

Food Establishment Inspection Report

Score: 93

Establishment Name: CHINA DRAGON
 Location Address: 5257 ROBINHOOD VILLAGE DRIVE
 City: WINSTON SALEM State: NC
 Zip: 27106 County: 34 Forsyth
 Permittee: JIN LIANG JIANG
 Telephone: (336) 922-1988
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034011996
 Inspection Re-Inspection
 Date: 09/08/2021 Status Code: A
 Time In: 12:10 PM Time Out: 2:15 PM
 Total Time: 2 hrs 5 min
 Category #: IV
 FDA Establishment Type: Fast Food Restaurant
 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	
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
Employee Health .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		
Good Hygienic Practices .2652, .2653									
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	03	0		
Preventing Contamination by Hands .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
Consumer Advisory .2653									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
Chemical .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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		
Conformance with Approved Procedures .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/C	Compliance Status	OUT	CDI	R	VR	
Safe Food and Water .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		
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .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	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	<input checked="" type="checkbox"/>		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .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		
Utensils and Equipment .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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		
Physical Facilities .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 checked="" type="checkbox"/>	<input 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	03	0		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	<input checked="" type="checkbox"/>		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:					7				



North Carolina Department of Health & Human Services

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

DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA DRAGON
 Location Address: 5257 ROBINHOOD VILLAGE DRIVE
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: JIN LIANG JIANG
 Telephone: (336) 922-1988

Establishment ID: 3034011996
 Inspection Re-Inspection Date: 09/08/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: wendy.mjj@gmail.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
breaded chicken	2 door work top	32.0						
tofu	prep cooler (base)	35.0						
cooked pork	prep cooler (top)	40.0						
cooked shrimp	walk-in cooler	39.0						
fried rice	rice pot	155.0						
soup	steam table	173.0						
hot water	3 comp sink	131.0						
ServSafe	Min Jiang 12/30/22	0.0						

Person in Charge (Print & Sign): Min "Tom" First Last Min Jiang

Regulatory Authority (Print & Sign): Aubrie First Last Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie Verification Required Date: 09/15/2021

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Establishment ID: 3034011996

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 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P At beginning of inspection, raw shrimp thawing in bowl in prep sink; bowl of shrimp was relocated to walk-in cooler due to temperature concerns, with excess water from shrimp bowl poured into sink. A few minutes later, a bowl of cooked noodles was placed in the same prep sink. Equipment food contact surfaces and utensils shall be cleaned and sanitized each time there is a change from working with raw foods to working with ready to eat foods. CDI - noodles discarded due to cross contamination concerns. *Per PIC, cutting board on prep cooler is cleaned nightly. Since foods are placed directly on the cutting board (observed tofu being sliced on board during inspection), it must be cleaned and sanitized a minimum of once every 4 hours.
- 4-702.11 Before Use After Cleaning - P The only sanitizer available read less than 50 ppm Cl, in a non-working spray bottle. Utensils and food contact surfaces of equipment shall be sanitized before use after cleaning. CDI - sanitizer made in a 5-gallon bucket.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Cooked shrimp in walk-in cooler, portions of eggdrop soup in prep cooler were not date marked. All ready to eat, potentially hazardous foods opened/prepared and held in an establishment for >24 hours must be date marked. REPEAT. CDI - foods dated.
- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Foods in 2-door work top cooler had dates placed on them at the beginning of the inspection - per PIC, foods were prepped 2 days ago (9/06); they were dated with stickers reflecting a discard date of 9/13, which exceeds the safe time limit of 7 days including day of prep/opening; foods prepared on 9/06 should have a discard date of 9/12. Per PIC, soup was made yesterday; it was dated with a discard of 9/21, which exceeds the safe time limit. CDI - discard dates changed to reflect max 7 day holding time. Foods dated with time limits that exceed food safety parameters is a REPEAT.
- 33 3-501.13 Thawing - C Raw shrimp thawing under water at prep sink was 73-82F. When thawing, food temperature should not exceed 41F. You can only thaw under running water if the water is 70F or below; you cannot thaw under running water in the summer because the water temp is above 70F. CDI - shrimp placed in walk-in cooler.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Establishment is using bagged ice; container of ice was in bin on floor of walk-in freezer under a shelving unit. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. CDI - ice relocated to top shelf.
- 38 2-304.11 Clean Condition-Outer Clothing - C Employee exited/entered kitchen from back door wearing apron. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-use articles. CDI - apron removed.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Several damp towels throughout the kitchen on prep surfaces, such as in front of wok station, on back prep table. Once wiping cloths become soiled or wet, they need to be held between uses in a container of properly mixed sanitizer. CDI - a 5-gallon bucket of Cl sanitizer at 100 ppm was made, towels were placed in the bucket.
- 45 4-205.10 Food Equipment, Certification and Classification - C 2 large plastic Sterilite boxes with purple lids are not approved for food storage (in walk-in cooler, with lettuce/cabbage). Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI accredited certification program. REPEAT.
- 4-501.11 Good Repair and Proper Adjustment-Equipment - C Remove waxed paper taped to shelf by steam table to facilitate cleaning. Address icing issue in walk-in freezer (when facing unit, right side of evaporator box). Equipment shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF A few chlorine test strips were available in a tube, with no comparison chart/scale. A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided. VERIFICATION REQUIRED; obtain test strips by September 15, 2021. Please call/text.
- 52 5-501.13 Receptacles - C Middle dumpster in shared dumpster area is rusted out along the front at the base and needs to be replaced. Receptacles shall be leakproof.
- 5-501.115 Maintaining Refuse Areas and Enclosures - C A bag of household trash and a pallet are in the shared dumpster area. A storage area for refuse, recyclables, or returnables shall be maintained free of unnecessary items, and clean. REPEAT.
- 53 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C Repair ice machine or remove from establishment. The premises shall be free of items that are unnecessary to the operation of the establishment such as equipment that is nonfunctional or no longer used.