

# Food Establishment Inspection Report

Score: 96

Establishment Name: MANDARIN CHINESE RESTAURANT

Establishment ID: 3034012283

Location Address: 6000 MEADOWBROOK MALL SUITE 17

☒ Inspection ☐ Re-Inspection

City: CLEMMONS State: NC

Date: 04/30/2021

Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 10:25 AM

Time Out: 2:15 PM

Permittee: PS LIEW INC.

Total Time: 3 hrs 50 min

Telephone: (336) 712-1009

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: 2

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.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils</b> .2653, .2654										
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Sanitation</b> .2653, .2654, .2656, .2657										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0				
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0				
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0			53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0				
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0			54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0				
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0			<b>Total Deductions:</b> 4										
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	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</b> .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	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	1	0													
<b>Chemical</b> .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	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													



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Page 1 of

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MANDARIN CHINESE RESTAURANT

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City: CLEMMONS State: NC

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Permittee: PS LIEW INC.

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☒ Inspection ☐ Re-Inspection Date: 04/30/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: judy\_lkheng@hotmail.com

Email 2: \_\_\_\_\_

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
rice	warmer	148	chlorine	bucket 50ppm	00			
egg drop soup	warmer	181	chlorine	bucket 50ppm	00			
hot and sour soup	warmer	169	servsafe	L. Heng 8/30/25	00			
shrimp	cook line- final	161						
roast pork	make-unit 1	41						
boiled chicken	make-unit 1	41						
shrimp	make-unit 1	40						
garlic and oil	make-unit 1	39						
breaded chicken	make-unit 2	41						
chili chicken	make-unit 2	41						
rice noodles	make-unit 2	41						
chicken wings	True refrigerator	41						
egg roll	True refrigerator	41						
lo mein	True refrigerator	41						
fried rice	walk-in cooler	50						
cabbage	walk-in cooler	43						
boiled chicken	walk-in cooler	41						
roast pork	walk-in cooler	41						
chicken wings	walk-in cooler	41						
hot water	3 compartment sink	130						

Person in Charge (Print & Sign): La *First* Keng Heng *Last*

Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*

*L. Heng*

*D. Thomas*

REHS ID: 2877 - Thomas, Damon

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3135



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Page 1 of \_\_\_\_\_

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## 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- Cleaning is needed for all surfaces of the deli slicer- Equipment food contact surfaces and utensils shall be clean to the sight and touch.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed for the ice shield inside of the ice bin- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold.
- 18 3-501.14 Cooling - P- Inside of the walk-in cooler fried rice was measured at 50-52F and cut cabbage was measured at 43F. Both items were prepared on 4/29/21 and had not been removed from the walk-in cooler immediately before or during the inspection- Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F or less. Potentially hazardous foods shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature- CDI: All items were voluntarily discarded by the person-in-charge (PIC)
- 31 3-501.15 Cooling Methods - PF- Large quantities of fried rice and cut cabbage were stored inside of the WIC and both items were measured at temperatures above 41F. Both items were stored inside of deep plastic bins with tight fitting lids restricting the flow of air- Cooling shall be accomplished by using one or more methods based on the type of food including placing food into shallow pans, using rapid cooling equipment, stirring the food in an ice water bath, using containers that facilitate the transfer of heat, using ice as an ingredient or other effective means- CDI: The REHSI provided the PIC with education on effective storage procedures for adequate cooling including the limiting the amount of food that is held inside of plastic bins and allowing food to completely cool to 41F or less before covering tightly- 0 pts.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- A small, dead roach was found on the clean dish storage shelf- Dead insects and other pests shall be removed from control devices and the premises at a frequency that prevents accumulation, decomposition or the attraction of pests- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repair or replace the torn door gasket for the make-unit and recondition the shelving inside of the walk-in cooler to remove rusting and chipping. Remove the joint tape from the underside of the basin and repair the crack on the left edge of the spray sink for the dishmachine - Equipment shall be maintained in good repair- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning is needed for the interior surfaces of the glass door beverage cooler, the lower shelf of the beverage/tea storage table and floor and baseboards inside of the walk-in freezer- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris- Deductions remained at half for improvement.
- 49 5-205.15 (B) System maintained in good repair - C- Repair the cold water handle for the dishmachine spray sink and the hot water handle for the can-wash/mop sink faucet so that the flow of water can be completely turned on and off using the designated handles- A plumbing system shall be maintained in good repair- 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Replace or repair the caulk at the base of the toilet in the men's restroom- Physical facilities shall be maintained in good repair- 0 pts.
- 54 6-303.11 Intensity-Lighting - C- REPEAT- The light intensity along the cook line was measured at 30.1- 40.6 foot candles- The light intensity shall be at least 20 foot candles (Fc) at 30 inches above the floor in areas used for handwashing, warewashing and equipment and utensil storage and in toilet rooms and at least 50 foot candles at a surface where an employee is working with food or equipment.//6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C- Inside of the Dukes refrigerator employee food was comingled with retail food- areas and facilities designated for employee personal items shall be located to prevent contamination of food and equipment.