establishment.

Person in Charge (Print & Sign):	Feng	First	Li	Last	- Jun	
Regulatory Authority (Print & Sign)	Eva :	First	Robert R	Last EHSI	Eva Repearetty	
REHS ID	: 2551	- Robert, Eva			Verification Required Date: 03 / 23 / 2017	
REHS Contact Phone Number: (336) 703 - 3135						
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 Food Establishment Inspection Report, 3/2013						

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA ROSE

Establishment ID: 3034012096

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.

- 33 3-501.13 Thawing C- 0 pts. Container of chicken found thawing in sitting water at 50-54F. Potentially hazardous food shall be thawed: under refrigeration that maintains the food at 41F or less; completely submerged under water at a water temperature of 70F or below, with sufficient water velocity to agitate and float off loose particles in an overflow, such that the food temperature does not rise above 41F; as part of the cooking process if the food that is frozen is cooked or thawed in a microwave oven and immediately transferred tp conventional cooking equipment, with no interruption in the process.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C- 0 pts. Spring rolls, chicken, mushrooms, and peas and carrots were not covered inside make unit and walk-in cooler. Food shall be protected from contamination. CDI- Containers of food covered during inspection.
- 45 . 4-501.11 Good Repair and Proper Adjustment-Equipment C- 0 pts. Equipment repair/replacement needed on rusted shelving inside walk-in cooler, cut or cap exposed screws on evaporator box inside walk-in cooler and freezer, tighten loose brackets under three-compartment sink, rusted legs of three-compartment sink. Equipment shall be maintained in good repair.
- 49 5-203.14 Backflow Prevention Device, When Required P- Backflow preventer rated for continuous pressure (ASSE 1052) needed at canwash with pistol grip attachment to prevent backsiphonage of contaminants back into the main water supply system. Item must be in compliance on March 23, 2017. Contact Eva Robert for verification within 10 days at (336)703-3135 or at robertea@forsyth.cc.
- 51 6-501.18 Cleaning of Plumbing Fixtures C- 0 pts. Handwashing sink inside men's restroom require additional cleaning. Plumbing fixtures shall be cleaned as often as necessary to keep them clean.
- 52 5-501.113 Covering Receptacles C- 0 pts. One dumpster door open. Receptacles shall be maintained covered with tight-fitting door.
- 53 6-501.12 Cleaning, Frequency and Restrictions C- 0 pts. Clean baseboards in back area near walk-in coolers and dry storage area. Physical facilities shall be kept clean.





Spell

Establishment Name: CHINA ROSE

Establishment ID: 3034012096

Spell

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.

6-303.11 Intensity-Lighting - C- REPEAT. Low lighting measured on wok prep line 24-35 foot candles, rear prep table 22-46 foot candles, walk-in cooler 1-2 foot candles, prep sinks 13-36 foot candles, prep table near make unit 41-43 foot candles, prep line 24-47 foot candles, prep table near fryers 18 foot candles, handwashing sinks in restrooms 9-12 foot candles, toilets 6-7 foot candles. Lighting shall be at least 50 foot candles in areas of food prep, at least 20 foot candles in restrooms and at least 10 foot candles inside refrigeration units. Increase lighting.



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Establishment Name: CHINA ROSE

Establishment ID: 3034012096

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Establishment Name: CHINA ROSE

Establishment ID: 3034012096

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