

Food Establishment Inspection Report

Score: 93.5

Establishment Name: CHANG THAI

Establishment ID: 3034012087

Location Address: 4162 CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 10 / 10 / 2016 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 50 ^{am}_{pm} Time Out: 05 : 15 ^{am}_{pm}

Total Time: 3 hrs 25 minutes

Permittee: KRUNG THAI RESTAURANTS INC.

Category #: IV

Telephone: (336) 778-0388

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 4

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

No. of Repeat Risk Factor/Intervention Violations: 0

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	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	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	05	0	
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	
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	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	<input checked="" type="checkbox"/>	<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	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	
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	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	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	05	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	05	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	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<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	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	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	1	<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	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	
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"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	<input checked="" type="checkbox"/>	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions:							6.5			



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Telephone: (336) 778-0388

Establishment ID: 3034012087

☒ Inspection ☐ Re-Inspection Date: 10/10/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: mncohn2218@gmail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Ruttana Cohn Exp.	00	Duck	Upright cooler	38	Sanitizer	quat ppm	200
White rice	Final cook	200	Salmon	Upright cooler	42			
Fried Rice	Hot hold	155	Salad	Walk-in cooler	44			
Ambient	Beverage cooler	39	Cooked	Walk-in cooler	43			
Steamed	Reach-in cooler	43	Raw chicken	Walk-in cooler	43			
Cabbage	Make unit, cooling	56	Sanitizer quat	3-comp sink	200			
Beef	Reach-in cooler	44	Sanitizer	Dish machine	100			
Cooked	Final cook	188	Hot water	3-comp sink	122			

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.

- 6 2-301.14 When to Wash - P - An employee did not wash hands upon entering the kitchen from the outside. Food employees shall wash hands when they enter the kitchen. CDI - Manager told the employee when to wash hands. Employee washed hands.// 2-301.15 Where to Wash - PF - One food employee started to wash hands in a prep sink. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility. CDI - Employee washed hands in the handsink.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Employee food was being stored on the back handsink. A sanitizer bottle was stored on the splashguard of the bar handsink. Handsinks shall be used for handwashing only and for no other purpose. CDI - Employee food and sanitizer bottle relocated to lower shelving.// 6-301.11 Handwashing Cleanser, Availability - PF - No hand soap was available at the handsink beside of the prep sinks. Handwashing cleanser shall be provided at each handsink in the food facility. CDI - The soap dispenser was replaced during the inspection.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - 0 pts - The inside of the ice bin is lightly soiled. Food contact surfaces of equipent and utensils shall be clean to sight and touch. Clean frequently.

Person in Charge (Print & Sign): Ruttana ^{First} Cohn ^{Last}

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

Ruttana N Cohn

Grayson Hodge REHS

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 10 / 17 / 2016

REHS Contact Phone Number: (336) 703 - 3383



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- 22 3-501.19 Time as a Public Health Control - P,PF - Time as a public health control is being used for the sushi rice (108F). The time for one batch of sushi rice was not listed on the time log for the day. Each batch of rice shall be labeled with the time it is prepared or the time it will be discarded, if using time as a public health control. CDI - Sushi rice discarded.
- 34 4-302.12 Food Temperature Measuring Devices - PF - 0 pts - The food thermometer in the establishment does not have a small diameter probe that is designed to measure the temperature of thin masses of food. Obtain a food thermometer with a small-diameter probe. Verification of thermometer is required by 10-17-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 36 6-202.13 Insect Control Devices, Design and Installation - C - 4 fly swatters are stored in the kitchen. Fly swatters shall not be used in a food establishment. Remove.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Several personal items were stored on shelving with clean dishes and next to prep surfaces. Personal items shall be stored on lower shelving or in a manner that prevents contamination of food and equipment. CDI - Personal items relocated to lower shelving.// 3-305.11 Food Storage-Preventing Contamination from the Premises - C - A container of corn starch and a melon were stored directly beside the back handsink. Food shall be stored in a clean, dry location where it is not exposed to splash, dust, or other contamination. Relocate food or install a splashguard to the right of the handsink.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - One wet wiping cloth bucket was stored on the floor and another was stored inside of a prep sink compartment. Sanitizer buckets shall be stored off the floor and in a manner that prevents contamination of food and equipment. Relocate sanitizer buckets to shelving./ 2 wet wiping cloths were stored on prep tables. Wet wiping cloths shall be held in sanitizer between uses. Wet wiping cloths were relocated to sanitizer buckets.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts - The ice scoop was stored on top of the ice bin lid and the sugar scoop handle was submerged in the food. In-use utensils shall be stored in food that is not potentially hazardous with their handles above the top of food, or in a clean protected location. CDI - Sugar scoop handle relocated out of the food and ice scoop place inside of the ice with the handle upright.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Repair the right fan in the walk-in cooler and the door sweep. Replaced damaged microwave near sushi prep and damaged cutting boards. Repaint the chipped shelving in the upright cooler. Equipment shall be maintained in good repair.



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- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed around clean dish shelving, cutting board cart, and around the sprayer of the dish machine. Nonfood contact surfaces shall be kept clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - 0 pts - Two sprayer nozzles were attached to the outside can wash. Backflow preventers rated for continuous pressure shall be installed or the hoses/nozzles shall be detached after each use. CDI - Hoses detached from faucets. Verification of backflow preventers is required by 10-17-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 51 5-501.17 Toilet Room Receptacle, Covered - C - 0 pts - A covered trash can was only present in one of the two stalls in the women's restroom. Provide a lid for the other trash can.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Recaulk around the bases of toilets and around the handsinks in the restrooms. Repair the damaged wall in the women's restroom. Repair the damaged baseboard at the end of the bar. Floors, walls, and ceilings shall be smooth and easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C - Ceiling cleaning needed throughout the kitchen. Wall cleaning needed behind the prep sinks and around the back handsink. Light floor cleaning is needed around hard-to-reach areas of equipment. Floors, walls, and ceilings shall be kept clean.



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Spell



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