

# Food Establishment Inspection Report

Score: 94

Establishment Name: CHINA KITCHEN

Establishment ID: 3034012270

Location Address: 3521 PARKWAY VILLAGE CIRCLE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 11 / 2017 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 12 : 15 <sup>0</sup> am <sup>0</sup> pm Time Out: 02 : 20 <sup>0</sup> am <sup>0</sup> pm

Permittee: QIU'S CHINA KITCHEN, INC.

Total Time: 2 hrs 5 minutes

Telephone: (336) 771-3020

Category #: IV

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

FDA Establishment Type:

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

No. of Risk Factor/Intervention Violations: 0

No. of Repeat Risk Factor/Intervention Violations:

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 .2652</b>										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>										
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
<b>Approved Source .2653, .2655</b>										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination .2653, .2654</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
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	
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical .2653, .2657</b>										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
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
<b>Safe Food and Water .2653, .2655, .2658</b>										
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	
<b>Food Temperature Control .2653, .2654</b>										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	13	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			1	03	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	13	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
<b>Physical Facilities .2654, .2655, .2656</b>										
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 type="checkbox"/>	<input checked="" 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	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 6										



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# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27127

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Establishment ID: 3034012270

☒ Inspection ☐ Re-Inspection Date: 10/11/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: jerryqiu2009@gmail.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
EGG ROLL	FRONT RIC	40	CHX	COOL 1-12:15PM	136			
CHX	FRONT RIC	40	CHX	COOL 2-12:41PM	87			
EGG ROLL	FCT	165	HOT WATER	3 COMP	126			
RICE	RICE POT-HH	146	SANI	3 COMP-CL	99			
EGG DROP	SOUP WELL	136	JI BO QUI	SERV SAFE 11/3/18	00			
SHRIMP	MAKE TOP	45						
RICE	RICE-POT FCT	202						
CHX	FCT	206						

## 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.

- 36 6-202.15 Outer Openings, Protected - C-Repeat-Back exit door is not self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. Install self-closure.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Repeat-Observed multiple soy sauce buckets on the floor in the walk-in freezer and prep area. Buckets shall not be used as shelving. Food shall be protected from contamination by being stored at least 6 inches above the floor.//3-307.11 Miscellaneous Sources of Contamination - C-Observed food stored in grocery bags in walk-in freezer and walk-in cooler. Observed rice soaking in uncovered bucket near rice cooker. Foods shall be protected from contamination. Discontinue use of grocery bags and cover foods items that are not otherwise protected during prep and display.
- 38 2-402.11 Effectiveness-Hair Restraints - C-Observed one cook on cook line without hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment and utensils. CDI-Hair restraint donned by employee. 0 points. a be b

Lock  
Text  
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Person in Charge (Print & Sign): JI BO *First* QUI *Last*

Regulatory Authority (Print & Sign): JENNIFER *First* BROWN *Last*

REHS ID: 2536 - Brown, Jennifer

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3131



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed in-use tongs stored on low ledge adjacent to cook. Tong is able to contact clothing of cook during storage. Observed handle of pot used as scoop, in contact with onions of make unit. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not potentially hazardous with their handles above the top of the food or on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment. In-use utensils shall be cleaned and sanitized as required. Designate alternate locations for in-use utensil storage. CDI-Handle of pot relocated.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repeat-Replace corroded shelving in walk-in cooler. Replace torn gaskets on reach-in coolers on front line. Reseal/recaulk floor and wall juncture in walk-in cooler that is missing. Equipment shall be maintained in good repair. //4-501.12 Cutting Surfaces - C-2 of 4 cutting blocks stored on prep sink are deeply etched and shall be replaced. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Clean handles of rice pots, rim of rice pot, under cutting boards, hot holding table top unit, inside frame of cold-holding make unit, gaskets of reach-in coolers on the front line and the floor of the walk-in cooler and walk-in freezer. Nonfood contact surfaces shall be maintained clean.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C-Toilet in men's restroom is heavily soiled around the base of the bowl. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. Maintain clean. 0 points.
- 52 5-501.113 Covering Receptacles - C-Repeat-Observed top to outdoor receptacle open. Receptacles and waste handling units for refuse recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.//5-501.111 Area, Enclosures and Receptacles, Good Repair - C-Replace damaged outdoor receptacle. Receptacles shall be maintained in good repair.//5-501.115 Maintaining Refuse Areas and Enclosures - C-Observed two bags of trash from neighboring establishments behind outdoor units. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Replace missing ceiling tile above dry good storage racks. Recaulk around toilets in both restrooms. Caulking around 3 compartment sink, back handsink and prep sinks are globby and shall be removed and replaced with smooth caulk. Physical facilities shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C-Repeat-Clean corners and floors in restrooms. Clean floor under dry goods racks, under prep sinks and 3 compartment sink. Seal holes in stainless steel above handwashing sink. Physical facilities shall be maintained clean.



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