

Food Establishment Inspection Report

Score: 90.5

Establishment Name: CHINA PALACE

Establishment ID: 3034010073

Location Address: 305-A W. MOUNTAIN ST.

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 09 / 28 / 2015 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 00 am/pm am pm

Time Out: 03 : 50 am/pm am pm

Permittee: SILVER JOLLY, INC.

Category #: IV

Telephone: (336) 993-8297

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 7

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 4

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	1.5	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>

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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
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	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
Total Deductions:							9.5			



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County: 34 Forsyth **Zip:** 27284
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: SILVER JOLLY, INC.
Telephone: (336) 993-8297

Establishment ID: 3034010073
 Inspection Re-Inspection **Date:** 09/28/2015
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	prep sink	153	vegetables	final cook	145			
chlorine	wiping cloth bucket	50	steak and	final cook	150			
chlorine	dish machine	50	servsafe	So Shim Tai 03-14-2016	00			
lettuce	reach in refrigerator	39						
cooked duck	reach in refrigerator	40						
ambient	beer cooler	41						
raw chicken	walk in cooler	43						
veggie mix	upright cooler	39						

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: 0 pts. REPEAT: Food employee running dish machine handling soiled dishes, then handling clean dishes. Hands shall be washed at any time of contamination. CDI: Spoke with manager about process and he spoke with employee. Employee washed hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Handwashing sink blocked with recently delivered items (cases of meat) at beginning of inspection. Handwashing sinks shall remain clear for operation at any time. CDI: Cases moved.
- 11 3-202.15 Package Integrity - PF: REPEAT: 3 dented cans present on can rack (2 bamboo shoots, 1 applesauce). Food shall be free from adulteration due to package flaws. CDI: Cans segregated.



Person in Charge (Print & Sign): Wayne ^{First} Tai ^{Last}

Wayne Tai

Regulatory Authority (Print & Sign): Michelle ^{First} Bell ^{Last}

Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3141



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: Raw meat being prepared in prep sink and on adjacent drainboard, while raw vegetables were being prepared in opposite sink vat/drainboard. Food shall be protected from cross contamination by separating raw animal foods during preparation from raw ready to eat food. Do not use this prep sink for washing/preparing vegetables while also preparing raw meat. CDI: Meat/vegetables removed and sink cleaned.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: 0 pts. Sanitizer in wiping cloth bucket between 0 and 50 ppm chlorine. Maintain chlorine sanitizer 50-200 ppm in wiping cloth bucket. CDI: Manager increased concentration to 50 ppm chlorine.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: Case of cabbage 52F and shell egg (carton sitting on shelf) 71F. Potentially hazardous food shall be maintained at 45F or below. CDI: Manager stated foods were from delivery, but had not been placed in refrigeration yet. Cabbage and eggs moved to refrigeration.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF. : 0 pts. First aid kit and antiseptic solution on dry storage shelving above food. Medicines shall be stored to not contaminate food, linens, equipment, utensils, single use or single service articles. CDI: Medications moved.
- 36 6-501.111 Controlling Pests - PF: 0 pts. Approximately five flies present in kitchen during inspection. The premises shall be maintained free of insects and other pests.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: REPEAT: Dumplings being stored in walk in freezer in garbage bag. Garbage bags are not to be used for food storage. Replace with approved food safe bag/container./3-305.11 Food Storage-Preventing Contamination from the Premises - C: Delivery cases sitting on floor at beginning of inspection. Ensure delivery is placed into storage quickly after being delivered. CDI: Cases put in storage./ Sliced cucumber sitting on shelf of walk in cooler. Keep food covered to prevent contamination from premises.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: One wet wiping cloth being stored on prep surface. Wiping cloths, once wet, shall be stored submerged in a sanitizer solution. CDI: Wiping cloths placed in sanitizer bucket.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Many dishes washed and sanitized from dish machine stacked wet. Equipment and utensils shall be air-dried after being washed, rinsed, and sanitized. Consider installing additional shelving for adequate storage/air-drying space during peak times of operation. Consult with Nathan Ward at 336-703-3134 prior to ordering equipment to ensure construction compliance.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: 0 pts. REPEAT: Cashew container being re-used to store sesame seeds. Single use articles shall only be used for original, intended purpose and not for any other purpose. Replace with multi-use utensil. CDI: Seeds moved to another container.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: Shelving throughout facility is rusting and needs replacement. / In beverage area, replace molded caulk surrounding ice bin and repair/replace cracked laminate counters./ Seal base of walk in cooler to create cove and replace caulk hanging from top seams./ Add pvc pipe wrap around condensate line of walk in cooler./ Can opener being replaced. Equipment shall be in good repair.
- 52 5-501.114 Using Drain Plugs - C: REPEAT: Recyclables dumpster missing drain plug. Receptacles used for waste and recyclables shall be maintained protected. Provide drain plug.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Paint chipping in both restrooms, escutcheon plate loose from wall in women's restroom and needs sealing, prep sinks need caulking to wall, toilet caulk needed in both restrooms, repair grout around kitchen to create coved base, caulk needed around utensil rack, grease trap cover rusted, floor cleaning needed under ice machine. Floors, walls and ceilings shall be maintained clean and in good repair.
- 54 6-303.11 Intensity-Lighting - C: REPEAT: No lighting has been changed since last inspection, as stated by manager. Lighting low in the following areas (in fctd): ice machine 25, vegetable prep table 25-38, vegetable prep sink 17-29, plating area 22-52, clean drainboard of dish machine 12-20, whole cook line (both sides) 16-30, handsink in bev. area 14, beverage prep area 15-23, women's toilet and sink 7, mens toilet 13 and urinal 8. Lighting shall meet the following requirements: 50 fctd in food prep areas and beverage areas and 20 fctd at handsinks and lavatories.//6-202.12 Heating, Ventilation, Air Conditioning System Vents - C: Vent by beverage station soiled. Clean vents at a frequency to keep them clean.//6-305.11 Designation-Dressing Areas and Lockers - C: Cell phone on dry storage shelving above food for pay. Provide a designated area for employee items to prevent items from sitting on shelving with food.



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