

# Food Establishment Inspection Report

Score: 90Establishment Name: GOLDEN WOKEstablishment ID: 3034014109Location Address: 1015 BETHANIA RURAL HALL RD☒ Inspection ☐ Re-InspectionCity: RURAL HALLState: NCDate: 04 / 08 / 2014 Status Code: AZip: 27045County: 34 ForsythTime In: 02 : 30 <sup>am</sup><sub>pm</sub> Time Out: 04 : 45 <sup>am</sup><sub>pm</sub>Total Time: 2 hrs 15 minutesPermittee: JISHUN ZHENGCategory #: IV

Telephone: \_\_\_\_\_

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

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 6Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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 type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting			3	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion			3	15	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" 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"/>		Hands clean & properly washed			4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Handwashing sinks supplied & accessible			2	0		
Approved Source .2653, .2655										
9	<input checked="" 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"/>		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	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized			3	15	0	
15	<input checked="" 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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	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	05	0	
29	<input checked="" 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"/>		Proper cooling methods used; adequate equipment for temperature control			1	05	0	
32	<input checked="" type="checkbox"/>	<input 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	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display			2	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness			1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Wiping cloths: properly used & stored			1	0		
40	<input checked="" 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"/>		In-use utensils: properly stored			1	05	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled			1	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used			1	05	0	
44	<input checked="" 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"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Non-food contact surfaces clean			1	0		
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained			1	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean			1	05	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions:							10			

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# Comment Addendum to Food Establishment Inspection Report

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Location Address: 1015 BETHANIA RURAL HALL RD

☒ Inspection ☐ Re-Inspection Date: 04/08/2014

City: RURAL HALL State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27045

Category #: IV

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

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

Permittee: JISHUN ZHENG

Email 1:

Email 2:

Telephone: \_\_\_\_\_

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rice	Rice bin	165	Egg rolls	Walk in cooler	43			
Sweet n sour	Work top cooler	42	Raw chicken	Walk in cooler	42			
Fried rice	Work top cooler	64	Hot water	Three compartment sink	144			
Egg roll	Work top cooler	44	Chlorine	Bottle in ppm	50			
Raw chicken	Work top cooler	42						
Cooked pork	Make unit	40						
Raw beef	Make unit	40						
Raw chicken	Make unit	41						

## 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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Manager does not have formal employee health policy agreement in place - although staff is manager and wife are only employees, a policy must exist - issued employee health handbook to manager
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employees bottled drink stored on prep counter beside rice cooker - all employee drinks must be stored below any food contact/prep areas - this includes prep counter - manager moved drink to bottom shelf
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Large rolling trash can blocking rear handsink so it is not readily accessible for use - although trash can is present, ensure that it does not block handsink during hours of operation - moved trash can so sink is available for use



Person in Charge (Print & Sign): Jishun *First* Zheng *Last*

Regulatory Authority (Print & Sign): Kenneth *First* Michaud *Last*

*[Signature]*  
*[Signature]*

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date:     /     /    

REHS Contact Phone Number: (     )     -    



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Uncovered bin of fried rice and two uncovered containers of mini corn and diced peppers in walk in cooler - must cover food when not in use as to help prevent possible contamination
- 21 . 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Pan of cooked sweet and sour chicken prepared two days ago and not date marked - under new rules, all potentially hazardous, ready to eat foods held over 24 hours must be date marked by date of preparation, where date prepared is day 1, and held for no more than 4 days if held at 41 - 45 deg F or no more than 7 days if held at 41 deg F or less - manager date marked bus bin of sweet and sour chicken
- 26 7-102.11 Common Name-Working Containers - PF - Sanitizer label on bottle fading - relabel to ensure sanitizer label can be easily read
- 33 3-501.13 Thawing - C - Two pans of shrimp thawing in stagnant water - if thawing in water, must be under cold running water where water cannot exceed 70 deg F - manager placed under cold running water
- 36 6-202.15 Outer Openings, Protected - C - Slight gaps present at bottom and top of rear screen door - add sweep to bottom door and close gap at top to ensure pests cannot enter premises from rear door
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Two open bags of rice stored in dry goods area - must store all open bags of dry goods in a sealed container
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Observed many wiping cloths stored on counters while moist - wiping cloths must be stored in sanitizer solution when not in use



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- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Bus bin used for storing old utensils had dried debris present at bottom - make sure to only store clean utensils in a clean bin
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Chip in blade of meat cleaver - manager stated they no longer use said cleaver - instructed manager to either take home or discard cleaver if not being used - manager threw away cleaver - all knives and utensils must be maintained in a good state of repair; Torn gasket on cooler - replace any torn cooler/freezer gaskets  
4-101.11 Characteristics-Materials for Construction and Repair - P - Newspaper used as storage for cooked sesame seeds for chicken - cannot use news paper as a food contact surface - only use food grade paper or equipment for food prep - manager threw newspaper and sesame seeds away
- 47 4-602.13 Nonfood Contact Surfaces - C - Detailed cleaning needed in cooler/freezer gaskets, in storage bin handles, on storage racks and on wok station so they are clean and free from grime/debris build-up
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - Missing trash can at front handsink - must have trash can where waste or refuse is generated - this includes handsinks
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Some grease build-up on floor behind fryer - clean each night to ensure floor, walls and ceiling are clean



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✓  
Spell



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✓  
Spell

