

# Food Establishment Inspection Report

Score: 91

Establishment Name: CHIANG MAI THAI

Establishment ID: 3034012607

Location Address: 4613 YADKINVILLE RD

☒ Inspection ☐ Re-Inspection

City: PFAFFTOWN

State: NC

Date: 01 / 13 / 2020 Status Code: A

Zip: 27040

County: 34 Forsyth

Time In: 11 : 40 ☐ am ☒ pm Time Out: 02 : 45 ☐ am ☒ pm

Permittee: MANADO RESTAURANT INC.

Total Time: 3 hrs 5 minutes

Telephone: (336) 815-8018

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type:

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

No. of Risk Factor/Intervention Violations: 6

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
<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		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
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</b> .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			
<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	
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	
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3			
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</b> .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	13		
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			
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<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	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
<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	

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	
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</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03		
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</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display						
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			
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<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	
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</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			
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		
<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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1		
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		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 9										



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Telephone: (336) 815-8018

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☒ Inspection ☐ Re-Inspection Date: 01/13/2020

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: fw2929@yahoo.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	F. Christian 7/25/23	00	broccoli	cooling 12:30	39	raw beef	make unit 2	35
hot water	dish machine	134	curry	walk in cooler	42	lettuce	upright cooler	41
chl sani	ppm dish machine	100	sprouts	walk in cooler	41	tofu	upright cooler	41
hot water	3 comp sink	166	chicken	walk in cooler	35	half half	drink cooler	44
chl sani	ppm bucket	100	mussels	make unit	51	white rice	hot holding	160
potatoes	walk in cooler	46	shrimp	make unit	49	chicken	hot holding stove	166
curry	walk in cooler	46	potatoes	make unit	47	shrimp	final cook	192
broccoli	cooling 11:55	57	crab rangoo	make unit 2	39	beef	final cook	178

## 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 - Food employee eating in the kitchen by the meat prep sink. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment and utensils, linens, unwrapped single-service and single-use articles, or other items needing protection can not result. CDI- Employee educated and went outside the kitchen to finish the dish. 0 pts.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - REPEAT- One wiping cloth stored in the basin of the handwashing sink next to the vegetable prep sink. Handwashing sinks shall be maintained accessible at all times for employees, and may only be used for handwashing. CDI- Cloth was removed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - REPEAT- Package of raw pork stored in container of prepped and portioned raw chicken in the walk-in freezer. Once removed from commercial packaging, store frozen raw animal foods according to final cooking temperatures to prevent cross contamination. CDI- Pork removed from container of chicken. // 3-304.15 (A) Gloves, Use Limitation - P - Food employee battered shrimp and placed in the fryer, then rinsed gloved hand in the handwashing sink, and went to sushi prep area to continue working. Single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI- Employee was educated, removed gloves, and washed hands with correct procedure.

Person in Charge (Print & Sign): Adi Baskara

Regulatory Authority (Print & Sign): Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Adi Baskara

Lauren Pleasants

Verification Required Date:     /     /    

REHS Contact Phone Number: (336) 703-3144



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT- moved to half credit for improvement- Observed 3 peelers, 2 knives, 2 plates, an ice scoop, and 2 spoons soiled with food residue. Several containers and lids with stickers still attached. Remove stickers from containers. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed in warewashing area to be cleaned.
- 18 3-501.14 Cooling - P - In the walk-in cooler, white and sweet potatoes measured 42-46F and were cooked the night before. Deep container of curry 46F and cooked the night before. In reach-in cooler, white and sweet potatoes measured 44-47F and were cooked the night before. Cooled foods did not cool to 41F within 6 hours. TCS foods shall be cooled from 135-70F within 2 hours, and from 135-41F within a total of 6 hours. CDI- All potatoes and container of curry were voluntarily discarded. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT- In wok make unit, raw mussels 51F, steamed shrimp 49F, bean sprouts 51F, raw beef 50F. Ambient air temperature in reach-in portion of make unit measured 50F. Cut cabbage stored on rolling cart measured 50F. Half and half in server station measured 44F. In walk-in cooler, container of curry 42F. TCS foods shall be maintained cold at 41F or less. CDI- Half and half voluntarily discarded. Mussels, steamed shrimp, bean sprouts, cabbage, and all potentially hazardous foods from the wok make unit were moved to the upright cooler and walk-in cooler. REHSI will return to check function of make unit after it is repaired.
- 31 3-501.15 Cooling Methods - PF - Deep container of cooked curry and deep container of cooked potatoes with lid on were cooled overnight in the walk-in cooler and did not meet cooling time and temperature criteria. TCS foods shall be cooled using the following methods: shallow pans, smaller thinner portions, using containers that facilitate heat transfer, using rapid cooling equipment, adding ice as an ingredient, placing the container in an ice water bath and stirring frequently, or other effective methods. Foods shall be arranged to provide maximum heat transfer from containers and be left uncovered or vented if protected from overhead contamination. CDI- Potatoes and curry were voluntarily discarded. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - REPEAT- Box of cabbage stored on the floor in the walk-in cooler. Box of spring roll wraps and containers of broccoli stored on the floor in the walk-in freezer. In upright cooler, most containers of sauce were uncovered. Food shall be protected by storing so that they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. CDI- Foods moved to shelves in walk-in cooler and freezer. Lids added to sauces in upright cooler.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - REPEAT- Wet wiping clothes held in sanitizing solution that did not register on test strip. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114. CDI- Sanitizer remade and measured 100ppm chlorine.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT on one item- Reattach and repair bowed ceiling panel in walk-in cooler. Replace torn gasket on right door of upright cooler. Replace or repair rusted shelves in beer bottle cooler and make units. Remove old caulk and recaulk sliding doors of sushi display cooler. Repair wok make unit to maintain foods at 41F or below. Equipment shall be maintained in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on shelves in sushi area, on shelf below grill, and on top of the dish machine. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris. 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C- Repair leak in meat prep sink cold faucet, and leak in handwashing sink next to vegetable prep sink. Plumbing systems shall be maintained in good repair. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Wall cleaning needed behind warewashing machine and above upright cooler. Floor cleaning needed around perimeter inside of walk-in cooler and around the fryers. Physical facilities shall be maintained clean. 0 pts.



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✓  
Spell



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Spell

