

Food Establishment Inspection Report

Score: 84.5

Establishment Name: CHINA CHEF

Establishment ID: 3034011618

Location Address: 3193-I PETERS CREEK PARKWAY #1

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 08 / 16 / 2018 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 02 : 15 ⁰ am ⁰ pm Time Out: 06 : 00 ⁰ am ⁰ pm

Permittee: CHINA CHEF OF WINSTON SALEM INC.

Total Time: 3 hrs 45 minutes

Telephone: (336) 650-9223

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: 6

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 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	
Good Hygienic Practices .2652, .2653									
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use		2	X	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed		X	2	0	X
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	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
Protection from Contamination .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected		3	X	0	X
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		X	13	0	X
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures		3	X	0	X
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition		3	X	0	X
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control		1	X	0	X
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 type="checkbox"/>	<input checked="" 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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals		2	1	X	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display		2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness		1	X	0	X
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored		X	03	0	X
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 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	
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	X	0	X
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained		1	03	0	
53	<input checked="" type="checkbox"/>	<input 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:						15.5			



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☒ Inspection ☐ Re-Inspection Date: 08/16/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

Email 2:

Email 3:

Temperature Observations

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

Item 12-11-21	Location Panyi Wang	Temp 0	Item shrimp	Location at 2:57	Temp 60	Item soup	Location hot hold	Temp 138
chicken	final	175	shrimp	at 3:09	57	water	3 comp	140
tofu	make unit	38	cabbage	on table	74			
shrimp	make unit	61	shrimp	make unit	61			
chicken	final	189	chicken	at 2:30	95			
beef	final	167	chicken	at 2:57	88			
egg roll	small make unit	38	eggroll	walk in 48-51	50			
noodle	bucket	72	chlorine ppm	3 comp (50-100)	75			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C-Employee drinks in make unit, on prep tables, and on shelf above prep sink. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single service and single use articles; or other items needing protection can not result. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:
(1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single service and single use articles.
- 6 2-301.14 When to Wash - P-REPEAT-2-301.14 When to Wash - P -All employees put on hair restraints and began to resume their duties cooking and handling foods. Employees hands must be washed after engaging in any activity that contaminates hands. CDI-Intervention from EHS (environmental health specialist). All hands washed.//2-301.15 Where to Wash - PF-Employee began to wash hands at 3 compartment sink. Employees may only use a handwashing sink for handwashing and may not use a prep or warewashing sink. CDI-Intervention from EHS, hands were washed in handwashing sink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- In freezer: raw chicken wrapped on sheet pans above raw beef wrapped by employees; raw animal food above prepared and ready to eat food in freezer. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from raw ready to eat food, cooked ready to eat food, and by arranging foods by type so cross contamination is prevented. Stack foods according to final cook temperature and call Nora Sykes at 336-703-3161 by August 26, 2018 for verification.

Lock
Text



Person in Charge (Print & Sign): Panyi Wang

Regulatory Authority (Print & Sign): Nora Sykes

[Signature]
[Signature]

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 08 / 26 / 2018

REHS Contact Phone Number: (336) 703 - 3161



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT- All knives on both knife racks soiled with dried food debris. Most dishes were soiled with either grease or food debris. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed.
- 18 3-501.14 Cooling - P- Three large bus tubs of egg rolls measured between 48-51F and have been cooling since Monday (It is Thursday). Noodles measured 78F at 2:30 and 70 at 3:38, which is a cooling rate of .02; Chicken measured 95F at 2:30 and 88 at 2:57, which is a cooling rate of .25. These do not meet cooling parameters, and they had been cooked well over 2 hours prior. Cooked potentially hazardous food shall be cooled: Within 2 hours from 57°C (135°F) to 21°C (70°F); and Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less, or to 7°C (45°F) or less. CDI-Discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-REPEAT-Foods in establishment were not properly date marked. They are using Monday=1, Tuesday=2, etc. This does not allow for proper tracking of dates. Ready to eat, potentially hazardous foods shall bear a date of discard not to exceed 7 days if held at 41F or less, and 4 days if held at 42F-45F. Day one is day prepared, or day that oldest ingredient prepared. Freezing stops this time, but day pulled from freezer restarts time. Time does not start over. Example: prepared on 1/1. Froze on 1/2. (Two days have past, you have 5 days left.) Pull from freezer on 1/10. You must use or discard by 1/14. Begin to datemark properly and Nora Sykes will verify by August 26, 2018.
- 31 3-501.15 Cooling Methods - PF-Egg rolls, chicken, noodles were not cooled properly. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: Placing the FOOD in shallow pans; Separating the FOOD into smaller or thinner portions; Using rapid cooling EQUIPMENT; Stirring the FOOD in a container placed in an ice water bath; Using containers that facilitate heat transfer; Adding ice as an ingredient; or Other effective methods. When placing food in walk in, the containers shall be: Arranged to provide maximum heat transfer through the container walls; Loosely covered, or uncovered if protected from overhead contamination. CDI-Discarded.
- 36 6-202.15 Outer Openings, Protected - C- Back screen door was open during inspection until REHSI asked for it to be closed. It is not a self closing door. Maintain this door closed to prevent entry of pests. // 6-501.111 Controlling Pests - PF- Many flies in the establishment. The premises shall be maintained free of insects and pests. Eliminate pests. Nora Sykes will verify on August 26 that pests have been removed.
- 38 2-402.11 Effectiveness-Hair Restraints - C-REPEAT- No one cooking or working with food was wearing hair restraint upon entry. Everyone immediately put on their hats. Food employees shall wear effective hair restraints.
- 39 3-304.14 Wiping Cloths, Use Limitation - C -REPEAT-Wet wiping cloths present throughout kitchen. Once wet, wiping cloths must be held in an effective sanitizing solution. (50-200ppm chlorine)



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-Front reach in unit has torn gaskets. Replace gaskets. Walk in freezer floor rusty. Walk in floor panels are coming up. Walk in door is dented in places. Repair. Equipment shall be maintained in good repair.

✓
Spell



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