

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034014077

Location Address: 825 A SOUTH MAIN STREET

Inspection  Re-Inspection

City: KERNERSVILLE

State: NC

Date: 03 / 05 / 2018 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 12 : 00  am  pm Time Out: 03 : 45  am  pm

Permittee: TYLER RESTAURANT INC

Total Time: 3 hrs 45 minutes

Telephone: (336) 996-8863

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: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0	0	
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	0	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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input 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	0	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0	0	
<b>Total Deductions:</b>					<b>3.5</b>			



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** KIMONO JAPANESE RESTAURANT  
**Location Address:** 825 A SOUTH MAIN STREET  
**City:** KERNERSVILLE **State:** NC  
**County:** 34 Forsyth **Zip:** 27284  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** TYLER RESTAURANT INC  
**Telephone:** (336) 996-8863

**Establishment ID:** 3034014077  
 Inspection  Re-Inspection **Date:** 03/05/2018  
**Comment Addendum Attached?**  **Status Code:** A  
**Category #:** IV  
**Email 1:**  
**Email 2:**  
**Email 3:**

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Oanh Nguyen 4/6/22	0	beef	walk in cooler	42	shrimp	prep unit	38
scallops	walk in cooler	53	chlorine	dish machine	100	rice	hot holding	188
shrimp	walk in cooler	52	chlorine	spray bottle	100	rice	cook temp	195
pork	cook temp	177	carrots	cook temp	187	shrimp	cooling 30 minutes at	83
chicken	cook temp	166	carrots	hot holding	173	shrimp	cooling 1.5 hours	67
hot water	3 compartment sink	131	lettuce	1 door cooler	42			
shrimp	walk in cooler	53	zucchini	prep unit	39			
scallops	walk in cooler	52	beef	prep unit	38			

## 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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF 0 points. When asked if beef in dish on shelf of grill was finished cooking, PIC responded by placing bare hands on beef to feel temperature. Bare hand contact with ready to eat foods is not permitted. Use food temperature thermometer to check cook temperatures of foods. CDI. Beef discarded. ✓ Spell
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Cooked chicken held hot on grill 107-120 degrees. Potentially hazardous food shall be hot held at 135 degrees or higher. CDI. Chicken reheated to 182 degrees before returning to smaller pan to maintain temperature on grill.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat violation. Scallops in walk in cooler 53 degrees. Shrimp in walk in cooler 52 degrees. Potentially hazardous food shall be cold held at 45 degrees or less. Scallops and shrimp had gone through preparation at room temperature and were just returned to walk in cooler. After 45 minutes, shrimp and scallops both 43 degrees. Work with food in smaller batches to avoid having large amounts at room temperature for extended periods of time.
- Lock Text Shrimp in dish on shelf at grill 83 degrees. Cook had prepared extra shrimp for an order and left it out at room temperature for 30 minutes. Shrimp brought to walk in cooler. 1 hour later shrimp 67 degrees.

**Person in Charge (Print & Sign):** Oanh *First* Nguyen *Last*  
**Regulatory Authority (Print & Sign):** Amanda *First* Taylor *Last*

  


**REHS ID:** 2543 - Taylor, Amanda

**Verification Required Date:** 03 / 14 / 2018

**REHS Contact Phone Number:** ( 336 ) 703 - 3136



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034014077

## 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.



- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Consumer advisory provided on menu specifies that undercooked items are steak and fillet minon, but no asterisk it provided next to steak or filet minon items. Consumer advisory shall include disclosure(which the facility has in place) as well as reminder next to each item offered undercooked. Verification required within 10 days. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc when compliant.
- 31 3-501.15 Cooling Methods - PF 0 points. (See #20) Shrimp cooked for an order had been left out at room temperature, instead of being placed in active refrigeration. Do not cool foods at room temperature. Cool foods under refrigeration, with an ice wand or in an ice bath to keep temperatures within cooling parameters. CDI. Shrimp placed in walk in cooler.
- 33 3-501.13 Thawing - C Pan of frozen salmon thawing in walk in cooler in original vacuum sealed packaging. When thawing frozen seafood, open original packaging to allow oxygen into package. CDI. Salmon packages slit open with knife and allowed to finish thawing,
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Scoop in flour bin stored with handle down in food. Store scoops with handles protruding out to avoid contamination from hands.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C 0 points. Minor cleaning of limescale deposits needed on inside surfaces of dish machine. Dish machines shall be cleaned at least every 24 hours or as often as needed to keep them clean.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Clean grease from insides of fryers and grease droplets from hood system. Non food contact surfaces of equipment shall be maintained clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat violation(with improvements made). Coved base has been installed in kitchen since last inspection. Coved base needed in dry storage room as well. Patch small holes in FRP above 3 compartment sink and front hand sink. Floors walls and ceilings shall be smooth and easily cleanable.  
6-501.12 Cleaning, Frequency and Restrictions - C Dust ceiling vent in ladies room. Physical facilities shall be maintained clean.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034014077

## 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.

✓  
Spell

- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Em[ployee ice cream stored on shelf in walk in freezer among restaurant food. Employee food stored on various shelves throughout walk in cooler among restaurant food. Employee cookies and candy stored on prep table next to clean dishes. Store employee items away from where they can contaminate food or clean utensils.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034014077

## 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.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034014077

## 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.

✓  
Spell

