

Food Establishment Inspection Report

Score: 92

Establishment Name: SAMPAN CHINESE RESTAURANT

Establishment ID: 3034010582

Location Address: 985 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12/12/2019

Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 1:30 PM

Time Out: 5:35 PM

Permittee: SAMPAN INC.

Total Time: 4 hrs 5 min

Category #: IV

Telephone: (336) 777-8266

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: 5

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	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions: 8											



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Page 1 of ____ Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SAMPAN CHINESE RESTAURANT
 Location Address: 985 PETERS CREEK PARKWAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: SAMPANS INC.
 Telephone: (336) 777-8266

Establishment ID: 3034010582
☒ Inspection ☐ Re-Inspection Date: 12/12/2019
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: lopo407@hotmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chickens	drying above roaster	66	sprouts	make unit	38	crab rangoon	upright cooler	38
chicken bites	cooling walk-in	47	pork	reach in cooler	66	hot water	dish machine	134
chicken bites	cooling 30 minutes	41	pork	cooled 30 min	55	hot water	2 comp sink	150
broth	cooling walk in cooler	118	chicken	reach in cooler	38	chlorine	ppm dish machine	100
broth	cooling 50 minutes	105	broth	steam well	180	ServSafe	Po Lo 7/29/23	000
eggrolls	walk in cooler	38	white rice	rice cooker	161			
duck	walk in cooler	37	flat noodle	final cook	169			
beef	make unit	34	dumpling	upright cooler	37			

Person in Charge (Print & Sign): Po *First* Last
 Regulatory Authority (Print & Sign): Lauren *First* Last
 Pleasants

Lo
Lauren Pleasants REHS

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 12/22/2019

REHS Contact Phone Number: (336) 703-3144



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: SAMPAN CHINESE RESTAURANT

Establishment ID: 3034010582

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 - In walk-in freezer, cooked meat stored under portioned raw pork. In freezers, follow storage order separating raw animal species from ready-to-eat foods when foods are removed from commercial packaging to prevent cross contamination. CDI - Plates of cooked meat moved to upper shelf. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT- The following utensils soiled with food residue: slicer, 5 small metal pans, 2 knives, 1 metal lid, 2 plates. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils taken to warewashing machine to be cleaned. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- (C) Person in charge stated utensils for the wok station are rinsed with hot water in the wok and then washed in the dish machine at the end of the day. If used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI - Employees educated about frequency of utensils washing. // (E-4) C- REPEAT- Ice bin lid soiled and ice machine soiled around chute. Tea nozzles soiled on large urn. In equipment such as ice bins and beverage nozzles, and enclosed components of ice makers, shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold.
- 18 3-501.14 Cooling - P - In walk-in cooler, 3 large containers of broth measured 116-118F. After 50 minutes, broth measured 101-105F. Cooling did not meet time and temperature criteria ratio of 0.54 degrees per minute. Potentially hazardous foods shall be cooled 135F-70F within 2 hours, and from 135-41F within a total of 6 hours. CDI- Containers placed in ice water baths in prep sink and stirred frequently. Temperature and time ratio met cooling parameters.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT- Chickens brined in hot vinegar sugar sauce and hung on hooks above roasting oven to dry skin, and measured 66F. Potentially hazardous foods shall be maintained hot at 135F or above. VERIFICATION required on process of drying and cooking chickens and ducks by 12/22/19. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when poultry is to be prepared in this way. Observation of processes needed to determine if a variance will be required.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - In walk-in cooler, two containers of soup with no date marking and were prepared the previous day. Ready-to-eat, potentially hazardous food prepared and held for more than 24 hours shall be marked to indicate the date by which the food shall be sold, consumed, or discarded based on the temperature and time combination of 41F or less for a maximum of 7 days. The day of preparation counts as Day 1. When freezing cooked foods, mark with date of preparation to give an accurate discard date once it is removed from the freezer. CDI- Dates added to soups. 0 pts.
- 31 3-501.15 Cooling Methods - PF - REPEAT- Three large deep containers of broth cooling in walk-in cooler with lids on and did not meet cooling time and temperature criteria as specified under 3-501.14. Small metal pans of chicken, pork, and beef in reach in cooler with tight plastic wrap that were prepared in the morning. Use one or more of the following cooling methods to meet time and temperature criteria: smaller thinner portions; shallow pans; containers that facilitate heat transfer; adding ice as an ingredient; placing containers in an ice water bath and stirring frequently; using rapid cooling equipment; or other effective methods. CDI- Containers of broth placed in ice water baths in prep sinks. Foods from reach in cooler moved to walk-in freezer.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Several pans of seasonings without labels on rolling cart at wok. Except for containers holding food that can be readily recognized, working containers holding food or food ingredients that are removed from original packages, such as cooking oils, flour, herbs, salt, spices, and sugar shall be identified with the common name of the food. Relabel containers. 0 pts.
- 38 2-304.11 Clean Condition-Outer Clothing - C - Food employee with soiled apron. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles. Launder apron more frequently. 0 pts.
- 40 3-302.15 Washing Fruits and Vegetables - C - Food employee peeling and chopping carrots that were unwashed. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. CDI - Carrots were washed. 0 pts.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF - Two plates chipped. Two plastic containers cracked/melted. Multiuse food-contact surfaces shall be free of cracks, pits, inclusions, and similar imperfections, and be smooth. CDI - Items voluntarily discarded. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Remove rust from hinges on reach in cooler doors of make unit. Remove rust from shelves in walk-in cooler. Wrap drain pipe in walk-in cooler with PVC pipe wrap (similar to kind in walk-in freezer). Remove plastic wrap holding spray nozzle hook at warewashing machine sink. Remove rust from prep table and equipment legs where needed. Add caps to open ends of wok pans. Repair damage around walk-in freezer door frame (Repeat). Recondition or replace shelving in coolers. Remove any rust under prep tables. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on the following equipment: shelves of walk-in cooler, top of warewashing machine, inside of reach in coolers, entire wok especially around water lines, spice cart, can opener attachment and prep tables, and sink drainboards. Nonfood-contact surfaces of equipment shall be free of dust, dirt, food residue, and other debris.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Water lines to wok need backflow prevention devices installed that are rated for continuous pressure. A system shall be installed to preclude backflow into the water supply system at each point of use in the food establishment. Install approved backflow prevention devices that meet ASSE standards for construction, installation, maintenance, inspection, and testing. VERIFICATION required by 12/22/19. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when installed.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Urinal and toilet soiled in men's restroom. Toilet seat soiled in women's restroom. Plumbing fixtures shall be maintained clean.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - Repair coved base in walk-in cooler and as needed in perimeter of kitchen where some areas do not have coved base installed. Floor and wall junctures shall be coved and closed to no larger than 1mm. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Floor and wall cleaning needed inside walk-in cooler around perimeter, at cooking and prep stations, and at warewashing area. Physical facilities shall be cleaned at a frequency to maintain them clean.
- 54 6-303.11 Intensity-Lighting - C - Lighting at wok and prep stations measured 35-45 foot candles. Increase lighting to 50 foot candles in areas of food cooking and preparation. 0 pts.