

Food Establishment Inspection Report

Score: 96

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034011817

Location Address: 2519 LEWISVILLE CLEMMONS ROAD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 11 / 17 / 2017 **Status Code:** A

Zip: 27012 **County:** 34 Forsyth

Time In: 01 : 05 ^{am} _{pm} **Time Out:** 03 : 55 ^{am} _{pm}

Permittee: V & L RESTAURANT, INC.

Total Time: 2 hrs 50 minutes

Telephone: (336) 766-6261

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: 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	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	
Total Deductions: 4										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



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☒ Inspection ☐ Re-Inspection Date: 11/17/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: angellaspoindexter@yahoo.com

Email 2: _____

Email 3: _____

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	J. Garcia 8-14-22	00	Broccoli	Cart	41	Chlorine ppm	Bucket	100
Shrimp	Final cook	158	Chicken	Reach-in cooler	42	Shrimp	Walk-in cooler	40
Salmon	Final cook (Fried)	186	Ambient	Reach-in cooler	40	Beef	Walk-in cooler	41
Carrots	Reheat for Hot holding	172	Tuna	Reach-in cooler	42	Chicken	Walk-in cooler	41
Carrots	Hot hold	168	Hot water	2-compartment sink	130	Noodles	Walk-in cooler	43
Fried rice	Hot hold	157	Chlorine ppm	Bottle	100	Carrots	Reheat	177
White rice	Hot hold	170	Chlorine ppm	Dish machine	50	Ambient	Sushi cooler	39
Shrimp	Make unit	40	Hot water	Handsink	128	Cabbage	Walk-in cooler	42

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - A cart was stored in front of the handsink by the grill. Handwashing sinks shall be maintained so that they are accessible at all times for employee use. CDI - Cart relocated away from the handsink./One employee used the handsink to soak at wet wiping cloth to wipe down surfaces by the grill. Steel wool was also stored in the handsink. Handwashing sinks may not be used for purposes other than handwashing. CDI - Handsink rules discussed with the person in charge. Steel wool removed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat: The following items were soiled: 3 tongs, a few bowls, the can opener blade, baking sheets in dry storage, a spoon, and 3 plates. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Soiled items sent to be rewashed./4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Cleaning is needed in both the top and bottom units of the large ice machine. Ice machines shall be cleaned at a frequency to prevent contamination. Clean frequently.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - Repeat: Carrots in one hot holding unit measured 126F. Potentially hazardous food shall be maintained at 135F or above. The unit was not turned on. CDI - Carrots reheated to 172F and the hot hold unit was turned on.

Lock
Text



Person in Charge (Print & Sign): Junancily First Garcia Last

Regulatory Authority (Print & Sign): Grayson First Hodge Last

Junancily Garcia

Grayson Hodge REHS

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3383



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - A plate of rice and a plate of carrots were stored on the cart directly beside a handsink. 2 beverage pitchers were stored uncovered beside of the cook line. Food shall be stored where it is not exposed to splash, dust, or other contamination. CDI - Pitchers covered. Cart relocated.//3-307.11 Miscellaneous Sources of Contamination - C - 0 pts - A few containers of employee food were stored above food for customers. Store employee food on lower shelving so that it does not contaminate food or equipment.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat: 3 wet wiping cloths were stored outside of solution during the inspection. Wet wiping cloths shall be stored in a sanitizer solution between uses. Relocate wet cloths to sanitizer buckets.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts - 2 plastic containers without handles were being used as scoops for seasonings. One scoop handle was submerged in the food. In-use scoops shall be stored so that the handle is upright outside of the food. Provide scoops with handles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Repair/replace the following: the damaged stopper on the left compartment of the 2-comp sink, stained bins, large amounts of ice build-up present around the door frame of the walk-in freezer, and the trim/wall panel in the walk-in freezer. Seal areas in the walk-in freezer so that moisture can not enter. Equipment and utensils shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - 0 pts - Cleaning is needed around the following: utensil storage containers near the dish machine, the floor of the walk-in freezer, around the soy sauce shelves by the fryers, gaskets, and around the outside of large seasoning containers. Nonfood contact surfaces shall be maintained clean.
- 49 5-205.15 System Maintained in Good Repair - C - 0 pts - One of the water lines for the dish machine sprayer is leaking. Plumbing fixtures shall be maintained in good repair.//5-202.13 Backflow Prevention, Air Gap - P - 0 pts - The drain pipe for the meat prep sink extended below the flood rim of the floor sink. An air gap between the drain pipe and the flood rim of the floor sink shall be at least twice the diameter of the pipe and may not be less than 1 inch (similar to the vegetable prep sink drain line). Permanently adjust the pipe above the flood rim or cut the pipe. CDI - Pipe temporarily adjusted above the flood rim.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts - Adjust the shelf above the 2-compartment sink to be flush with the wall and seal/caulk crevices. Seal the small gap behind the wall tile to the right of the men's restroom handsink. Floors, walls, and ceilings shall be smooth and easily cleanable.



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- 54 6-303.11 Intensity-Lighting - C - 0 pts - Lighting is low at the right stall in the women's restroom (6 foot candles), inside of the walk-in freezer (5-11 foot candles), and at the cook line across from the sushi prep table (30-38 foot candles). Lighting shall be at least 20 foot candles at restroom fixtures, 10 foot candles in walk-in units, and 50 foot candles at food prep areas. Increase lighting.

✓
Spell



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