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Food Establishment Inspection Report

Score: 92.5

Establishment Name: CHINA BEST RESTAURANT

Establishment ID: 3034011959

Location Address: 1321 LEWISVILLE CLEMMONS ROAD

☒ Inspection ☐ Re-Inspection

City: LEWISVILLE   State: NC

Date: 0 6 / 2 0 / 2 0 1 8   Status Code: A

Zip: 27023   County: 34 Forsyth

Time In: 1 2 : 4 5 ○ am ☒ pm   Time Out: 0 4 : 4 0 ○ am ☒ pm

Permittee: CHINA BEST RESTAURANT, INC.

Total Time: 3 hrs 55 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: 1

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
Supervision					.2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					.2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒1.5	0	☒	☒	☒
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐			Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☒	☐		☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐		☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☐	☒			Insects & rodents not present; no unauthorized animals	2	☒1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	☒0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☐	☒			In-use utensils: properly stored	1	☒0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒1	0	☐	☒	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	☒1	0.5	0	☐	☒	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	☒1	0	☒	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒1	0.5	0	☐	☒	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 7.5

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3

Page 1 of _____   Food Establishment Inspection Report, 3/2013

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Comment Addendum to Food Establishment Inspection Report

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City: LEWISVILLE   State: NC

County: 34 Forsyth   Zip: 27023

☒ Inspection   ☐ Re-Inspection   Date: 06/20/2018

Comment Addendum Attached? ☐   Status Code: A

Water sample taken? ☐ Yes ☒ No   Category #: IV

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

Permittee: CHINA BEST RESTAURANT, INC.

Telephone: (336) 766-7207

Email 1: lienyonghua88@gmail.com

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
hot water	utensil sink	136	shrimp	make unit	41	Cl	sanitizer	50
chicken	cook to	200	chicken	make unit	41	hot water	3rd comp-sanitizing	175
chicken	cook to	187	chicken	cooling-start	115	ServSafe	Y. Lian 6-18-19	00
beef	cook to	176	chicken	cooling-15 mins later	64			
soup	hot holding	180	lo mein	walk in cooler	38			
rice	hot holding	165	chicken	walk in cooler	39			
fried rice	hot holding	167	chicken	cooling-start	68			
egg rolls	walk in cooler	41	chicken	cooling-30 mins later	60			

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.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Cold Holding - P- *REPEAT*-Cooked lo mein in a bowl stored on top of the containers in the make unit (above the chill line) measured 61F. Cold food shall be stored at 45F or below at all times. CDI- lo mein was discarded.

36   6-202.15 Outer Openings, Protected - C- The screen door on the back door is not self closing and does not close completely. Outer openings shall have tight fitting doors. Repair back door to be self closing and to close completely.

39   3-304.14 Wiping Cloths, Use Limitation - C- Several wet cloths were stored on food prep tables. Wet wiping cloths shall be stored in a container of sanitizer solution at a concentration specified under 4-501.114.

Lock Text ○

Person in Charge (Print & Sign):   *First* Yonghua   *Last* Lian

Regulatory Authority (Print & Sign):   *First* Angie   *Last* Pinyan

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-2618

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Page 2 of 3   Food Establishment Inspection Report, 3/2013

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✔
Spell

41   3-304.12 In-Use Utensils, Between-Use Storage - C- Spoon used to scoop rice was stored in a container with the food contact side turned up. Employees touch the food side when handling the spoon. In-use utensils shall be stored to prevent contamination of foods. Store clean on a dry surface, in a container of water of at least 135F or above or wash, rinse and sanitize the spoon at least once every 4 hours. CDI- spoon was placed in hot water >135F for storage between uses. Sifter was stored in the flour with the handle in contact with flour. Also, 2 dry food containers had plastic single service containers being used to scoop. Use scoops with handles to dispense dry foods. Store with the scoop handle above the food to prevent contamination.
'

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Wire racks in the walk in cooler are rusted and no longer easily cleanable. Several cooler gaskets are torn. Maintain equipment in good repair.//4-101.11 Characteristics-Materials for Construction and Repair - P- A piece of wood has been hollowed out to hold the knife sharpener. Materials used in the construction of utensils shall be non-absorbent, smooth, easily cleanable and resistant to scratching and scoring. CDI- wood was discarded

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Clean the interior of the reach in freezers, gaskets of coolers, dry storage shelves, lower shelf of tables. Maintain nonfood contact surfaces clean.

49   5-202.14 Backflow Prevention Device, Design Standard - P- *REPEAT*- A spray nozzle was attached to the hose at the canwash. Only an atmospheric vacuum breaker is present at the faucet. When a spray nozzle is attached, the hose is under continuous pressure. An atmospheric vacuum breaker is not designed to work under continuous pressure. A backflow prevention device designed for continuous pressure shall be installed if the spray nozzle will remain attached to the hose. CDI- the PIC unhooked the hose from the faucet.

53   6-501.12 Cleaning, Frequency and Restrictions - C- *REPEAT*- Floors need cleaning under all equipment, along walls especially behind the wok line and in corners. Maintain floors clean.
6-501.11 Repairing-Premises, Structures, Attachments, and
Fixtures-Methods - C- *REPEAT*-Frame around the screen door is damaged and 2 ceiling tiles in the dry storage room have water damage. Repair the door frame so no gaps exist (remove spray foam) and replace ceiling tiles. Maintain physical facilities in good repair.

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Page 3 of 3   Food Establishment Inspection Report, 3/2013

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Page 4 of N/A **Food Establishment Inspection Report, 3/2013**

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Page 5 of ___ N/A Food Establishment Inspection Report, 3/2013

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Page 6 of ___N/A___ **Food Establishment Inspection Report, 3/2013**