

# Food Establishment Inspection Report

Score: 95

Establishment Name: LEE'S CHINESE RESTAURANT

Establishment ID: 3034011775

Location Address: 4138 CLEMMONS RD

Inspection  Re-Inspection

City: CLEMMONS

State: NC

Date: 01 / 15 / 2020 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 01 : 15  am  pm Time Out: 03 : 20  am  pm

Permittee: LEE'S CHINESE FOOD INC

Total Time: 2 hrs 5 minutes

Telephone: (336) 712-0002

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: 2

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 |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |     |     |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2   | 0   |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |     |     |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                | 3   | 13  |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   | 3   | 13  |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |  |     |     |
| 4  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   | 2   | 1   |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  | 1   | 03  |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |  |     |     |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  | 4   | 2   |
| 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  |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 2   | 1   |
| <b>Approved Source</b> .2653, .2655  |                                     |                                     |                                     |  |     |     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   | 2   | 1   |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  | 2   | 1   |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   | 2   | 1   |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | 2   | 1   |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |     |     |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   | 3   | 13  |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | 3   | 1   |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | 2   | 1   |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |     |     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   | 3   | 13  |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  | 3   | 13  |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   | 3   | 13  |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  | 3   | 13  |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   | 3   | 13  |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  | 3   | 13  |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  | 2   | 1   |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |     |     |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      | 1   | 03  |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |  |     |     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3   | 13  |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |     |     |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   | 1   | 03  |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  | 2   | 1   |
| <b>Conformance with Approved Procedures</b> .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   |

| 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 |
| <b>Safe Food and Water</b> .2653, .2655, .2658   |                                     |                                     |                                     |   |          |     |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  | 1        | 03  |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  | 2        | 1   |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  | 1        | 03  |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |          |     |
| 31   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | 1        | 1   |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | 1        | 03  |
| 33   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Approved thawing methods used   | 1        | 03  |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  | 1        | 03  |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |          |     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2        | 1   |
| <b>Prevention of Food Contamination</b> .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   |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2        | 1   |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | 1        | 03  |
| 39   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | 1        | 03  |
| 40   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Washing fruits & vegetables   | 1        | 1   |
| <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |          |     |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1        | 03  |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1        | 1   |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | 1        | 03  |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1        | 03  |
| <b>Utensils and Equipment</b> .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   |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1        | 03  |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   | 1        | 03  |
| <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |          |     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | 2        | 1   |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2        | 1   |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  | 2        | 1   |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   | 1        | 03  |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | 1        | 03  |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   | 1        | 03  |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | 1        | 03  |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | <b>5</b> |     |



# Comment Addendum to Food Establishment Inspection Report

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 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: LEE'S CHINESE FOOD INC  
 Telephone: (336) 712-0002

Establishment ID: 3034011775  
 Inspection  Re-Inspection Date: 01/15/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: qiaoyanchen@icloud.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

| Item          | Location                 | Temp | Item    | Location        | Temp | Item      | Location             | Temp |
|---------------|--------------------------|------|---------|-----------------|------|-----------|----------------------|------|
| tofu          | prep cooler              | 38   | chicken | walk-in cooler  | 41   | hot water | prep sink            | 142  |
| beef          | "                        | 38   | eggroll | "               | 41   |           |                      |      |
| shrimp        | "                        | 39   | chicken | Accucold        | 37   | Cl sani   | sink (ppm)           | 50   |
| fried rice    | rice pot                 | 150  |         |                 |      | Cl sani   | towel bucket (ppm)   | 50   |
| white rice    | rice pot                 | 145  | noodles | COOLING at 2:00 | 62   |           |                      |      |
| egg drop soup | steam table              | 152  | noodles | COOLING at 2:18 | 51   | ServeSafe | QiaoYan Chen 12/2/21 | 00   |
| noodles       | top of prep cooler- DISC | 55   |         |                 |      |           |                      |      |
| pork          | FINAL COOK               | 180  |         |                 |      |           |                      |      |

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee drink in opened can in prep cooler, on top shelf above food products. An employee shall...drink only in designated areas where the contamination of exposed food, clean equipment, utensils, or other items needing protection can not result. CDI - drink was removed from cooler and placed on bottom shelf of bottled drink cooler.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P metal sheet pans, vegetable cutter, vegetable peeler, knives with food debris/residue. Buildup inside meat grinder. Food contact surfaces of equipment and utensils shall be clean to sight and touch. REPEAT. CDI - items taken to 3 comp sink for re-washing.  
 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Owner stated that the cutting board is cleaned nightly. If used with potentially hazardous food, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI - education Sanitization procedure for food thermometer was also discussed - thermometer sanitized with Cl during inspection, owner plans to obtain alcohol pads.
- 31 3-501.15 Cooling Methods - PF 3 metal bowls of cooked, breaded chicken in walk-in cooler were 73-81F when temped at 1:30; per owner, the chicken was cooked at approx 12:00. There is concern that without intervention by REHS, the cooling parameter would not have been met (135F to 70F in no more than 2 hours). Covered metal bowl of noodles cooked at approx 11:00 was 62F when temped at 1:30; noodles were uncovered and placed on top shelf of walk-in, they were still 62F when temped again at 2:00. Use an approved cooling method, such as: placing the food in shallow pans; separating into smaller or thinner portions; using rapid cooling equipment. CDI - chicken was spread out on sheet pans and placed in the walk-in freezer; it was 53-58F when checked at 2:00. Noodles were spread out on sheet pan in walk-in cooler, and had cooled to 51F by 2:18. Cooling methods discussed.



Person in Charge (Print & Sign): QiaoYan <sup>First</sup> "Sophie" <sup>Last</sup> Chen

Regulatory Authority (Print & Sign): Aubrie <sup>First</sup> <sup>Last</sup> Welch

*QiaoYan Chen*  
*Aubrie Welch REHS*

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3131



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



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- 33 3-501.13 Thawing - C Raw fish sitting in container of water at 69F. Potentially hazardous food shall be thawed: under refrigeration, completely submerged under running water that is 70F or less, or as part of the cooking process. Employee foods must be handled safely just like food for customers. CDI - fish was voluntarily discarded.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Soiled towel sitting on side of prep cooler next to closed top. Once wiping cloths are damp or soiled, they must be held between uses in a container of properly mixed sanitizer. CDI - cloth removed.
- 40 3-302.15 Washing Fruits and Vegetables - C Bowl of sliced mushrooms in walk-in cooler with soil still present. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, cooked, served or offered for human consumption. CDI - sliced mushrooms discarded; discussion with owner about washing mushrooms.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Food debris present on magnetic knife rack. Buildup on shelf above comp sink where cleaned dishes are stored. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 45 4-205.10 Food Equipment, Certification and Classification - C Chicken wings stored in grocery bags in walk-in freezer. Equipment must be used in accordance with manufacturer's intended use; grocery bags are not approved for food contact. CDI - owner has food grade bags to use going forward.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed throughout the kitchen, including: shelving in walk-in cooler (food debris), buildup on equipment legs, grease buildup inside the bases of the fryers, grease buildup on faucets along back of wok station, interior of hood including filters, interior of prep cooler, floor in walk-in units. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Clean floors, especially along edges/in corners and underneath equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.  
6-201.11 Floors, Walls and Ceilings-Cleanability - C  
One ceiling tile in kitchen needs to be replaced with one that is nonabsorbent. Floor around inset grease trap door has some gaps between door and rest of floor. Floors, walls, ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.



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✓  
Spell



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