Food Establishment Inspection Report Score: 96 Establishment Name: SHIKIS RESTAURANT Establishment ID: 3034012726 Location Address: 5086 PETERS CREEK PARKWAY X Inspection Re-Inspection City: WINSTON SALEM Date: 07/29/2021 State: NC Status Code: A County: 34 Forsyth Zip: 27127 Time In:11:00 AM Time Out: 1:40 PM Total Time: 2 hrs 40 min Permittee: PHI HO INTERNATIONAL SERVICE, INC. Telephone: (336) 602-2928 Category #: IV FDA Establishment Type: No. of Risk Factor/Intervention Violations: 4 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 29 🛚 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 31 X Proper eating, tasting, drinking, or tobacco 4 X 32 X Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 □ □ X Approved thawing methods used 1050 - -Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 Thermometers provided & accurate X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 - - -X 35 🛛 🗀 Food properly labeled: original container 210 - -X 21XX 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 🛛 🗆 210 - unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 10 2100 38 🛛 10.50 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛  $\Box$ Wiping cloths: properly used & stored 1 0.5 0 Required records available: shellstock tags, parasite destruction 210 -X 40 X Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 13 □ □ Food separated & protected 41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 🛛 🗆 Proper disposition of returned, previously 15 🛛 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖾 🗆 Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -□ | ☑ | Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ 🛛 315 🕱 🖂 🗆 approved, cleanable, properly designed, constructed, & used □ □ Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 3 1.5 0 X 47 □ □ Proper cold holding temperatures 1 0.5 0 Non-food contact surfaces clean Physical Facilities 21 315 🕱 🗙 🗆 .2654, .2655, .2656 □ □ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 X 210 -Consumer Advisory 49 🗆 X Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🛛 🗀 1 0.5 0 | | | | 50 🛛 210000 П Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653 51 🛛 |24| 🗆 | 🗆 | 🖾



Chemical

25 🗆 🗆 🔯

X

26

1 0.5 0

.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

52 🗆 X

53 🛛 

54 💢 П

1 0.5 0 | | | |

210 -

Total Deductions:

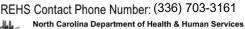
Garbage & refuse properly disposed; facilities maintained

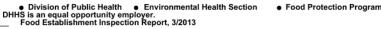
Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012726 Establishment Name: SHIKIS RESTAURANT Location Address: 5086 PETERS CREEK PARKWAY Date: 07/29/2021 X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27127 Water sample taken? Yes X No Category #: IV Email 1: hongkongtravel2005@gmail.com Water Supply: Municipal/Community On-Site System Permittee: PHI HO INTERNATIONAL SERVICE, INC. Email 2: Telephone: (336) 602-2928 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Location Temp 0.0 38.0 sushi area cooler Lan Dilger 1-13-26 43.0 38.0 broccoli- steamed make unit spicy crab sushi area cooler 45.0 39.0 squid salad shrimp 44.0 beef/chicken 41.3 ambient make unit 40.9 ambeint "-later 181.0 chicken final cook 178.0 chicken 163.0 beef 170.0 hot hold rice 152.0 hot hold carrot 39.0 small make unit been 41.0 noodles 39.0 make unit in back sauce 40.0 make unit in back lettuce 52.0 walk in cooling at 11:22 rice 52.0 rice " at 12:05 43.0 eggs walk in 41.0 walk in beef 40.1 walk in ambient

**First** Last Person in Charge (Print & Sign): Lan Dilger First Last Regulatory Authority (Print & Sign): Nora Sykes REHS ID: 2664 - Sykes, Nora Verification Required Date: 08/08/2021







## Comment Addendum to Food Establishment Inspection Report

Establishment Name: SHIKIS RESTAURANT Establishment ID: 3034012726

## 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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance PF- Hand sink on line blocked by equipment with only 9 inches of clearance between grill and fixed structure. Hand sink not accessible. Maintain all hand sinks accessible for use at all times. CDI-Grill moved to gain access to sink. \*Grill not used, but if it is to be used, it needs to be moved to be completely underneath hood.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P- REPEAT- Raw eggs above onions, raw shrimp above sauces, raw beef above ginger in walk in cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI- Relocated items to be appropriately stacked. Follow proper stacking order to avoid cross contamination.
- 18 3-501.14 Cooling P- Rice in walk in cooler not meeting cooling parameters. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI-Split rice into smaller metal containers to spread out.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking PF- A couple of food items already dated were re-dated for today. Maintain original dates on foods and do not hold for longer than 7 days at 41F. All foods still within 7 day hold time. CDI-Education, new date labels removed.
- 31 3-501.15 Cooling Methods PF- Rice in large plastic container not meeting cooling rates. Multiple foods in make unit recently prepped not at 41F. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI- Separated rice into smaller containers, education on cooling to 41F before placing in working equipment not designed to cool foods, only to hold foods cold.
- 37 3-307.11 Miscellaneous Sources of Contamination C- Employee foods above food for establishment in walk in cooler and freezer. Store employee food on bottom shelf to avoid contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C-REPEAT- Torn gasket on walk in cooler door. Missing knob on grill. Add feet to rice cooker table where casters have been removed. Caulk stainless wall cap on wall between prep sinks in back.
- 49 5-203.14 Backflow Prevention Device, When Required P- Tea brewer without proper backflow. Install ASSE 1022 on each piece of beverage equipment that is connected to water. Verification of installation required by August 8 to Nora Sykes, contact information provided.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures C- REPEAT-Bags of garbage on ground and top of dumpster, with garbage accumulation around dumpster area. Maintain dumpster area clean. This appears to be household garbage that has been dumped in this area.