

Food Establishment Inspection Report

Score: 86

Establishment Name: CHINA BEST RESTAURANT

Establishment ID: 3034011959

Location Address: 1321 LEWISVILLE CLEMMONS ROAD

☒ Inspection ☐ Re-Inspection

City: LEWISVILLE

State: NC

Date: 03 / 15 / 2017 Status Code: A

Zip: 27023

County: 34 Forsyth

Time In: 02 : 10 ^{am}_{pm} Time Out: 06 : 10 ^{am}_{pm}

Permittee: CHINA BEST RESTAURANT, INC.

Total Time: 4 hrs 0 minutes

Telephone: (336) 766-7207

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: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	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	05	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	<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	15	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	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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				<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	<input 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	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<input 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	05	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	05	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	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	<input checked="" type="checkbox"/>	<input 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	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
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"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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				<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	<input checked="" type="checkbox"/>	0	<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	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	<input type="checkbox"/>
Total Deductions:										14	

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City: LEWISVILLE State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27023

Category #: IV

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

Email 1: lienyonghua88@gmail.com

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

Email 2:

Permittee: CHINA BEST RESTAURANT, INC.

Email 3:

Telephone: (336) 766-7207

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Yonghua Lian 6-8-19	00	Rice	Reheat	178	Hot water	3 comp sink at tap	155
Mixed	Final cook	164	Cabbage	Make-unit	40	Bleach	Bottle	50
Chicken	Final cook	175	Egg Drop	Steam well	172			
Sweet and	Reheat	190	Spicy Soup	Steam well	165			
Honey	Reach-in	41	Cabbage	Walk-in cooler	44			
Raw Chicken	Make unit	40	Egg roll	Cooling	43			
Cabbage	Reach-in	42	Noodles	Walk-in cooler	43			
Noodles	Reach-in	41	Sanitizer	Hot water for sanitizing	174			

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 REPEAT: One food employee observed sweeping up ice and picking up food off floor, and then began to wash broccoli at prep sink without washing hands in between. Same food employee instructed to wash hands, and proceeded to wash hands and turn off faucet handle with bare hand. Food employees shall wash hands after contaminating hands, and shall use effective barrier such as disposable towel to turn off faucet handles to avoid recontaminating cleaned hands. CDI: Person in charge instructed employee on proper handwashing procedure, and employee washed hands correctly.
- 8 6-301.14 Handwashing Signage - C Handwashing sink by back door without proper handwashing sign. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees shall be clearly visible to food employees. CDI: Handwashing signage provided to person in charge. 0 pts
- 11 3-202.15 Package Integrity - PF One dented can of water chestnuts in dry storage. Person in charge not aware to segregate dented cans. CDI: Educated to segregate dented cans and return to vendor. 0 pts

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Person in Charge (Print & Sign): Yonghua ^{First} Lian ^{Last}

Regulatory Authority (Print & Sign): Christy Whitley REHSI ^{First} Doris Hogan REHS ^{Last}

REHS ID: 1808 - Hogan, Doris

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P REPEAT: Self packaged raw meats in upright freezer such as chicken, pork, and beef commingled. Self packaged raw chicken stored above crab ragoon in upright freezer. All frozen self packaged and open raw meats must be organized by final cook temperature. CDI: Person in charged reorganized walk-in cooler to store foods according to final cook temperature (ie store raw chicken below raw beef),
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Rice in rice cooker holding hot at 128F. Potentially hazardous food shall be held hot at 135F and above. CDI: Rice reheated to 178F.
- 33 3-501.13 Thawing - C Raw beef sitting on prep surface submerged in water in metal bowl. Potentially hazardous food shall be thawed under refrigeration at 45F or less, or completely submerged under running water (70F or less) with sufficient water velocity to agitate and float off loose particles in an overflow. 0 pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Containers at grill line, spices above make unit, and bins in dry storage all needs labels containing name of food. Working containers holding food or food ingredients that are removed from their original packages for use in the food establish, shall be identified with the common name of the food. Label all working containers of ingredients and foods. 0 pts
- 37 3-307.11 Miscellaneous Sources of Contamination - C Personal pan of crabs sitting on steam well next to steam wells of soups for consumers. Segregate employee foods from consumer foods. / Employee lunch cooking in personal crock pot on prep table above clean meat grinder. / Employee foods being stored on shelving above food sold to consumers in walk-in cooler. Keep employee foods and preparation of employee food separate from consumer foods. Employee cell phone being stored on shelving above make unit. CDI: Person in charge designated low shelving in walk-in cooler as employees only, and labeled shelf. Personal crock pot moved to employee use table by 3 comp sink. Employee cell phone removed. // 3-305.12 Food Storage, Prohibited Areas - C Foods in walk-in cooler stored under condensate line not properly wrapped in secondary containment. Wrap line in PVC flexible pipe wrap to prevent potential leaks. Food may not be stored under sewer lines that are not shielded to intercept potentials drips.
- 38 2-304.11 Clean Condition-Outer Clothing - C One food employee with soiled apron. Food employee donned new apron. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.
- 39 3-304.14 Wiping Cloths, Use Limitation - C REPEAT: Two wiping cloths out, one under cutting board, and one sitting on prep surface during inspection. Wet wiping cloths shall be kept completely submerged in chemical sanitizer solution in between use.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Bulk bins of sugar, MSG, and flour with handles of scoops and bowls without handles being stored in contact with ingredient in bins. Knife being in between prep surface and grill. Food preparation and dispensing utensils shall be stored with their handles above the top of the food and the container or on a clean prep surface. 0 pts
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C REPEAT: Single use soy sauce buckets being reused to store different sauces mixed. Single-service and single-use articles may not be reused in the establishment. Once soy sauce buckets are used, discard them.
- 45 <4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: The following equipment requires repair/replacement: Walk-in cooler vinyl floor is torn in the middle and must be repaired to be flat and cleanable. / Wire shelving in walk-in cooler is rusted and needs to be replaced. / Legs of prep tables and sinks must be reconditioned or replaced due to rust (some prep tables have begun to be replaced), bottom shelves of prep tables must be reconditioned or replaced due to rust. / Door hinge added to shelving to hold to-go tickets. Remove door hinge. Equipment shall be kept in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following nonfood-contact surfaces of equipment and utensils require additional cleaning: exterior and sides of upright freezer, under prep tables and 3 comp sink, upright freezer shelving, sides of equipment on grill line, inside of fryer cabinets, and hood and hood vents to remove grease. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 49 5-205.15 System Maintained in Good Repair - P REPEAT: Leak present at pipe under meat prep sink, and at faucet of vegetable prep sink, and faucet of 3 comp sink (sanitizer faucet). Repair leaks. A plumbing system shall be maintained in good repair.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C / 5-501.113 Covering Receptacles - C REPEAT: Two lids and one door to dumpster open. Dumpster is rusted at supports, and has holes on right side. Replace dumpster. Dumpster shall be maintained closed and in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C REPEAT: Missing wall tiles by upright freezer need to be replaced. FRP damaged behind toilet in women's restroom. Ceiling tile in men's restroom duct taped to grid. Remove duct tape/replace ceiling tile. Rust present on ceiling grid throughout kitchen. Continue replacing/repairing ceiling tiles in kitchen that are damaged. Wallpaper peeling in men's restroom. Repair/replace. Repair wall behind handsink near back door to be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed under 3 comp sink, around upright freezer, under prep tables. Wall cleaning needed behind steam well, and 3 comp sink. Remove grease/debris from around grease trap. Physical facilities shall be cleaned as often as necessary to keep them clean.



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