

Food Establishment Inspection Report

Score: 90.5

Establishment Name: GREAT WALL CHINESE RESTAURANT

Establishment ID: 3034010676

Location Address: 607 PETERSCREEK PARKWAY

City: WINSTON-SALEM

State: NC

Zip: 27103

County: 34 Forsyth

Permittee: HING PING WANG, XING YING WANG & JUNYU WANG

Telephone: (336) 721-0777

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/03/2021

Status Code: A

Time In: 2:05 AM

Time Out: 6:45 AM

Total Time: 4 hrs 40 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 3

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2				33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2					42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1				43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1				45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2					
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0				
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1					
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 9.5										
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1														
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3															
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
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	0														
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1														



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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 06/03/2021
 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 is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Ke Xin Wu, 12/27/23	0.0	noodles					
hot water	three comp sink	117.0						
chl. sani	3 comp sink @ 0ppm remixed to (nom)	100.0						
bean sprouts	delivery	44.0						
chicken	delivery	39.0						
diced pork	meat prep unit	39.0						
dumplings	bottom of meat prep unit	40.0						
tofu	bottom of meat prep unit	48.0						
chicken bits	chicken wing prep unit	58.0						
egg rolls	chicken wing prep unit	62.0						
raw chicken wings	chicken wing prep unit	38.0						
air temp	chicken wing prep unit	39.0						
noodles	meat prep unit	42.0						
egg rolls	walk in cooler	40.0						
chicken bits	walk in cooler	39.0						
bean sprouts	walk in cooler @2:43pm	58.0						
bean sprouts	walk in cooler @3pm	62.0						
shrimp	walk in cooler	39.0						
brown rice	hot hold	163.0						
noodles	cooling @3pm	107.0						

Person in Charge (Print & Sign): Dan *First* Chen *Last*
 Regulatory Authority (Print & Sign): Nora Sykes *First* Jackie Martinez *Last*

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161



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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.

- 6 2-301.14 When to Wash - P- An employee observed switching from raw chicken to prepping to go orders multiple times, gloves were switched out but hands were not washed. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. CDI- Employee instructed to wash hands. Proper handwashing took place.
- 10 3-202.11 Temperature - P- Bean sprouts measured at 44F upon delivery and french fry bags on top of box were not fully frozen. Potentially hazardous foods shall be at 41F or below when received. CDI- Made PIC aware of receiving temperature violations. Items were immediately placed into walk in cooler, french fry bags placed in freezer.
- 11 3-202.15 Package Integrity - PF- Three dented food cans stored in dry storage area. Food packaging has be in good condition, intact and protect the food inside. CDI- PIC segregated cans to separate shelf.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw ground pork stored above raw shrimp. Raw meat shall be stored in order of final cook temperatures. CDI- Pork moved to shelf below shrimp.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- REPEAT- Sanitizer vat solution containing dishes measured at 0ppm chlorine, and 0 ppm quat. Sanitizer shall have the appropriate concentration, for chlorine solutions it shall measure between 50-200ppm, and quat shall measure according to manufacturers use instructions. CDI- PIC remade sanitizer to measure at 100ppm chlorine.
- 18 3-501.14 Cooling - P- Container of bean sprouts with water in container (used to maintain crisp) in walk in cooler measured at 58F at 2:43 pm during inspection. PIC stated bean sprouts were prepared that way at 11am. PIC rearranged bean sprouts into shallower portions and employee added new water to it. At 3 pm sprouts measured at 62F. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within the next 4 hours for a cooling period of no more then 6 hours total. CDI: Sprouts were voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Tofu in bottom of meat prep unit measured 48F. Top layer of egg rolls in chicken wing prep unit measured at 55F-62F, a few chicken bits in chicken wing prep unit measured at 58F. Steak and chicken on prep tables measured between 61F/62F. Potentially hazardous foods holding on cold temperature shall measure at 41F or below. CDI- Steak and chicken were discarded by manager. PIC discarded egg rolls on top layer out of temperature, tofu was placed in walk in cooler to cool down, chicken bits out of temperature discarded. Prep unit lid must be closed to maintain cold temperatures.
- 26 7-201.11 Separation-Storage - P- REPEAT w/Improvement- Awesome cleaner bottle stored above salt and pepper packets, between food and napkins. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single service items. CDI- Moved cleaner away.

7-207.11 Restriction and Storage-Medicines - P- Several medication bottles stored with plastic utensils and chopsticks. Personal employee medications in establishment for the employee's use shall be located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI- PIC removed medications to different location away from items.
- 31 3-501.15 Cooling Methods - PF- Bean sprouts in walk in cooler in large plastic bucket measured at 62F at 3pm and were prepared at 11am. Large bucket of cooked sauce containing vegetables was stored on the floor outside of cooling equipment for extended period. Methods to quickly cool food such as rapid cooling equipment, open/vented shallow pans, metal pans, active stirring and ice baths shall be used for cooling methods. CDI- Bean sprouts were voluntarily discarded. Sauce separated into three different shallower pans, and properly cooling at a rate of 0.548 a minute. PIC educated on appropriate cooling methods.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- REPEAT-During inspection bucket of sweet and sour sauce and sauce were left on floor. Food shall be protected from contamination by storing it in a clean, dry location, where it is not exposed to splash, dust, an at least 6 inches off the floor. CDI- PIC moved both buckets to shelves in walk in cooler.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- In chicken wing prep unit, the container with the chicken bits had the handle of the scooper touching the food. Under prep table where dry spices and food additives are being stored, several containers have plastic spoons inside to be used as scoopers with handles inside food products. In-use utensils shall be stored in a clean, dry place with handles out, in water at 135F or greater, or under running water.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Several clean pans and buckets stored on floor under hand sink. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.

- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations (A) - C- Plastic Ziploc bags on shelf above prep table being reused and large buckets being reused for food storage. Single-service and single-use articles may not be reused.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Diamond panel on door of walk in cooler needs to be reattached, it is loose. In 2 door reach in freezer, both doors have torn gaskets. One shelf in reach in freezer is also being held up by a wood block. Caulk stainless panels together throughout kitchen (repeat item). Rusting lid for grease trap (repeat item). Maintain equipment in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C- Additional cleaning is needed but not limited to: all of the hood vents, bottom of reach in freezer, all shelving units throughout establishment (repeat item). Non-contact surfaces of equipment shall be cleaned at a frequency to prevent the accumulation of soil, grease, and debris residue.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C- No waste receptacle available at hand sink near three compartment sink. A waste receptacle shall be provided to dispose of disposable paper towels. CDI-PIC provided a waste receptacle.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Ceiling cleaning is needed above hood vent equipment. Floor cleaning is needed in dry storage area, especially around the perimeter there is flour build up on floor. Physical facilities shall be cleaned as often as necessary to keep the clean by methods that prevent contamination of food products.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- In dry storage room, ceiling tiles in the corner are bowing in from water damage. Cracked tiles at entrance of walk in cooler. Physical facilities (floor, walls, and ceilings) shall be maintained in good repair. RegROUT around grease trap. Repaint on side wall of walk in cooler behind prep table. Repair/replace said items.
- 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- Dry storage area with storage of single service/use articles is crowded with unnecessary equipment. Maintain premises free of unnecessary items and litter.
- 54 6-303.11 Intensity-Lighting - C- Light intensity of dry storage room measured at 7.5 foot candles. The light intensity shall be at least 10 foot candles in walk in refrigeration and dry storage areas.