

Food Establishment Inspection Report

Score: 91

Establishment Name: LEE'S CHINESE RESTAURANT

Establishment ID: 3034011775

Location Address: 4138 CLEMMONS RD

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 10 / 10 / 2017 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 01 : 20 ^{am} _{pm} Time Out: 03 : 50 ^{am} _{pm}

Permittee: LEE'S CHINESE FOOD INC

Total Time: 2 hrs 30 minutes

Telephone: (336) 712-0002

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: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	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	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<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	
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	1	<input checked="" type="checkbox"/>	<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	<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input checked="" type="checkbox"/>	13	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	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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	03	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	03	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	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	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"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	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	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:					9			



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City: CLEMMONS State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: qiaoyanchen@icloud.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: LEE'S CHINESE FOOD INC

Email 3:

Telephone: (336) 712-0002

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Qiao Yan Chen 10-2-21	00	Rice	Hot hold	145	Shrimp	Make unit	44
Rice	Final cook	168	Fried rice	Hot hold	109	Pork	Make unit	45
Chicken	Cooling	90	Egg drop	Reheat	167	Chicken	Make unit	42
Egg roll	Cooling	125	Chicken	Walk-in cooler	44	Ambient	Walk-in freezer	15
Hot water	3-compartment sink	127	Cabbage	Walk-in cooler	43	Egg roll	Reach-in cooler	48
Hot water	Handsink	120	Shrimp	Walk-in cooler	43	SS Chicken	Reach-in cooler	43
Chlorine ppm	Bucket	50	Pork	Reach-in cooler	42	Cabbage	Reach-in cooler 2	43
Chlorine ppm	Bucket 2	100	Wontons	Make unit	51	Noodles	Reach-in cooler 2	44

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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - 0 pts - The person in charge did not know the 5 major foodborne illnesses or symptoms. Food employees shall be excluded from work if they have any of the 5 major foodborne illnesses or symptoms. CDI - Health agreement form provided. ✓ Spell
- 8 6-301.11 Handwashing Cleanser, Availability - PF - Soap was not available at the front handsink. Handwashing cleanser shall be available at each handsink in a food establishment. CDI - Soap provided. //6-301.12 Hand Drying Provision - PF - Paper towels were not available in the men's restroom. Paper towels or other hand drying devices shall be available at each handsink. CDI - Paper towels provided.
- 11 3-202.15 Package Integrity - PF - 0 pts - 2 cans were dented along the seams in dry storage. Food packages shall be in good condition. CDI - Cans relocated to be returned to the supplier.

Lock Text



Person in Charge (Print & Sign): Qiao Yan ^{First} Chen ^{Last}

Qiaoyan Chen

Regulatory Authority (Print & Sign): Grayson ^{First} Hodge ^{Last}

Grayson Hodge REHSI

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3383



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: A large container of raw chicken wings was stored above cooked wontons in the reach-in cooler./ Raw pork and raw chicken were stored above spring rolls in the walk-in freezer. Raw chicken was stored above raw beef in the walk-in freezer. Raw animal products shall be stored according to final cook temperature and below ready-to-eat food. CDI - Raw animal products stored to prevent cross-contamination. Stacking order document given to the person in charge.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - A container of cooked rice (109F) and a container of egg drop soup (115-128F) were stored below 135F on the steam table. Potentially hazardous food shall be held at 135F or above. Stir frequently. CDI - Egg drop soup reheated. Cooked rice discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat: A container of wontons (51F) was stored on top of the containers in the make unit and egg rolls measured 48-51F in the small reach-in cooler. Potentially hazardous food shall be held at 45F or below. CDI - Egg rolls and wontons relocated to the walk-in cooler.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat: One large container of egg rolls, a container of chicken, several containers of wontons, 2 containers of cut cabbage, one container of cooked noodles, a container of prepped chicken, and a container of pork were not date marked. Potentially hazardous food shall be date marked with the date of preparation or discard if held in the food establishment for more than 24 hours. CDI - Containers dated.
- 33 3-501.13 Thawing - C - Repeat: Raw shrimp were thawing on the drainboard of the prep sink. Potentially hazardous food shall be thawed under running water (at 70F or below), under refrigeration, in the microwave, or as part of the cooking process. Thaw potentially hazardous food under refrigeration or as part of the cooking process during the warmer months of the year (when cold water measures above 70F).
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - 2 wet wiping cloths were stored outside of solution. Wet wiping cloths shall be stored in a sanitizer solution between uses. CDI - Cloths relocated to solution.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - 0 pts - 3 small plastic containers were being used as scoops in dry good bins. Single-use containers shall only be used once. Provide multi-use scoops with handles.



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✓
Spell

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Continue repairing the walk-in freezer leak and evaluate the small reach-in cooler for repair. Equipment and utensils shall be maintained in good repair. The person in charge provided the receipt for repair.
- 52 5-501.113 Covering Receptacles - C - 0 pts - 2 doors on the outdoor dumpsters were left open. Doors and lids shall remain closed when not in use.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - 0 pts 2 employee phones were stored on equipment. Dressing rooms, lockers, or other facilities shall be used to store personal items. Relocate phones or other personal items away from food and equipment.



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