

Food Establishment Inspection Report

Score: 96

Establishment Name: CHINA EXPRESS

Establishment ID: 3034012363

Location Address: 3055 WAUGHTOWN STREET
 City: WINSTON SALEM State: North Carolina
 Zip: 27107 County: 34 Forsyth

Permittee: GAO'S BROTHER LLC

Telephone: (336) 650-0068

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/11/2024 Status Code: A

Time In: 1:05 PM Time Out: 3:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> IN OUT				
Food in good condition, safe & unadulterated		2	X	0	X
14	<input checked="" type="checkbox"/> IN OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	X	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN OUT				
In-use utensils: properly stored		1	0.5	X	X
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN OUT				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	X	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN OUT				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: Municipal/Community On-Site System
 Permittee: GAO'S BROTHER LLC
 Telephone: (336) 650-0068

Establishment ID: 3034012363
 Inspection Re-Inspection Date: 04/11/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1: yunhuaigao666@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken wings/cooling at 1:38 in the walk in cooler	115	crab rangoons/walk in cooler	40		
chicken wings/cooling at 1:49	96	steak/make unit	39		
chicken wings/final cook temp	205	chicken/make unit	38		
crab rangoons/cooling at 1:25 in walk in freezer	63	pork/make unit	40		
crab rangoons/cooling at 1:42	51	cut cabbage/make unit	41		
wings/cooling at 1:25 in walk in freezer	54	steak/reach in portion	39		
wings/cooling at 1:42	44	dumplings/reach in portion	40		
tofu/make unit	47	wontons/small reach in	40		
steamed broccoli/cooling in make unit at 1:20	59	egg rolls/small reach in	40		
steamed broccoli/cooling at 1:43	53	soup/steam well	167		
cut cabbage/cooling in walk in at 1:17	47	chlorine sanitizer/3 comp sink	50		
cabbage/cooling at 1:50	45	wash water/3 comp sink	118		
lo mein/cooling in the walk in at 1:17	86				
lo mein/cooling at 1:35	70				
white rice/hot holding	153				
fried rice/hot holding	194				
chicken strips/walk in cooler	41				
shrimp/walk in cooler	41				
wings/walk in cooler	41				
general tso chicken/walk in cooler	40				

Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign):





REHS ID: 2809 - Pleasants, Lauren Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (336) 703-3144 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

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Date: 04/11/2024 **Time In:** 1:05 PM **Time Out:** 3:10 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Yunhuai Gao	Serve Safe	Food Service		08/22/2024

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.

- 13 3-202.15 Package Integrity (Pf) - Five dented cans in dry storage. Food packages shall be in good condition and protect the contents so that food is not exposed to adulteration or potential contaminants. CDI- Cans separated to be discarded/returned.
 - 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Tofu in the make unit was 47F. TCS foods shall be maintained at 41F or below. CDI- Tofu was voluntarily discarded.
 - 43 3-304.12 In-Use Utensils, Between-Use Storage (C) - Scoops and utensils for rice and the wok were stored in a container of water. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water temperature, or in running water which quickly moves food particles to the drain. CDI- Utensils were taken to the 3 compartment sink to be cleaned.
 - 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Repeat - The floor in the walk in freezer is rusting. Repair damage to doorways of walk in cooler and freezer. Replace rusted shelving throughout establishment (walk in cooler, chemical shelf, dry storage shelves, dish shelves). Maintain equipment in good repair.
 - 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Repeat- Cleaning needed on the lids of the make unit and around the edges. Shelf cleaning needed in the walk in cooler, dry storage, and clean dish shelving. Clean gaskets of make unit reach in cooler. Lower prep shelf has food buildup by the prep sinks. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
 - 53 6-501.18 Cleaning of Plumbing Fixtures (C)- Toilet cleaning needed in the restroom. Make sure the base is also cleaned. Maintain plumbing fixtures clean.
 - 55 6-501.12 Cleaning, Frequency and Restrictions (C) - REPEAT- Floor and wall cleaning needed under the soap dispenser in the bathroom, in the mop sink area, chicken prep area, behind the reach in cooler at the fryers, behind the make unit, and on baseboards throughout kitchen. Wall cleaning needed in the dry storage room. Maintain physical facilities clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - REPEAT- Repair wall damage in the dry storage room, at the can wash area, by the back door, and underneath the restroom soap dispenser. Reseal the baseboard tiles to the wall in the chicken prep area. Replace broken floor tile in dry storage and at the can wash. Repair baseboard damage in the right side restroom and recaulk the toilet to the floor. The tiles and thresholds to the walk in cooler and freezer are very damaged and need to be replaced/repared. Tiles have low grout at the floor drain at the 3 compartment sink. Maintain physical facilities in good repair.