Food Establishment Inspection Report

Score: 90

Establishment Name: NO 1 CHINESE RESTAURANT
Location Address: 2820 UNIVERSITY PKWY
City: WINSTON SALEM   **State:** NC
Zip: 27105   **County:** 34 Forsyth
Permittee: ZHEN DE CHEN
Telephone: (336) 727-8883
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034012225
☐ Inspection ☒ Re-Inspection
Date: 05 / 16 / 2017   **Status Code:** A
Time In: 11 : 00 ☒ am ☐ pm   **Time Out:** 02 : 30 ☐ am ☒ pm
Total Time: 3 hrs 30 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations: 2

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	☒	1.5	0	☒	☒	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	1.5	☒	☒	☒	☐
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	☒	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	☒	☒	☐	☐
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	☒	☐	☐	☐
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	☒	1	0	☐	☒	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	☒	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	☒	0.5	0	☐	☒	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 10

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CR Off

Comment Addendum to Food Establishment Inspection Report

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Permittee: ZHEN DE CHEN

Telephone: (336) 727-8883

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☐ Inspection   ☒ Re-Inspection   Date: 05/16/2017

Comment Addendum Attached? ☐   Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Qiaozhen Zhang	0	chix	prep unit	38	chix	cook line(cooling 30	81
rice	warmer	148	pork	prep uinit	39			
brown rice	warmer	168	soup1	hot holding	156			
eggrolls	worktop cooler	39	soup 2	hot holding	160			
chix	worktop cooler	40	broccoli stir	cook temp	182			
celery	prep unit	54	noodles	walk in cooler	41			
cabbage	prep unit	40	chix	walk in cooler	40			
shrimp	prep unit	39	chlorine	spray bottle	100			

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.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat violation. Raw chicken stored over raw eggs in walk in cooler. Always store raw foods in descending order, with the highest cook temp on bottom(chicken) and seafood and eggs on top.CDI. Items reorganized during inspection.

✓ Spell

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Menus being used as an absorbent liner in bottom of egg roll container. Menus are not an approved food contact surface. Do not use these as liners for food containers. Deli paper may be used instead. CDI. Menus and egg rolls contacting menus discarded. Egg rolls moved to different container.

20   he 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat violation. Celery in prep unit 54 degrees. Water holding celery had just been changed out. Potentially hazardous food shall be cold held at 45 degrees or less. When changing water for cut celery, use ice to maintain cold holding temperature. CDI. Ice added to celery.

Person in Charge (Print & Sign):   *First* Qiaozhen   *Last* Zhang

Regulatory Authority (Print & Sign):   *First* Amanda   *Last* Taylor

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 6

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31 3-501.15 Cooling Methods - PF 0 points. Chicken cooling in slotted pan above cook line for 30 minutes was 81 degrees. If cooking and cooling food, the food shall be under active refrigeration once the temperature comes down to 135 degrees. CDI. Chicken put in cooler to finish cooling process.

36 6-202.13 Insect Control Devices, Design and Installation - C 0 points. Nearly a dozen fly paper devices hanging from ceiling of kitchen, some located over prep tables. Accumulation of insect corpses may cause contamination issues. Limit placement of fly papers to non food prep or food storage areas. Continue to work with pest management company to control pests if they become a problem.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Repair or replace rusted/deteriorating racks throughout facility, including racks in glass door refrigerator. Equipment shall be in good repair.

47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat violation. Clean insides, outsides and legs of all stainless steel cook line and refrigeration eqipment(including gaskets). Clean hoods and hood filters more frequently to prevent grease accumulation.

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Seal holes around vent in ceiling of water heater room. Replace damaged ceiling tiles as needed throughout facility. Repair cracked/damaged divider in mens room. Regrout floors where grout is low between tiles throughout kitchen. Resurface inside of door to kitchen so that it is smooth. Floors, walls and ceiling shall be smooth and easily cleanable. Replace non working lights throughout facility.

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