

Food Establishment Inspection Report

Score: 94.5

Establishment Name: CHINA CHEF

Establishment ID: 3034011618

Location Address: 3193-I PETERS CREEK PARKWAY #1

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 09/17/2021

Status Code: W

Zip: 27127

County: 34 Forsyth

Time In: 10:53 AM

Time Out: 1:25 PM

Permittee: CHINA CHEF OF WINSTON SALEM INC.

Total Time: 2 hrs 32 min

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: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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	0.3	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	1.3	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	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	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	0.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	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	0.3	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	0.3	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	1.3	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.3	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	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	0.3	<input checked="" type="checkbox"/>			
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	1.3	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	1.3	0			Total Deductions: 5.5										
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	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	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

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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: 09/17/2021

Comment Addendum Attached? ☒ Status Code: W

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

Email 1: panyiwang1987@gmail.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
ServSafe	Panyi Wang	0.0						
chlorine sanitizer	3 compartment sink (ppm)	50.0						
hot water	3 compartment sink	140.0						
shrimp	make unit	35.0						
chicken	make unit	33.0						
pork	make unit	35.0						
raw chicken	make unit	34.0						
air temperature	make unit	28.5						
2 containers of egg rolls	small reach in cooler (38F-40F)	40.0						
spare ribs	small reach in cooler (38F-40F)	40.0						
air temperature	small reach in cooler	34.8						
4 containers of egg rolls	walk in cooler (38F-41F)	41.0						
pork	walk in cooler	40.0						
chicken wings	walk in cooler	34.0						
chicken bits	walk in cooler	37.0						
1 container noodles	walk in cooler (45F-47.4F)	47.4						
egg drop soup	hot hold	177.0						
chicken wings	final cook	181.0						

Person in Charge (Print & Sign): Panyi Wang

Regulatory Authority (Print & Sign): Jackie Martinez

REHS ID: 3003 - Martinez, Jackie

Verification Required Date:

Pany Wang
Jackie Martinez

REHS Contact Phone Number: (336) 703-3137



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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.

- 18 3-501.14 Cooling - P- 1 large container of noodles prepared yesterday measured between 45F-47F in the walk in cooler. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- Noodles were voluntarily discarded by PIC.
- 31 3-501.15 Cooling Methods - PF- Noodles in walk in cooler were improperly cooled in a plastic bin, and in a thick portion. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths, active stirring, shallow portions, metal containers, and rapidly cooling equipment. Cold air must flow around product to remove the heat. CDI- Noodles were discarded. PIC educated on proper cooling methods that can be used too cool noodles.
- 39 3-304.14 (B) Wiping Cloths, Use Limitation - C- REPEAT-Several wet wiping cloths were stored throughout prep areas in the kitchen. Hold in-use wiping cloths in sanitizer between uses. CDI- PIC placed wiping cloths in bucket with chlorine sanitizer.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- 3 utensils were being stored in a soiled plastic container. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor. If container is to be used to store utensils it must be maintained clean at all times.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF-REPEAT-1 strainer with wooden handle with wood easily peeling off found in utensil storage. 1 container used to store spare ribs in small reach in cooler was severely cracked on the side, 1 plastic scooper cut from a gallon had jagged edges and was being used to scoop rice. Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, inclusions, pits and of sharp internal angles/crevices. CDI- PIC voluntarily discarded utensils.//4-205.10 Food Equipment, Certification and Classification - C- Right side of hot hold well has metal panel over well and has been modified to act as a warming surface. New small reach in cooler being used to hold egg rolls could not be verified that is an ANSI-approved equipment. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program. Remove metal panel and use hot well equipment as intended.
- 47 4-602.13 Nonfood Contact Surfaces - C-Frequently clean inside of make unit and on shelf under lid of make unit. Non-food contact surfaces of equipment shall be cleaned at frequency necessary to be kept free of an accumulation of debris, soil, dust, and other residue.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C- REPEAT- Area around dumpster is severely littered with trash and debris. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C- REPEAT-Fill all holes in walls. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C- Clean around floor perimeter in dry storage area. All physical facilities shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
- 54 6-303.11 Intensity-Lighting - C- REPEAT-Light intensity measures at around 7.4 foot candles at the back corner of dry storage room. The light intensity shall be at least 10 foot candles in walk-in refrigeration units and dry storage areas.