

Food Establishment Inspection Report

Score: 80.5

Establishment Name: GREAT WALL CHINESE RESTAURANT

Establishment ID: 3034010676

Location Address: 607 PETERSCREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 12 / 02 / 2016 **Status Code:** A

Zip: 27103

County: 34 Forsyth

Time In: 01 : 40 ^{am}_{pm} **Time Out:** 05 : 30 ^{am}_{pm}

Permittee: HING PING WANG, XING YING WANG & JUNYU WANG

Total Time: 3 hrs 50 minutes

Telephone: (336) 721-0777

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: 10

No. of Repeat Risk Factor/Intervention Violations: 0

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	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	05	0	
Preventing Contamination by Hands .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 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	
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	<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	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	15	0	<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	05	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	
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"/>
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/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	05	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	05	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	05	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
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	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	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	1	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	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	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	<input checked="" type="checkbox"/>	
Total Deductions:							19.5			



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Location Address: 607 PETERSCREEK PARKWAY

☒ Inspection ☐ Re-Inspection Date: 12/02/2016

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1:

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: HING PING WANG, XING YING WANG & JUNYU WANG

Email 3:

Telephone: (336) 721-0777

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cooling	3 comp sink	65	chicken	final	172			
shrimp	3 comp sink	72	chicken	reheat	182			
chicken	walk in cooler	36	steamed	prep table	57			
beef	walk in cooler	46	cooked pork	make unit	43			
chicken	make unit	54	cooling	make unit	53			
chicken	make unit	57	sprouts	make unit	40			
egg roll	make unit	40	rice	hot hold	170			
chicken wing	make unit	37						

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.

- 1 2-102.12 Certified Food Protection Manager - C - Person in Charge with ServSafe not present during first half of the inspection. PIC must have ANSI accredited food protection manager certification and present during the inspection.
- 6 2-301.12 Cleaning Procedure - P - All employees present observed turning faucet handles off with bare hands after handwashing. After handwashing, use a clean barrier (ex: paper towel) to turn the faucet handles off. CDI - All employees were redirected to wash hands properly. EHS showed staff how to handwash.
- 7 /3-301.11 Preventing Contamination from Hands - P,PF - PIC and cook observed touching sprouts and dumplings with bare hands before items were cooked. Food employees shall minimize bare hand contact with food that is not in ready to eat form. CDI - Employees washed hands, donned gloves, and resumed food preparation.



Person in Charge (Print & Sign): Ke Feng First Wang Last

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

REHS ID: 2405 - Day, Carla

Verification Required Date: 12/02/2016

REHS Contact Phone Number: (336) 703 - 3144



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- 11 3-202.15 Package Integrity - PF - Nineteen cans in dry storage were dented. If cans are received dented on top, bottom, or side seal they must be stored in a separate area until they are discarded or returned. CDI - PIC removed all dented cans.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - In the walk in cooler, raw beef was stored above peppers and raw fish was stored above vegetables. Food shall be stored in accordance to final required cook temperatures. CDI - Food storage order was re-arranged.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Mixing bowls, strainers, and bus pans stored above three compartment sink had dried and wet food residue and/or oily residue. Thoroughly wash, rinse, and sanitize dishes before storing. CDI - All were returned for cleaning during inspection.
- 18 3-501.14 Cooling - P - Cooling noodles and shrimp measured 66F-72F on soiled 3 compartment sink drainboard and shrimp measured 58F in make top unit. Active cooling must begin once foods reach 135F. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 45F. Time food had been below 135F could not be established. CDI - Shrimp and noodles voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Pan of cooked chicken measured 54F-57F in make top unit. All other temperatures in the make unit measured less than 45F. Steamed broccoli on prep table measured 57F. Foods in cold holding must be stored at a maximum temperature of 45F at all times. Do not store foods on prep surfaces. CDI - Food voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat: In the walk in cooler, eggrolls and cooked chicken not date marked. In the freezer, dumpling were not date marked. Refrigerated, ready to eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours must be date marked with 7 day hold if 41F or less or 4 days hold if 45F or less. CDI - PIC marked date on items.
- 26 7-102.11 Common Name-Working Containers - PF - Dish detergent in unlabeled bottle. Awesome in unlabeled bottle underneath prep surface. Working containers used for storing poisonous or toxic materials (ex: cleaners) taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - PIC labeled.



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- 33 3-501.13 Thawing - C - 0 points - Frozen ribs thawing at room temperature in prep sink. Frozen shrimp thawing in water. Potentially hazardous foods shall be thawed under refrigeration, completely submerged under running water measuring 70F or less, or refer to 3-501.13 for more options. CDI - Shrimp placed in walk in cooler. Water turned on so that ribs could thaw under running water.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Repeat - Bottles and food pans storing MSG, salt, sugar, and various cooking sauces are unlabeled at the work. Working containers holding food or food ingredients that are removed from their original packages for use in the establishment (ex: cooking oils, flour, herbs, salt, spices, etc.) shall be identified with the common name of the food.
- 37 3-305.14 Food Preparation - C - 0 points - Cooling shrimp and noodles stored on soiled 3 compartment sink drainboard. Do not store food on 3 compartment sink while in use (The 3 compartment sink must be washed, rinsed, and sanitized if it will be used as a prep sink). CDI - Food voluntarily discarded.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Cashier did not wear a hair restraint. While working with food, employees may must wear a hair restraint.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 points - Scoop for chicken stored with the handle touching the food. Knife stored in between shelf prongs. Store scoop in the food with the handle above the surface of the food or store on clean prep surface and wash, rinse, and sanitize at least once every 4 hours. CDI- PIC removed container.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Single service and single use items are reused. For example, yellow dye bottle is reused for other cooking ingredients and take out containers are reused for misc. ingredients. Obtain bottles and storage equipment that are approved for use in the establishment.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - & 4-205.10 Food Equipment, Certification and Classification - C - 0 points - Door in walk in cooler has panel that has been screwed in. This door may need to be replaced. / Green baskets storing cooked chicken are rusty and not approved for use in the establishment. Replace with equipment that is approved.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C & 6-501.12 Cleaning, Frequency and Restrictions - C - Floors: Laminate floor tile next to grease trap is chipping. Laminate tile and subflooring around floor drain in womens restroom is damaged. Repair.
Walls: Replace missing ceiling tile above walk in cooler and above handwash sink.
// 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - Cabinet present in facility storing items for employee use and unused restaurant equipment. Remove unnecessary equipment from establishment.
- 54 6-303.11 Intensity-Lighting - C - 0 points - Lighting in men's restroom measured less than 20 foot candles. Increase lighting to a minimum of 20 foot candles at the handwash sink and fixtures.



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