

# 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                               |                                     |                                     |                                     |  |     |     |   |    |
|--|-------------------------------------|-------------------------------------|-------------------------------------|--|-----|-----|---|----|
| 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/C                                 | 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   | 0   | 3 |    |
| <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 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 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 checked="" type="checkbox"/> | <input 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   | 3   | 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 checked="" type="checkbox"/> | <input 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   | 0   | 3 |    |
| <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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   | 1   | 0   | 3 |    |
| 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 .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/C                                 | 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        | 0   | 3 |    |
| 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        | 0   | 3 |    |
| <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        | 0   | 3 |    |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | 1        | 0   | 3 |    |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   | 1        | 0   | 3 |    |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  | 1        | 0   | 3 |    |
| <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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | 2        | 1   | 0 |    |
| 37   | <input checked="" type="checkbox"/> | <input 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        | 0   | 3 |    |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | 1        | 0   | 3 |    |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   | 1        | 0   | 3 |    |
| <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        | 0   | 3 |    |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1        | 0   | 3 |    |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | 1        | 0   | 3 |    |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1        | 0   | 3 |    |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |          |     |   |    |
| 45   | <input type="checkbox"/>            | <input checked="" 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        | 0   | 3 |    |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   | 1        | 0   | 3 |    |
| <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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   | 1        | 0   | 3 |    |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | 1        | 0   | 3 |    |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   | 1        | 0   | 3 |    |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | 1        | 0   | 3 |    |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | <b>4</b> |     |   |    |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section • Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MANDARIN CHINESE RESTAURANT  
 Location Address: 6000 MEADOWBROOK MALL SUITE 17  
 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: PS LIEW INC.  
 Telephone: (336) 712-1009

Establishment ID: 3034012283  
 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 Last  
 Keng Heng

*L. Heng*

Regulatory Authority (Print & Sign): Damon

First Last  
 Thomas

*D. Thomas*

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



North Carolina Department of Health & Human Services

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# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** MANDARIN CHINESE RESTAURANT

**Establishment ID:** 3034012283

## 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.