

Food Establishment Inspection Report

Score: 93

Establishment Name: PAN ASIAN

Establishment ID: 3034012837

Location Address: 612 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 05 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 01 : 25 ⁰ am ⁰ pm Time Out: 06 : 15 ⁰ am ⁰ pm

Permittee: PAN ASIAN RESTAURANT INC.

Total Time: 4 hrs 50 minutes

Telephone: (336) 331-3980

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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	0	<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	
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"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input checked="" type="checkbox"/>	03	0	<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"/>	<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			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 7										



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

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Telephone: (336) 331-3980

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☒ Inspection ☐ Re-Inspection Date: 12/05/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: andychen198802@yahoo.com

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
Servsafe	DongChen3/7/21	0	White rice	hot holding	168	Chlorine	spray bottle	200
Ckd broccoli	on counter 01:30pm	69	Bean sprouts	make unit	39	Chicken	final cook	184
Ckd broccoli	in walk in cooler	64	Egg roll	reach in cooler	42	Crab	sliding door cooler	39
Chicken wings	walk in cooler	45	Cooked	reach in cooler	41	Salmon	sliding door cooler	39
Cut lettuce	reach in cooler	41	Shrimp	reach in cooler	43	Salmon	reach in cooler	39
Egg drop soup	hot holding	168	Hot water	3 compartment sink	150	Hot water	4 compartment sink	127
Miso soup	hot holding	155	Chlorine	warewashing machine	50			
Fried rice	hot holding	136	Chlorine	3 compartment sink	50			

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.

- 7 3-301.11 Minimize bare hand contact with exposed food that is not in ready-to-eat form.-Pf 0 points. Employee with bare hand used small bowl to scoop fried rice with thumb in contact with the fried rice. Food employees may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Fried rice was discarded by employee.
- 8 6-301.11 Provide soap for handwashing at each handsink. Pf No soap coming out of the emptied dispenser at the handwashing sink by the storage area. Soap shall be provided at each handwashing sink. CDI: Soap was provided at the handwashing sink.
//6-301.12 Provide paper towels or approved alternative for hand drying at each handsink. Pf Paper towels were not dispensing at the handwashing sink by the storage area and by the 3 compartment sink. Disposable, paper towels or an approved alternative for hand drying shall be provided at each handwashing sink. CDI: Disposable, paper towels were provided.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - C Unwashed vegetables and fruits such as avocado, whole mushrooms, broccoli, oranges with stickers, daikon etc. were stored above sauces in the walk in cooler. Separating fruits and vegetables, before they are washed as specified under § 3-302.15 from READY-TO-EAT FOOD.

Lock
Text



Person in Charge (Print & Sign): Dong Chen

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Phy Chen
J. Sakamoto

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Two strainers, egg roll basket, vegetable slicer, and peeler were soiled with residue or debris. Food-contact surfaces of equipment shall be clean to sight and touch. CDI: All items taken to the warewashing area.
- 18 3-501.14 Cooling - P Repeat. Cooked broccoli 69 F at 1:39pm on the counter and 64 F at 3:45pm inside the walk in cooler. Potentially hazardous foods shall be cooled from 135 F to 70 F in 2 hours and 135 F to 45 F in a total of 6 hours. CDI: Cooked broccoli cooled down using ice and measured 43 F by person in charge using calibrated thermometer.
- 22 3-501.19 Time as a Public Health Control - P,PF Observed no written procedures for using time as a public health control for the sushi rice. Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request. CDI: Written procedures was created for the sushi rice. 0 points.
- 38 2-402.11 Effectiveness-Hair Restraints - C 0 points. Observed employee with no hair restraint put on single-use glove to grab cut lettuce for salad. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food.
- 39 3-304.14(B) Hold in-use wiping cloths in sanitizer between uses. - C One wet wiping cloth stored on the counter by the microwave. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at proper concentration. 0 points.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. 0 points. Handle of tong in contact with won ton chips inside a container. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency. CDI: Tong was placed on top the container.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Repeat. Soy sauce buckets being reused to store various items such as rice noodles, bean sprouts, and variety of sauces in walk in cooler. Single-service and single-use articles may not be reused.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Caulking around all kitchen equipment and counters is uneven and not easily cleanable. No knobs to flat top. Replace the torn gasket on the reach in cooler under the microwave and on the door of the walk in cooler. Worn and cracked coated sheet pans. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. Observed debris or residue on the shelving used for the storage area, walk in cooler, and reach in cooler. Debris with residue between the stove and fryer. Dark debris on the fan covers inside the walk in cooler. Nonfood contact areas shall be free of accumulation of dust, dirt, food debris, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C Leak at the connection of the hose for the spray nozzle at the pre wash sink in the warewashing area. Plumbing system shall be maintained in good repair.
//5-202.14 Backflow Prevention Device, Design
Standard - P Turn knob to control the water at the end of the hose connected to an ASSE 1052 attached to the faucet. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI: Turn knob was removed by person in charge.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. Observed caulking throughout facility to be globby and not smooth, including sushi area, restrooms, and kitchen. Observed dark residue stuck on the uneven, white caulk around the baseboard tiles. Cracked tiles creating gaps with moving pieces in the warewashing area. Physical facilities shall be easily cleanable and smooth.
//6-501.12 Cleaning, Frequency and Restrictions - C Repeat. Wall cleaning needed to remove the dark residue in the can wash area. Debris around the coved base in the front service area. Physical facilities shall be kept clean.
//6-201.13 Floor and Wall
Junctures, Coved, and Enclosed or Sealed - C Small section of side of the cabinet under the drain board of the one compartment



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Spell



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