

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: ICHIBAN

Establishment ID: 3034010913

Location Address: 270 S STRATFORD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 20 / 2017 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 12 : 40 <sup>am</sup> <sub>pm</sub> Time Out: 05 : 40 <sup>am</sup> <sub>pm</sub>

Permittee: ICHIBAN, INC.

Total Time: 5 hrs 0 minutes

Telephone: (336) 725-3050

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: 5

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
<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	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	13	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	<input type="checkbox"/>
<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	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition			3	13	0	<input type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<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	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
<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	0	<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
<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	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<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	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
<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	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	<input type="checkbox"/>
<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	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<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	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b> 7.5										



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# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 270 S STRATFORD RD  
 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: ICHIBAN, INC.  
 Telephone: (336) 725-3050

Establishment ID: 3034010913  
☒ Inspection ☐ Re-Inspection Date: 07/20/2017  
 Comment Addendum Attached? ☐ Status Code: A  
 Category #: IV  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Peter Do 5-21-18	00	Spring roll	Final	181	Shrimp	Sushi - display	44
Hot water	3 comp sink	146	Chicken	Final	198	Tofu	Make unit 2	43
Quat sani	Bucket - ppm	400	Dumpling	Final	197	Lettuce	Make unit 2	44
Chlorine sani	Dishmachine - ppm	50	Steak/veg	Final	166	Chicken	Reach-in 2	45
Egg roll	Walk-in	41	Shrimp	Reach-in 1	39	Mush soup	Hot hold	180
Scallops	Walk-in	40	Crab	Low boy - sushi	42	Rice	Hot hold	185
Cabbage	Walk-in	52	Salmon	Low boy - sushi	39	Sausage	Make unit - sushi	41
Fried Tofu	Final	197	Octopus	Sushi - display	44	RTE salad	Low boy	40

## 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.

- 6 2-301.15 Where to Wash - PF One food employee at grill line observed rinsing hands in dump sink. Food employees shall clean their hands in a handwashing sink, may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar waste. CDI: Employee instructed on where to wash. // 2-301.14 When to Wash - P One food employee observed washing hands, and turning off faucet handles with cleaned hands. Food employees shall wash hands when contaminated, and to avoid recontaminating cleaned hands, shall use a disposable towel to operate faucet handles. CDI: Food employee instructed on correct handwashing and rewashed hands.
- 7 3-301.11 Preventing Contamination from Hands - P,PF One food employee observed rolling fresh spring rolls with bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment. CDI: Employee immediately donned gloves.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P REPEAT: Pre-portioned chicken and beef commingled in large container in walk-in freezer. In walk-in cooler pre-portioned chicken cups - being stored on top of container of raw beef, pan of raw shrimp being stored on top of bucket of sauce and over top of container of cut broccoli. Food shall be protected from cross contamination by separating raw animal food during storage, preparation, holding, and display from: arranging each type of food in equipment so that cross contamination of one type with another is prevented (ie - storing them in order of final cook temperature). CDI: Foods rearranged in walk-in cooler and freezer. to

Person in Charge (Print & Sign): Peter Do

Regulatory Authority (Print & Sign): Christy Whitley

*Peter Do*  
*Christy Whitley*

REHS ID: 2610 - Whitley Christy

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Around 10 plates and 5 bowls being stored clean, at sushi station. Container of utensils and knives on shelving below center prep table, soiled and container soiled. Ensure employees are thoroughly washing, rinsing, and sanitizing equipment and utensils prior to storage. Food-contact surfaces shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. 0 pts
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Sushi menu (paper menu) has the reminder at the bottom of the menu, and has a disclosure on many foods/sushi that are offered raw/undercooked, but does not have a disclosure on all raw foods including: tuna tataki, assorted sushi's (chef's choices), chirashi, etc. Add asterisk (disclosure) to all foods offered for consumption that are raw/undercooked. CDI: Establishment added disclosures to paper menus during inspection, discarded menus without disclosure, and placed an order for new paper menus during inspection. 0 pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C REPEAT: Most all bottles, shakers, and sauces labeled. Continue labeling containers at counter with soup hot hold and sushi counter, and maintain labels on containers/shakers/bottles. Working containers holding food and food ingredients that are removed from their original packages for use in the food establishment, shall be identified with the common name of the food. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: One container of sauce at soup hot hold, and three plates/containers at sushi station uncovered during inspection (not actively being used). Maintain lids / covers on all foods while not being actively used or during slow periods throughout the day. / Large containers of rice being stored under drainboards at 3 compartment sink. / Box of soy bean oil being stored on floor at beginning of inspection. Food shall be protected from contamination during storage- by storing food where it is not exposed to splash, dust or other contamination, and at least 6 inches above the floor. CDI: Foods covered, and rice bins moved during inspection. // 3-307.11 Miscellaneous Sources of Contamination - C Employees food being stored over top of foods offered for sale in walk-in cooler. Designate shelving/location for employees to store their food that is not over or commingled with food offered for sale. / Pre-portioned raw beef being stored in "thank you" bags
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires repair/replacement: thoroughly clean and evaluate shelving in dry storage for replacement/recondition, as finish looks to be wearing and oxidizing. Shelf below prep table at sushi station oxidizing, recondition/replace. Water drip at pipe coming from condenser in walk-in cooler. Repair. Investigate ice build up on shelving and around door in walk-in freezer. Reseal trim around walk-in freezer door. Remove carbon build up from door of reach-in oven at sushi station. Replace bowls, plates, etc when cracked/damaged and become not easily cleanable. One lower shelf bent in dry storage. Equipment shall be maintained cleanable and in good repair. // 4-205.10 Food Equipment, Certification and Classification - C Sake warmer (drink warmer) is not ANSI accredited according to manufacturer's
- 49 5-203.15 Backflow Prevention Device. Carbonator - P No backflow installed on Coca Cola machine carbonator at beverage station. A dual check valve with an intermediate vent precede by a screen of not less than 100 mesh to 25.4 mm shall be installed upstream from a carbonation device and downstream from any copper in the water supply. CDI: Representative from Coca Cola - came out and replaced carbonator and installed one with backflow prevention device during inspection. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Reseal FRP to wall above ice machine and in chemical storage. Replace ceiling tiles above mop sink and above walk-in cooler. Replace missing wall panels above walk-in coolers. Replace damage base tiles under 3 compartment sink. Baseboard to left of icemachine loose. Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed behind icemachine and sushi reach-in freezer. Clean ceiling tiles in chemical storage room. Clean pipe and floor sink below 3 compartment sink. Physical facilities shall be cleaned as often as necessary to maintain them clean. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Install coved base outside of walk-in cooler and freezer and in both restrooms, where cove has deteriorated over time. In a food establishment in which cleaning methods other than flushing are used for



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- 54 6-303.11 Intensity-Lighting - C The lighting measured low in the following areas (measured in foot candles): 23-44 along grill line and soup prep table, 6-20 at beverage station, 43-44 at prep table to right of sushi station, 9 at drink warmer, and 4-8 at handsink and toilet in restrooms. Increase lighting to meet at least 50 foot candles in areas of food preparation, and to meet at least 20 foot candles at handsink and toilet fixtures. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Vents dusty in restrooms. Clean more frequently to prevent discharge being a source of contamination. 0 pts



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Spell



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