

Food Establishment Inspection Report

Score: 95

Establishment Name: CHOPSTIX

Establishment ID: 3034012233

Location Address: 4424 WALLBURG LANDING DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/04/2021

Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 12:35 PM

Time Out: 5:15 PM

Permittee: CHOPSTIX #1 INC.

Total Time: 4 hrs 40 min

Telephone: (336) 462-0294

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: 5

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	0			
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure	2	1	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	2	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			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	2	1	0		
Potentially Hazardous Food Time/Temperature .2653										Highly Susceptible Populations .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	3	1	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Chemical .2653, .2657										
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0			25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved & properly used	1	0			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0			26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	2	1	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0			Conformance with Approved Procedures .2653, .2654, .2658										
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	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		
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0			Total Deductions: 5										
Consumer Advisory .2653																				
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0														



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHOPSTIX
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 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27107
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: CHOPSTIX #1 INC.
 Telephone: (336) 462-0294

Establishment ID: 3034012233
☒ Inspection ☐ Re-Inspection Date: 06/04/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: bryan_chopstix@yahoo.com
 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
chicken	cook line- final	190.0						
steak	cook line- final	160.0						
white rice	warmer	171.0						
fried rice	warmer	150.0						
carrots	warmer	156.0						
tuna	sushi cooler	40.0						
crab	sushi cooler	40.0						
salmon	sushi cooler	40.0						
shrimp	sushi cooler	41.0						
BBQ eel	sushi cooler	41.0						
spicy crab mix	sushi cooler	44.0						
noodles	2 door cooler	40.0						
chicken wing	make unit	38.0						
egg roll	make unit	38.0						
quesadilla	make unit	39.0						
hot water	3 compartment sink	131.0						
quat sani	3 comp sink 200ppm	0.0						
quat sani	bucket 200ppm	0.0						
chlorine	dishmachine 50ppm	0.0						
servsafe	J. Potts 10/9/24	0.0						

Person in Charge (Print & Sign): *First* Jamie-Lee *Last* Potts
 Regulatory Authority (Print & Sign): *First* Damon *Last* Thomas

Jan Lee Potts
Damon Thomas REHS # 2877

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Three plates and 4 pans were stored as clean with visible food residue on their surfaces- Equipment food contact surfaces and utensils shall be clean to the sight and touch- CDI: All items were sent to be cleaned.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Additional cleaning is needed for the nozzles of the drink dispenser and the interior surfaces of the ice machine- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold- 0 pts
- 18 3-501.14 Cooling - P- Rice prepared on at 12:00pm on 6/4/21 was measured at 187F at 12:40pm and measured again at 184F at 1:24pm which does not meet the approved cooling standard of .54 degrees per minute. Spicy crab mix portioned today and stored inside of the sushi cooler was measured above 41F and measured again after 30 minutes with no change in temperature- Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F or less. Potentially hazardous foods shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature- CDI: Rice was spread out evenly on sheet pans and uncovered plastic bins filled with smaller amounts and moved to the walk-in cooler. The rice was measured again at 80F. The spicy crab mix was moved to the walk-in cooler (WIC) to cool.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- REPEAT- The small container of spicy crab mix was portioned from a larger batch that was originally prepared on 6/3/21 but was dated for today 6/4/21- Potentially hazardous foods that are held for more than 24 hours shall be marked to indicate the day and date by which the items shall be consumed, sold or discarded within a maximum of 7 days at a temperature of 41F or less and the day of preparation shall be counted as day 1- CDI: The Person-in-charge was educated on effective datemarking and allowed to correct the date on the product.
- 22 3-501.19 (B)(2) Time as a Public Health Control - PF- Cooked rice prepared at 10:00am and was identified by the PIC as being controlled with TPHC was not labeled with the time that it was removed from temperature control or the time that would be 4 hours after its removal from temperature control- If time without temperature control is used as a public health control up to a maximum of 4 hours the food shall be marked or identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control and should be discarded- CDI: Correct times were applied to the items. All items were measured above 135F- 0 pts.
- 26 7-102.11 Common Name-Working Containers - PF- REPEAT- Liquid solutions stored inside of spray bottles identified by the PIC as Lysol cleaner and simple green cleaner were in use without effective labeling with the names of the contents- Working containers used for storing toxic chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material- CDI: Labeling was applied to the items.//7-201.11 Separation-Storage - P- Buckets containing sanitizer were stored on the counter at the sushi bar and on the drain board of the prep sink- Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment or single-service articles by separating by spacing or partitioning- CDI: The buckets were removed from the bar counter and the prep sink.
- 31 3-501.15 Cooling Methods - PF- Large quantities of cooked rice were stored inside of deep plastic containers, covered with tight fitting lids and stacked on top of each other. The spicy crab was also stored inside of plastic containers with tight fitting lids which do not effectively facilitate the exchange of heat- Cooling shall be accomplished by using one or more methods based on the type of food including placing food into shallow pans, using rapid cooling equipment, stirring the food in an ice water bath, using containers that facilitate the transfer of heat, using ice as an ingredient or other effective means. After preparation or dispensing, if necessary, complete a cooling step inside of the walk-in cooler to ensure that the items are 41F or below before moving to the make-units CDI: Education on effective cooling methods was provided by the REHSI and the items were spread out on sheet pans and uncovered- 0 pts.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- REPEAT- Several squeeze bottles containing sauces and condiments, shakers for seeds and containers of flour were stored without effective labeling with the names of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- A cup without a handle used to dispense sesame seeds and the handle of a scoop used to dispense flour were stored inside of the containers in contact with the surface of the foods- During pauses in food preparation or dispensing in food that is not potentially hazardous utensils shall be stored with their handles above the top of the food within containers or equipment that can be closed- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Recondition the lower shelf of the appetizer prep table and the undersides of the drainboards for the 3 compartment sink and the prep sinks to remove rusting. Replace the torn door gaskets for both glass door refrigerators and replace the non-functioning light bulb in the hood above the rice cookers- Equipment shall be maintained in a state of good repair- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed for the equipment tables beneath the grills on the cook line, the door gaskets for the refrigeration equipment throughout the kitchen and sushi bar including the make-units, under-counter units and M3Turbo-Air refrigerator, the sides and other exterior surfaces of the cook line equipment and other item as necessary- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris- 0 pts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- General floor and baseboard cleaning is needed for the areas beneath the equipment on the cook line and the shelving in the dry storage area- Physical facilities shall be maintained clean- 0 pts.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C- An employees cell phone was stored on top of the make-unit and employee personal hygiene products were stored inside of a cabinet with retail beverages at the bar- Areas designated for employee personal items shall be located so that food, equipment and single-service articles are protected from contamination- 0 pts