

# Food Establishment Inspection Report

Score: 83

Establishment Name: CHINA RESTAURANT

Establishment ID: 3034011687

Location Address: 3491 N PATTERSON AVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 30 / 2015 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 02 : 00 <sup>am</sup><sub>pm</sub> Time Out: 06 : 00 <sup>am</sup><sub>pm</sub>

Total Time: 4 hrs 0 minutes

Permittee: BI YUN QIU

Category #: IV

Telephone: (336) 744-1223

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<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	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input 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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>

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	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	<input type="checkbox"/>
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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	05	0	<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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:							17			

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

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA RESTAURANT

Location Address: 3491 N PATTERSON AVE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

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

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

Permittee: BI YUN QIU

Telephone: (336) 744-1223

Establishment ID: 3034011687

☒ Inspection ☐ Re-Inspection Date: 06/30/2015

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
Sweet n Sour	Walk in cooler	39	Cooked pork	Prep cooler	45	Steamed rice	Rice bin	170
Cooked pork	Walk in cooler	40	Cooked	Prep cooler	45	Egg rolls	Work top cooler	40
Egg rolls	Walk in cooler	39	Raw beef	Prep cooler	40	Gen Tso	Work top cooler	44
Cooked	Walk in cooler - Cooling	65	Raw chicken	Prep cooler	42	Hot water	Three compartment sink	125
Cooked	Walk in cooler	40	Crab rangoon	Lower prep cooler	44	Chlorine	Spray bottle in ppm	100
Noodles	Walk in cooler - Cooling	71	Egg rolls	Lower prep cooler	45	SS Bin Jun	Exp. 9/9/2019	0
Raw chicken	Walk in cooler	39	Cooked	Lower prep cooler	44			
Cooked	Prep cooler	44	Fried rice	Rice bin	160			

## 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.

- 4 0 pts - 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee drink stored beside bags of rice in dry goods room - all employee drinks must be stored with a tight fitting lid and below any food contact/prep areas - CDI - manager threw drink away
- 6 2-301.12 Cleaning Procedure - P - Observed manager dispense paper towels with bare hands immediately after washing - must dispense paper towels before washing hands to avoid recontaminating hands by touching dispenser handle with clean hands - CDI - manager instructed on proper handwashing techniques and rewashed hands
- 11 3-202.15 Package Integrity - PF - Most cans in dry goods room were dented around rim where it meets sides of can - check all food packaging and cans often to ensure integrity of containers are not compromised - CDI - dented cans moved to return shelving and that they may be returned to distributor

Person in Charge (Print & Sign): Bi Jun *First* Qui *Last*

Regulatory Authority (Print & Sign): Kenneth *First* Michaud *Last*

*Bi Jun Liu*  
*Kenneth Michaud*

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: 07 / 10 / 2015

REHS Contact Phone Number: ( 336 ) 703 - 3131



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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA RESTAURANT

Establishment ID: 3034011687

## 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 - Employee food in dry goods room and in walk in cooler stored above food to be served to customers - employee food must be stored below food to be served to customers as to prevent possible contamination - CDI - manager placed both food items in pans and placed below food to be served to customers
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Most lexan pans stacked on shelf above three compartment sink and most knives stacked on knife rack contained food debris build-up, also observed were food build-up on outer components of meat grinder - ensure that food contact utensils and equipment is thoroughly cleaned and sanitized after use - verification visit/contact required in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 31 3-501.15 Cooling Methods - PF - Repeat - Cooked noodles cooling were tightly covered with seran wrap while still cooling - although temperature complied with time requirements, condensation starting to form underneath seran wrap and noodles were stored in deep container - ensure that food is properly ventilated to allow for adequate air flow to chill items quickly - CDI - corners were vented to allow for adequate air flow
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Repeat - Re-label flour bin in dry goods room, wok shelf spices and chicken wing breader bin under prep table as labels are missing - CDI - manager relabeled containers and bins
- 36 6-202.15 Outer Openings, Protected - C - Repeat - Gaps still present at top and bottom of rear screen door - ducktape and foam strips are not approved construction material to seal gaps - remove door and replace with properly sized screen door to ensure that all gaps around door opening are sealed
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Open bins of cut onions in walk in cooler - ensure that food is properly protected and covered when not in use as to help prevent contamination from premises  
3-305.12 Food Storage, Prohibited Areas - C - Open box of raw broccoli stored under exposed condensate drain line in walk in cooler - ensure that condensate drain line is insulated and wrapped in a flexible PVC sheathing or equivalent that is easily cleanable
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Rice paddle stored in cup of water when not in use - if storing utensils outside of food when not in use, ensure that utensil is either stored in hot water of at least 135 deg F or in a water well where water is under significant agitation that removes debris and flows to drain; Scoop in sugar bin stored with handle laying in product - if storing scoops in food, ensure that handle is sticking out and not touching food



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA RESTAURANT

Establishment ID: 3034011687

## 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.



- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - 3 plastic containers stacked incorrectly while still wet - ensure that containers are separated or try cross stacking to aid in air drying - CDI - containers were separated  
4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Bin used to store clean utensils contained food debris build-up - ensure that utensil bins are cleaned as often as necessary to prevent food debris build-up
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Coffee bin used to store meat grinder press, hammer and screw driver and single service to go bowls used as dry product scoops - single service containers may not be reused - discard after each use
- 45 4-101.11 Characteristics-Materials for Construction and Repair - P - Duck tape used to patch hole in stainless steel bowl used as scoop - once utensils are damaged, replace with new ones or have repaired under manufacturer's specifications  
4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Replace cracked stainless steel mixing bowl; Replace oxidized shelving in dry goods room; Coating on storage racks in walk in cooler peeling and beginning to rust - have repaired or replaced; Missing handle on bus bin used to store chicken breader - replace bin; Repair/replace damaged/bent fan guard housing below reach in freezer; Seal gap where can opener mount meets table so no gaps are present; Replace broken wheel on meat grinder; Replace torn cooler gasket on drink cooler and lower prep cooler door  
4-205.10 Food Equipment, Certification and Classification - C - Rice cooker and pork cooker not labeled NSF and documentation
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat - Clean hood screens as it contains severe grease build-up; Clean top of pork cooker so it is free from debris/carbon build-up; Clean under lips of counters so they are free from debris build-up; Clean inside condiment bins so they are free from debris build-up; Clean storage racks in walk in cooler and dry goods room; Clean inside dry goods bin handles so they are free from debris;
- 49 5-205.15 System Maintained in Good Repair - P - Leaks present at both prep sinks and three compartment sink faucets - verification visit will be made in 10 days - contact Kenneth Michaud when complete at michaukb@forsyth.cc or (336) 703-3131; Condensate drain line separated from drain pan of cooling unit in walk in cooler - have repaired immediately
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - No trash cans located at front and rear handsinks - trash cans must be present where waste is generated, including handsinks for paper towels
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Recaulk backsplashes of sinks to wall throughout so caulking is beveled to allow for proper water drainage; Seal gap in baseboard in dry goods room; Cove baseboard where it meets floor to allow for proper cleaning; Replace cracked corner guard at rear handsink



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA RESTAURANT

Establishment ID: 3034011687

## 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.

✓  
Spell

- 54 6-303.11 Intensity-Lighting - C - Lighting low at cook line, rear prep table and in back of dry goods room - food prep areas must be at least 50 ft candles and at least 10 ft candles in dry storage areas - replace burned out light bulbs and clean light globes in hood



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA RESTAURANT

Establishment ID: 3034011687

## 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.

✓  
Spell

