Food Establishment Inspection Report

Score: 92

Establishment Name: THAI MAX
Location Address: 3320 SILAS CREEK PKWY
City: WINSTON SALEM **State:** NC
Zip: 27103 **County:** 34 Forsyth
Permittee: TLC THAI MAX LLC
Telephone: (336) 760-8400
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034020757
☒ Inspection ☐ Re-Inspection
Date: 06 / 25 / 2015 **Status Code:** A
Time In: 01 : 30 ○ am ⊗ pm **Time Out:** 05 : 10 ○ am ⊗ pm
Total Time: 3 hrs 40 minutes
Category #: IV
FDA Establishment Type: _____
No. of Risk Factor/Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations: _____

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/O	Compliance Status	OUT			CDI	R	VR
					Supervision .2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
					Good Hygienic Practices .2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	☐	☒			Hands clean & properly washed	4	☒	0	☒	☐	☐
7	☒	☐	☐		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
					Approved Source .2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
					Protection from Contamination .2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653						
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒	0	☒	☐	☒
21	☐	☒	☐	☐	Proper date marking & disposition	3	☒	0	☒	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
					Consumer Advisory .2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
					Highly Susceptible Populations .2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
					Chemical .2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658						
27	☐	☐	☒		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/O	Compliance Status	OUT			CDI	R	VR
					Safe Food and Water .2653, .2655, .2658						
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
					Food Temperature Control .2653, .2654						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	☒	0.5	0	☐	☒	☒
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
					Food Identification .2653						
35	☐	☒			Food properly labeled: original container	2	1	☒	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	☒	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
					Proper Use of Utensils .2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
					Physical Facilities .2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 8

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CR Off

Comment Addendum to Food Establishment Inspection Report

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☒ Inspection   ☐ Re-Inspection   Date: 06/25/2015

Comment Addendum Attached? ☐

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	125	rice	rice warmer	163	cut cabbage	walk in cooler	53
chicken	make top	42	fried rice	rice warmer	147	walk in cooler	ambient air	52
shrimp	make top	40	tofu	walk in cooler	50	Yulong Zhen •	Serv Safe 4/29/17	00
rice	walk in cooler	50	tofu	walk in cooler	50			
sprouts	walk in cooler	50	tofu3	walk in cooler	50			
cooling	walk in cooler	50	raw chicken	walk in cooler	50			
egg roll	steam table	138	raw chicken	walk in cooler	53			
teriyaki	steam table	189	crab rangoon	walk in cooler	54			

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.

6   2-301.14 When to Wash - P - Employee observed return to serving food without washing hands after using restroom. Another employee, returned to the kitchen, touch garbage can, and then rinse hands at 3 compartment sink. Food employees shall clean their hands immediately before engaging in food preparation including working with exposed food, clean equipment and utensils and after using the restroom or otherwise contaminating hands. CDI- EHS prompted employees to wash hands and employees washed hands correctly.

✓ Spell

20   e3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Cut cabbage (54F), three containers of sprouts (50F), and three containers of Tofu (50F) measured more than 45F. Foods in cold holding must measure at or below 45F at all times. CDI - All were voluntarily discarded by PIC. / Verification Visit Required - Walk in cooler is ambient air temperature is 52F. Repair person did not arrive during the inspection. Call Carla Day at (336) 703-3144 when walk in cooler is repaired.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat: Container of rice was not date marked. Refrigerated, ready to eat, potentially hazardous food pre pared and held in a food establishment for more than 24 hours shall be marked to indicated the date of prep or the date of discard. The day of preparation shall be counted as Day 1. CDI - PIC voluntarily discarded.

Person in Charge (Print & Sign): Yulong (First) Zhen (Last)

Regulatory Authority (Print & Sign): Carla (First) Day (Last)

REHS ID: 2405 - Day, Carla

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4

Verification Required Date: 0 7 / 0 5 / 2 0 1 5

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31   3-501.15 Cooling Methods - PF - Repeat: Cooling chicken in walk in cooler measured between 84F-50F and in portions more than 4 inches thick. Tightly closed containers storing cooling chicken in the walk in cooler. Cooling shall be accomplished in accordance with time / temperature parameters specified in 3-501.14 (once food cools to 135F, active cooling process must begin) and by one or more of the following methods: place the food in shallow pans, seperate food into smaller or thinner portions (less than 4"), and loosely covered to facilitate heat transfer. Recommend obtaining speed rack and additional food pans to properly cool chicken. CDI - Chicken was seperated into smaller portions, container lids were loosened, and chicken was taken to walk in freezer. Verification Visit Required.

35   3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 points - Bottles storing ketchup, cooking wine, and sesame seeds are not labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food.

39   3-304.14 Wiping Cloths, Use Limitation - C - Soiled wet wiping cloth stored on prep surface. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at the appropriate temperature. CDI - PIC voluntarily discarded wet wiping cloth in the trash can. / Sanitizer in wiping cloth bucket did not register on test strip. Sanitizing solution must be held at 50-200 ppm chlorine. CDI - PIC added chlorine and sanitizer concentration measured 150ppm chlorine.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C - Equipment repair/replacement necessary on: torn gasket in reach in cooler, corroding shelves above prep sink, electrical cord for fried rice warmer is peeling, casing for prep sink spray nozzle is peeling off, and broken chef's cart in dry storage room. / 4-205.10 Food Equipment, Certification and Classification - C - Remove metal shelf that is not approved for use in food establishment. The edges are rough and not easily cleanable.

53   Floors: Broken baseboard tile next to walk in cooler.
     Walls: Broken wall tiles next to walk in cooler. / Corners to the left of the walk in cooler have been caulked/sealed however the surface is not smooth or easily cleanable. / Paint on door frames is chipped. Repair.
     Ceilings: Ceiling tiles above make top unit are dusty. Clean.

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