

Food Establishment Inspection Report

Score: 91.5

Establishment Name: GOLDEN WOK

Establishment ID: 3034014109

Location Address: 1015 BETHANIA RURAL HALL RD

Inspection Re-Inspection

City: RURAL HALL

State: NC

Date: 09 / 17 / 2018 Status Code: A

Zip: 27045

County: 34 Forsyth

Time In: 01 : 25 am pm

Time Out: 04 : 25 am pm

Permittee: JISHUN ZHENG

Total Time: 3 hrs 0 minutes

Telephone: _____

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: 7

No. of Repeat Risk Factor/Intervention Violations: 4

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" 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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2			<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	13		<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			<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	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3			<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2			<input checked="" 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	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"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1			<input checked="" type="checkbox"/>
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03		<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1			<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"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1			<input checked="" type="checkbox"/>
Total Deductions:					8.5			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: JISHUN ZHENG
 Telephone: _____

Establishment ID: 3034014109
 Inspection Re-Inspection Date: 09/17/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: _____
 Email 2: _____
 Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rst pork	walk in cooler	37	Rice	reach in cooler	61			
Ckd chicken	walk in cooler	35	Chicken	in container ric	66			
Rstd pork	make unit	41	Servsafe	J.Zheng5/9/23	0			
Ckd noodle	reach in cooler	41	Hot water	3 compartment sink	147			
Egg roll	reach in cooler	40	Chlorine	spray bottle	200			
Chicken wg	final cook	195						
Chicken pce	in pot on counter	118						
Rice	hot holding	171						

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 Person in charge rinsed their hands in the wash compartment of the 3 compartment sink. Food employees shall clean their hands in a handwashing sink and may not clean their hands in a sink used for food preparation or warewashing, or in service sink. CDI: Educated person in charge about where to properly wash hands. 0 points.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Employee rinsed cloth and filled bucket with water using the handwashing sink upfront. Handwashing sink may not be used for purposes other than handwashing. CDI: Person in charge educated employee.
 //6-301.11 Handwashing Cleanser, Availability - PF No soap in the dispenser at the handwashing sink by the prep sink. Soap shall be provided at all handwashing sinks. CDI: Soap was provided.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P 0 points. Repeat. Open package of pork egg rolls (not cooked) stored above cooked, diced roasted pork in the walk in cooler. Store foods according to cooking temperatures. CDI: Roasted pork was moved by person in charge.

Lock Text

Person in Charge (Print & Sign): Jishun *First* Zheng *Last*
 Regulatory Authority (Print & Sign): Jill *First* Sakamoto *Last* REHSI

Jishun Zheng
J. Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 09 / 21 / 2018

REHS Contact Phone Number: (336) 703 - 3137



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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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Knife, vegetable slicer, vegetable peeler, small/metal container, and two metal strainers were soiled with debris and/or residue. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the 3 compartment sink.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Cooked chicken pieces in pot 118 F to 137 F on the counter by the fryer. Hot holding potentially hazardous foods shall be maintained at 135 F or greater. CDI: Person in charge voluntarily discarded the chicken. Spoke with person in charge to recommend using time as a public health control.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat. Containers of cooked roast pork (cut and diced) with no date mark in the walk in cooler. The roast pork was cooked last week then taken from the freezer today per person in charge. Rice covered with wrap in bowl with no date marking in the walk in cooler. Person in charge stated the rice was made on Saturday. Ready-to-eat, potentially hazardous food prepared and held for more than 24 hours shall be marked to indicate the day or date by which the food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. CDI: Person in charge labeled the cooked roast porks and rice.
- 26 7-102.11 Common Name-Working Containers - PF Repeat. One spray bottle with purple liquid was not labeled under drainboard of the 3 compartment sink. Working containers of poisonous or toxic materials taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Person in charge labeled the spray bottle.
- 31 3-501.15 Cooling Methods - PF Repeat. Rice 61 F in bowl was on the counter then placed inside the reach in cooler. Chicken 66 F in container inside the reach in cooler. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Rice and chicken were taken to the walk in cooler to cool down. Spoke with person in charge about not using the reach in cooler located across the fryers to cool down potentially hazardous foods.
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy - PF Metal-stem thermometer was off calibration about 27 F. Food temperature measuring devices scaled only in Fahrenheit shall be accurate to plus or minus 2 F. Verification required for food thermometer by September 21, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc when completed.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 0 points. Clean large, plastic containers stored on the floor under the clean drainboard of the 3 compartment sink. Equipment, linens, and utensils shall be stored in a clean, dry location; not exposed to splash, dust, or other contamination and at least 6 inches above the floor.



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- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Repeat. Dry ingredient such as seasoning stored in duck sauce bucket. Raw chicken stored in soy sauce bucket inside the walk in cooler. Single-use and single-service articles may not be reuse.
//4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Aluminium bowls and containers with lids with the food contact surface facing up. Stack of plastic containers facing up on the shelf. Single-service and single-use articles shall be stored in a clean, dry location; not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Single-service and single-use articles shall be kept in original protective package or stored by using other means that afford protection from contamination until used. CDI: Person in charge inverted the aluminium containers and bowls
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Torn gasket on the bottom of the left, inner door of the two door reach in cooler, losing finish on the legs of the 3 compartment sink and prep sinks, and rusted/peeling paint on shelving in the walk in cooler. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Dark residue on the gasket and debris inside reach in coolers. Nonfood-contact surfaces of equipment shall be free of accumulation of dust, dirt, food debris, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Small leak at the cold water knob when turned on at the prep sink (left side). Plumbing system shall be in good repair.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C 0 points. Coved based missing in certain areas where the base tile meets the floor tiles creating a 90 degree angle in the men's and women's restroom. Floor and wall junctures shall be coved and closed to no larger than 1mm.
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting measured 6 to 7 foot candles at the handwashing sink and toilet in the women's restroom and 6 to 7 foot candles at the handwashing sink and toilet in the men's restroom. Lighting shall be at least 20 foot candles in toilet rooms and at handwashing sink.



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Spell

