

Food Establishment Inspection Report

Score: 85.5

Establishment Name: EAST CHINA RESTAURANT

Establishment ID: 3034011779

Location Address: 216 SUMMIT SQUARE

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 08 / 16 / 2017 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 02 : 20 ^{am} _{pm} Time Out: 06 : 25 ^{am} _{pm}

Permittee: NEO EAST CHINA INC

Total Time: 4 hrs 5 minutes

Telephone: (336) 377-9191

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: 6

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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/>	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" 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	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>	
Total Deductions:										14.5



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

Permittee: NEO EAST CHINA INC

Telephone: (336) 377-9191

Establishment ID: 3034011779

☒ Inspection ☐ Re-Inspection Date: 08/16/2017

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	Brian Chan 4-28-20	00	Rice	Hot hold	155	Egg rolls	Reach-in - fryer	40
Hot water	3 comp sink	138	Noodles	Walk-in	45	Chlorine sani	Spray bottle - ppm	50
Chicken	Cooling	50	Shredded	Prep table	83	Chlorine sani	Bucket - ppm	200
Peas carrots	Cooling	63	Pork	Make unit	49			
Rice	Reheat	173	Shrimp	Make unit	63			
Chicken	Reheat	198	Chicken	Reach-in	45			
Won ton	Hot hold	193	Chicken	Final	182			
Egg drop	Hot hold	175	Pork	Reach-in - fryer	38			

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 Several employee water bottles and drinks being stored on prep tables and on shelving above foods in dry storage. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result; drink from a closed beverage container (ie- lid with a straw) to prevent contamination of the employees hands. ✓ Spell
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF One food employees observed filling up pot for rice cooker in handwashing sink. Utilize prep sinks to obtain water for cooking. (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. (B) A HANDWASHING SINK may not be used for purposes other than handwashing. CDI: Management educated on handwashing sink usage.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P In walk-in cooler, raw chicken wings being stored above shredded cabbage. / Portioned raw chicken, pork, and beef commingled in walk-in freezer. Store foods in order of final cook temperature. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from: cooked, ready-to-eat food, and separating types of raw animal foods from each other. Verification of storage required by 8-26-17 to Christy Whitley when completed at 336-703-3157 or Whitleca@forsyth.cc

Person in Charge (Print & Sign): Brian Chan

Brian Chan

Regulatory Authority (Print & Sign): Christy Whitley

Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: 08 / 26 / 2017

REHS Contact Phone Number: (336) 703 - 3157



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- 18 3-501.14 Cooling - P Chicken wings, cooked night previous, measuring (49-51F) in walk-in cooler (large portion). Several containers (large portions) of cooked chicken - cooked 3 hours prior, measuring (70-115F). When cooling potentially hazardous foods, shall be cooled: within 2 hours from 135F to 70F, and within a total of 6 hours 135F to 45F (41F and below as of January 1st, 2019). CDI: All chicken cooked 3 hours prior, reheated ranging 167F to 198F, and cooled in walk-in freezer remeasuring 47-49F 1 hour later. Chicken cooked previous night, was voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following foods above 45F: In make unit - Pork (46-49F), shrimp (60-63F), crab wonton (47-49F), dumplings (47F), raw shelled eggs (63F).- Ambient air of that unit measuring 53F. / Cabbage measuring (83F). Except during preparation, cooking, or cooling, or when time is used as the public health control -Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 - at 41F and below). CDI: Foods moved from unit and placed in walk-in freezer to cool - had been placed in until 3.5 hours prior.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF REPEAT: Some items in walk-in freezer were cooked, cooled, and frozen - then foods taken from walk-in freezer thawed, and did not indicate date of preparation, when removed from freezer, and or discard. Items in make units without date of preparation or discard. Items in walk-in cooler had hanging date mark above some items on shelving. Date marking needs to be consistent throughout. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate day of discard or preparation, and shall be held 42-45F for 4 days maximum; if 41F and below for 7 days. Verification of date marking required by 8-26-17 to Christy Whitley when completed at 336-703-3157 or Whitleca@forsyth.cc.
- 31 3-501.15 Cooling Methods - PF REPEAT: Chicken, egg rolls, and rice cooling at room temperature measuring (110F-129F). Chicken in walk-in cooler cooling in large portions, tightly wrapped and stacked containers. Cooling shall be accomplished by using one of the following methods: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods. (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination - during the cooling period to facilitate heat transfer from the surface of the FOOD. CDI: Foods reheated, moved to walk-in freezer or
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Several sauces and dry ingredients at grill line without label indicating type of sauce / ingredient. Some containers of dry ingredients labeled. Ensure maintaining labels on all shakers and bottles. Working containers holding food or 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 or ingredient. 0 pts
- 36 6-202.15 Outer Openings, Protected - C Screened metal back door has gaps along bottom and right side of door. Metal door propped open during the inspection, allowing the screen door to act as protection. Repair door so that gaps are not formed, or replace. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings, closed, tight fitting doors and windows. // 6-501.111 Controlling Pests - C Several spiders, and ants observed outside walk-in cooler, and throughout dry storage room. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food, routinely inspecting the premises for evidence of pests, using other methods to eliminate, and eliminating harborage conditions. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: Foods on prep tables, rice in cooker, sauces in walk-in cooler, dry ingredients on cart at grill line and in dry storage room - all being stored without cover/protection. Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. // 3-307.11 Miscellaneous Sources of Contamination - C Employee foods (sliced watermelon, chicken wings, frozen fish) stored above and commingled with food offered for sale to consumers in walk-in cooler and walk-in freezer. Designate container, and location in walk-in cooler or freezer for employees to store foods. Food shall be protected from miscellaneous sources of contamination.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloths being stored on prep tables throughout. Cloths in-use for wiping counters and other equipment surfaces shall be held between use in an effective chemical sanitizer solution (150-400ppm for Quat - or as specified by manufacturer labeling). CDI: Towels moved to sanitizer buckets. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Tongs being stored hanging from transfer cart next to oven. / Scoop handles in contact with dry ingredients. Bowls being used to scoop vegetables/foods at make unit. Utilize scoop with handle. During pauses if food preparation or dispensing, utensils shall be stored: 1) in the food with their handles above the top of the food and the container; 2) in a food that is not potentially hazardous with their handle above the top of the food within containers that can be closed; 3) on a clean portion of the food preparation table or cooking equipment; 4) in running water of sufficient velocity to flush particulates to the drain; 5) in a clean, protected location if the utensils, such as ice scoops, are used with a food that is not potentially hazardous; 6) in a container of water if the water is maintained at least 135F and above. 0 pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Stack of metal sheet pans under prep table beside vegetable prep, being stored clean, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
//
4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Clean containers, metal sheet pans, and utensils being stored within splash of vegetable prep sink and in soiled containers, and on visibly soiled drainboard of 3 compartment sink. / Clean linens being stored in a bucket with holes - on floor under vegetable prep sink. Cleaned equipment and utensils, laundered linens shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches above the floor.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Plastic freezer bags being reused. Single-service articles may not be reused. // 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single-service plates and to-go containers being stored with food-contact surface exposed throughout. Single-service or single-use articles shall be kept and stored in the original protective package, or by using other means that afford protection from contamination until used. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires evaluation for repair or replacement: clean - shelving in dry storage and undersides of prep sinks and tables, and evaluate for rust/oxidization. Seal panel on walk-in cooler door flush to door. Remove rust from transition of walk-in freezer. Caulk/seal around transition of walk-in cooler. Seal gap of stainless panel to floor behind grill line. Remove rust from legs of fryer. Repair make unit to maintain potentially hazardous food at 45F and below (41F and below January 1st, 2019). Do not use make unit until repaired. Verification of storage required by 8-26-17 to Christy Whitley when completed at 336-703-3157 or Whitleca@forsyth.cc. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following nonfood-contact surfaces require additional cleaning: exteriors of large plastic ingredient containers, shelving in walk-ins and dry storage. Nonfood-contact surfaces of equipment and utensils shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 49 5-205.15 System Maintained in Good Repair - C Repair drips at faucet handles and faucets of prep both prep sinks, and 3 compartment sink. A plumbing system shall be maintained in good repair. 0 pts



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- 52 5-501.113 Covering Receptacles - C Shared recyclables dumpster and trash dumpster with doors open during inspection. Maintain doors and lids closed to prevent pest harborage. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C REPEAT: Replace damaged floor tiles at walk-in cooler, broken base tile at back door, and damaged tiles in dry storage. Repair - Floor grout wearing between throughout and allow food and water to collect in between tiles. Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Add cove base in dry storage room to aid in cleaning. Utilize similar tile or baseboard used in kitchen area. In a food establishment in which cleaning methods other than water flushing are used for cleaning the floors, the floor and wall junctures shall be coved and closed to no larger than 1mm. / The floors in a food establishment in which water flush cleaning methods are used, shall be provided with drains and be grade to drain, and the floor and wall junctures shall be coved and sealed. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on walls and
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas (measured in foot candles): at right end of hood at rice cooker 14-23; and vegetable prep sink 39-43. Increase lighting intensity to meet at least 50 foot candles in areas of food preparation. 0 pts



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✓
Spell

