

Food Establishment Inspection Report

Score: 95

Establishment Name: CHINA RESTAURANT

Establishment ID: 3034011687

Location Address: 3491 N PATTERSON AVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 04 / 2017 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 01 : 40 ^{am}_{pm} Time Out: 05 : 20 ^{am}_{pm}

Permittee: BI YUN QIU

Total Time: 3 hrs 40 minutes

Telephone: (336) 744-1223

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: 3

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	<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 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	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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	<input checked="" type="checkbox"/>	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"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
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	<input checked="" type="checkbox"/>	0	
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	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	
Total Deductions: 5										



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Off



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County: 34 Forsyth Zip: 27105

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

Permittee: BI YUN QIU

Telephone: (336) 744-1223

Establishment ID: 3034011687

☒ Inspection ☐ Re-Inspection Date: 12/04/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	SuFangWang8/26/21	0	Shrimp	reach in cooler	45	Chkn wings	Location reheated	179
Shrimp	cooling down	69	Rice	hot holding	138	Chkn wings	cooling down 4:36pm	110
Egg roll	walk in cooler	43	Chicken	make unit	41			
Ct cabbage	walk in cooler	40	Pork	make unit	43			
Chkn wings	cooling down 1:56pm	85	Spare ribs	reach in cooler	36			
Chkn wings	cooling down 2:41pm	79	Chlorine	sanitizer bucket	50			
Egg roll	reach in cooler	44	Chlorine	spray bottle	50			
Rice	hot holding	149	Hot water	3 compartment sink	137			

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 - C Repeat. Open bag of unwashed carrots stored above washed and cut vegetables in the walk-in cooler. Separate fruits and vegetables, before they are washed and store unwashed fruits and vegetables below washed/cleaned fruits and vegetables. CDI: Employee rearranged the washed vegetable above the unwashed carrots in the walk in cooler.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P 0 points. Food particles/residue on whisk, strainer, large metal bowl, and can opener blade. Equipment food-contact surfaces shall be clean to sight and touch. CDI: All items were taken to the three compartment sink.
- 18 3-501.14 Cooling - P 0 points. Cooked chicken wings cooling down in deep, plastic container at 85 F at 1:56pm and 79 F at 2:41pm in the walk-in cooler. Person in charge stated the chicken wings were cooked and placed into the walk in cooler about 15 minutes from taking the initial temperature. Cooked potentially hazardous foods shall be cooled within 2 hours 135 F to 70 F (0.54 F per minute) and within a total of 6 hours from 135 F to 41 F (45 F) or less. CDI: Person in charge cooked the chicken wings to 179 F and restarted the cooling down by separating chicken wings - remeasured approximately 30 minutes later - 110 F at 4:36pm

Lock onto sheet pans inside the walk in cooler.

Text



Person in Charge (Print & Sign): su fang Wang

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI Christy Whitley REHSI

Su Fang Wang
J. Sakamoto REHSI *C. Whitley REHSI*

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 31 3-501.15 Cooling Methods - PF REPEAT: Cooked chicken wings cooling down in a deep, plastic container inside the walk in cooler. Food being cooled by: placing the food in shallow pans, separating the food into smaller portions, using rapid cooling equipment, or using containers that facilitate heat transfer. When placed in cold holding equipment, food containers shall be arranged in equipment to provide maximum heat transfer, loosely covered, or uncovered if protected. CDI: Employee placed the chicken wings onto a sheet pan and shallow pan on the top shelf, not covered inside the walk in cooler.
- 33 3-501.13 Thawing - C Raw chicken in container thawing on the drain board of a prep sink. Thawing shall be: 1. under refrigeration that maintains the food temperature of 45 F or less, 2. completely submerged under running water at a water temperature of 70 F or below, thawed portions are not above 45 F for more than 4 hours 3. part of the cooking process. CDI: Raw chicken was placed into the walk in cooler.
- 37 3-307.11 Miscellaneous Sources of Contamination - C 0 points. Employee food stored above shredded cabbage not covered in the walk in cooler. Place employee foods on the bottom to prevent contamination of the food for customers. CDI: Person in charge moved the employee foods to the bottom shelf.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Continue to remove/repair the rust on the legs of equipment throughout. Equipment shall be maintained in good repair. //4-101.11 Characteristics-Materials for Construction and Repair - C 0 points. Components rusted inside the meat grinder. Materials used in the construction of utensils and food-contact surfaces of equipment shall be durable, corrosion-resistant, and non absorbent.
- 49 5-205.15 System Maintained in Good Repair - C Repeat. Leak at the faucet of the prep sink by the reach in freezer. Plumbing shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting measured low in the following areas: 34-45 foot candles by prep sink (next to reach in freezer), 30-36 foot candles from prep table to the grinder, 28-32 foot candles at prep sink by wok, 24-50 foot candles at the left side of the cook's line, 26 foot candles at prep table by the cash register, and 38-41 foot candles at the rice cooker above the reach in cooler. Lighting shall be at least 50 foot candles where a food employee is working with food, utensils, or equipment.
//6-501.110 Using Dressing Rooms and Lockers - C Employee's jacket hanging on the dry storage rack. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.



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✓
Spell



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