

# Food Establishment Inspection Report

Score: 93.5

Establishment Name: THAI SAWATDEE REYNOLDA

Establishment ID: 3034012497

Location Address: 2840 REYNOLDA ROAD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 11 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 01 : 20 am pm Time Out: 03 : 45 am pm

Permittee: THAI SAWATDEE REYNOLDA, LLC

Total Time: 2 hrs 25 minutes

Telephone: (336) 722-7750

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: \_\_\_\_\_

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 .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
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	
<b>Good Hygienic Practices .2652, .2653</b>								
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
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	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source .2653, .2655</b>								
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	
<b>Protection from Contamination .2653, .2654</b>								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	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	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
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	13	0	
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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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
<b>Safe Food and Water .2653, .2655, .2658</b>								
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	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
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	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
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	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" 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	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					6.5			



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 County: 34 Forsyth Zip: 27106  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: THAI SAWATDEE REYNOLDA, LLC  
 Telephone: (336) 722-7750

Establishment ID: 3034012497  
 Inspection  Re-Inspection Date: 06/11/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: PHET0313@HOTMAIL.COM  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	J. Singal 9/28/22	00	tofu	final cook temp	169	chicken	reach in cooler	40
hot water	3 comp sink	121	pork	final cook temp	158	curry	walk in cooler	39
chl sani	ppm dishmachine	100	tomato	make unit	44	chicken	walk in cooler	38
tofu	cooling 1:25	129	tofu	make unit	44	beef	walk in cooler	41
tofu	cooling 1:45	103	chicken	make unit	38	rice	walk in cooler	38
tofu	prep table	72	bok choy	make unit	44	noodles	walk in cooler	35
flat noodle	wok station	92	sprouts	reach in cooler	41	rice	rice cooker	172
spring roll	final cook	175	salad	reach in cooler	41	brown rice	rice cooker	146

## 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 Preventing Contamination from Hands - P - Food employee observed handling cooked beef to be served 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 - Food was discarded and employee was educated about using gloves or utensils for ready-to-eat food.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - In reach-in freezer, raw chicken and raw fish stored in same container in separate bags. Once packaging is open, store raw animal foods in a manner to prevent cross contamination. CDI - Fish and chicken moved to separate containers.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - One scoop, 2 plastic containers, a bus tub, and knife soiled with food debris. One bus tub with sticker residue. Large slicer with dust and food residue. Five cast iron pans with rust. Food contact surfaces shall be clean to sight and touch. CDI - Items placed at 3 compartment sink to be washed, rinsed, and sanitized. Slicer will be deep cleaned before next use. Cast iron will be cleaned and seasoned before next use.

Lock Text



Person in Charge (Print & Sign): Jennifer <sup>First</sup> Singal <sup>Last</sup>

Regulatory Authority (Print & Sign): Lauren <sup>First</sup> Pleasants <sup>Last</sup>

  


REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3144



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 18 3-501.14 Cooling - P - Fried tofu sitting on prep table measured 72-75F and was cooked over 2 hours prior. Cooked flat noodles measured 92F and were cooked over 2 hours prior. TCS foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. Do not let foods remain out of temperature control. CDI - Tofu and noodles voluntarily discarded and employees educated about cooling time and temperature parameters.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - In make unit, bean sprouts, tofu, tomato, and bok choy measured 44F. TCS foods shall be maintained at 41F or below. Keep make unit lids closed when not in immediate use. CDI - Make unit lids closed.
- 26 7-201.11 Separation-Storage - P - Two cans of chafing fuel stored on shelf with canned tomatoes and peanut butter in dry storage. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI - Fuel moved to chemical storage area.
- 31 3-501.15 Cooling Methods - PF - Fried tofu and flat noodles left to cool at room temperature on prep station and cook line. Foods shall be cooled following the time and temperature criteria specified in 3-501.14 by using one or more of the following methods: under refrigeration or rapid cooling equipment; shallow, thin portions; in pans that facilitate heat transfer; using ice as an ingredient; in ice baths with frequent stirring; other effective methods. CDI - Tofu and noodles voluntarily discarded. Tofu prepared at start of inspection was moved to cool in walk-in cooler.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - In walk-in freezer, crate containing employee food on top of box of food for establishment. Protect food from sources of contamination. Store personal food separate from establishment's food.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - One wet wiping cloth observed on prep surfaces. Wiping cloths shall be stored in chemical sanitizer in between uses, or kept dry.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Cleaning needed around the ledge around the outside of ice bin and drink machine, and in gaskets of reach-in coolers and freezer. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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- 49 5-202.14 Backflow Prevention Device, Design Standard - P - Hose at can wash has pistol grip nozzle. If pistol grip nozzle stays attached after use, a backflow prevention device rated for continuous pressure is required at faucet, and shall meet ASSE standards for construction, installation, maintenance, inspection and testing for that specific type of device. CDI - Pistol grip nozzle removed from hose. Remove nozzle after each use or install backflow prevention device.
- 51 6-302.11 Toilet Tissue, Availability - PF - In women's restroom, one stall without toilet tissue provided. Toilet tissue shall be provided at each toilet. CDI - PIC refilled toilet tissue dispenser.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Wall in dry storage needs to be cleaned of microbial growth. Floor in men's restroom needs cleaning where soap has dripped. Physical facilities shall be kept clean. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Caulk above soiled dish drainboard of warewashing machine is molded and needs to be replaced. Physical facilities shall be maintained in good repair.



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