

# Food Establishment Inspection Report

Score: 84

Establishment Name: LIN'S KITCHEN

Establishment ID: 3034011849

Location Address: 523 NELSON STREET

Inspection  Re-Inspection

City: KERNERSVILLE

State: NC

Date: 09 / 22 / 2016 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 02 : 55 <sup>am</sup> <sub>pm</sub> Time Out: 07 : 50 <sup>am</sup> <sub>pm</sub>

Total Time: 4 hrs 55 minutes

Permittee: MIN LIU

Category #: IV

Telephone: (336) 996-3511

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 7

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
<b>Supervision</b> .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"/>
<b>Employee Health</b> .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"/>
<b>Good Hygienic Practices</b> .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"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<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"/>
<b>Approved Source</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	<input checked="" type="checkbox"/>	<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"/>
<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	0.5	0	<input type="checkbox"/>
<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	1.5	0	<input type="checkbox"/>
<b>Chemical</b> .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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<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	<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
<b>Safe Food and Water</b> .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"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input checked="" 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 type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<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"/>
<b>Utensils and Equipment</b> .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			<input checked="" type="checkbox"/>	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Physical Facilities</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	0	<input type="checkbox"/>
<b>Total Deductions:</b>							16			



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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: MIN LIU  
 Telephone: (336) 996-3511

Establishment ID: 3034011849  
 Inspection  Re-Inspection Date: 09/22/2016  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: linskitchen@sina.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	Min Liu 05/10/21	0	Mac & cheese	Buffet line	159	SS chicken	Upright cooler	38
Hot water	3 comp sink	143	Lettuce	Salad bar	52	Cabbage	Make unit	45
Chlorine	Dish machine	100	SS Chicken	Buffet line	126	Raw chicken	Make unit	42
Pork strips	Cooling	105	Pepper	Buffet line	109	Air temp	Reach in	43
Lo mein	Buffet line	139	Coconut	Buffet line	109	Honeydew	Buffet line	44
Fried rice	Buffet line	139	Fried shrimp	Buffet line	130	Spinach	Buffet line	172
Chicken	Buffet line	104	Chicken	Delivery	37	Tomatoes	Buffet line	41
Salmon	Buffet line	143	Seafood	Walk in cooler	40	White rice	Rice cooker	140

## 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- Food employee observed washing hands and turning off water faucet using bare hands. Same employee was observed touching face and glasses throughout the inspection. Food employees shall wash their hands after engaging in activities that contaminate them and shall use a barrier such as paper towels to turn off water faucet. CDI- Proper handwashing procedure was demonstrated. Employee was asked to re-wash hands properly. Observed proper handwashing.//  
 2-301.15 Where to Wash - PF- Food employee observed washing hands in prep sink. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation. CDI- Employee was instructed to wash hands only at handwashing sink.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- 0 pts. Handwashing sink next to prep sink was blocked by blue container. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI- Container was removed.
- 11 3-202.15 Package Integrity - PF- REPEAT. Cans dented along seams: 2 tomato sauce, 1 chocolate pudding, 1 hoisin sauce, 1 pineapple chunks, and 1 vanilla pudding. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI- Cans were segregated to return to vendor/discard.



Person in Charge (Print & Sign): *Min* *First* *Liu* *Last*

Regulatory Authority (Print & Sign): *Eva* *First* *Robert REHSI* *Last*

*Min Liu*  
*Eva Robert REHSI*

REHS ID: 2551 - Robert, Eva

Verification Required Date: 10 / 02 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3135



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT. Eleven utensils and one can opener were soiled with dried food residue. Food contact surfaces shall be clean to sight and touch. CDI- Utensils were sent to be re-washed.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Drink nozzles and chute of ice machine requires additional cleaning to remove mold buildup. Beverage dispensing nozzles and enclosed components of equipment such as ice makers, at a frequency necessary to preclude accumulation of soil or mold.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. Food held out of temperature on buffet line: Sweet and sour chicken 126F; pepper chicken 109F; coconut chicken 109F; fried shrimp 130F; chicken wings 104F. CDI- Chicken wings were reheated to 207F and other items were discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. Lettuce held at 52F at salad bar. Potentially hazardous food shall be held at 45F or below. CDI- Lettuce was placed in walk in cooler to cool down.
- 26 7-102.11 Common Name-Working Containers - PF- One spray bottle containing floor cleaner and sanitizer bucket were not labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- Containers were labeled.// 7-202.12 Conditions of Use - P,PF- Bleach and chlorine solution are being combined to make sanitizer; however, bleach bottle has precautionary statement regarding mixing bleach with detergents. Poisonous or toxic materials shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment. CDI- Solution was discarded and new bleach solution was made at 50ppm.
- 31 3-501.15 Cooling Methods - PF- Cooked pork strips (105F) were found cooling uncovered on prep sink in large plastic container. Cooling shall be accomplished by placing food in shallow pans, placed in cooling equipment, and using pans that facilitate heat transfer. CDI- Pork strips were placed on large metal pans, lightly covered and placed in walk in freezer to cool.
- 36 6-501.111 Controlling Pests - PF- Live and dead roaches were found throughout the kitchen and on utensils/equipment. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises. Contact Eva Robert for verification within 10 days at (336)703-3135 or at robertea@forsyth.cc.// 6-202.15 Outer Openings, Protected - C- Facility is leaving front door propped open. Outer openings of a food establishment shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. Keep door closed at all times.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- REPEAT. Phone stored on prep table. Store phone away from prep table to prevent contamination of surface. CDI- Phone was removed.// 3-306.13 (B) and (C) Consumer Self-Service Operations - PF- Buffet is not being monitored by food employees. Consumer self-service operations such as buffets and salad bars shall be monitored by food employees trained in safe operating procedures. CDI- Employees were instructed to monitor buffet and salad bars.// 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Fifteen food containers were stored uncovered throughout. Three containers of food were stored on the floor. Food shall be protected in manner to prevent contamination.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C- Three wet wiping cloths were stored on food prep surfaces throughout the kitchen. Sanitizer concentration in sanitizer bucket exceeded test strip limit. When not in use, wet wiping cloths shall be held between uses in a chemical sanitizer solution at proper concentration.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Seven bowls were stored inside food containers throughout. Ice scoop was stored touching ice. Two tongs were stored touching food item. Food utensils shall be stored in the food with their handles above the top of the food and the container, in food with their handles above the top of the food within containers or equipment that can be closed, or in a clean, protected location if the utensils, such as ice scoops are used only with food that is not potentially hazardous.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Single-service forks stored uncovered in front of cash register. Single-service articles shall be stored where they are not exposed to splash, dust, or other contamination. CDI- Forks were placed in plastic container with lip contact surface protected from possible contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT. Repair/replacement needed on: chipped shelving in sushi reach-in cooler; missing front panels on wok station; broken doors on buffet; rusted legs on three compartment sink; leak at three compartment sink; torn gasket on upright cooler; rusted shelves throughout the facility; broken fryer door; rusted upright freezer; carbon buildup on outside of rice cooker. Equipment shall be maintained in good repair.// 4-202.16 Nonfood-Contact Surfaces - C- Unfinished wood storage shelf present in dining room. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Detail cleaning needed: inside fryer door; floor of walk in cooler; handles of equipment; can opener mount; shelf liners in walk in freezer; inside upright freezer. Nonfood-contact surfaces shall be kept clean to prevent accumulation of dirt, dust, and food residue.
- 49 5-203.14 Backflow Prevention Device, When Required - P- 0 pts. ASSE 1022 needed on Bunn tea brewer in wait station to prevent backsiphonage of contaminants into the main water supply system. Contact Eva Robert for verification within 10 days at (336)703-3135 or at [robertea@forsyth.cc](mailto:robertea@forsyth.cc).
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT. Seal/recalk: top of prep sink by wok station; wearing grout between tiles; rear handwashing sink; dish machine drain boards; replace ceiling tile and frame in water heater room; wall in water heater room is unfinished; pipe penetrations into ceiling in water heater room; wall damaged to right of sanitizer drain board at three compartment sink; new caulk needed at top of three compartment sink (soiled also); gaps above baseboard tile; molded caulk along wall at beverage station; floor of men's restroom. Physical facilities shall be easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C- Floor and wall cleaning needed throughout the facility. Ceiling cleaning needed above beverage wait station. Physical facilities shall be kept clean.



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