

Food Establishment Inspection Report

Score: 94.5

Establishment Name: CHINA ROSE

Establishment ID: 3034012096

Location Address: 810 I NORTH MAIN STREET

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 03 / 13 / 2017 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 45 ^{am}_{pm} Time Out: 05 : 20 ^{am}_{pm}

Total Time: 3 hrs 35 minutes

Permittee: FENG LI

Category #: IV

Telephone: (336) 996-8886

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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
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	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	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	05	0	
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	
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	15	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	0	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	
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	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	0	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	0	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	05	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	05	0	
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	05	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	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	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	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	0	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				0	05	0	
Total Deductions:										5.5	

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

Permittee: FENG LI

Telephone: (336) 996-8886

Establishment ID: 3034012096

☒ Inspection ☐ Re-Inspection Date: 03/13/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: 318150502@qq.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Feng Li	05/29/21	0	Chicken	Make unit	35	Air temp	Beverage cooler	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.

- 11 3-202.15 Package Integrity - PF- REPEAT. Cans dented along the seams: 2 water chestnuts; 1 ketchup; 1 bamboo shoot; 1 soy 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.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- 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.
- 26 7-202.12 Conditions of Use - P,PF- Establishment Raid Max bug barrier, Raid House & Garden, Raid Ant & Roach, and Ortho 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*

Regulatory Authority (Print & Sign): Eva *First* Robert *Last* REHSI

[Handwritten Signature]

REHS ID: 2551 - Robert, Eva

Verification Required Date: 03 / 23 / 2017

REHS Contact Phone Number: (336) 703 - 3135



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- 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 to 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.



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- 54 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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