

# Food Establishment Inspection Report

Score: 95

Establishment Name: NO 1 CHINA

Establishment ID: 3034020681

Location Address: 3570 B CLEMMONS RD

Inspection  Re-Inspection

City: CLEMMONS

State: NC

Date: 01 / 11 / 2017 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 05 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 15 <sup>am</sup> <sub>pm</sub>

Total Time: 3 hrs 10 minutes

Permittee: FENG'S GROUP, INC

Category #: IV

Telephone: (336) 712-2487

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: 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
<b>Supervision</b> .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"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .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	0.5	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<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	1.5	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"/>
<b>Approved Source</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	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"/>
<b>Protection from Contamination</b> .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	1.5	<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	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	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"/>
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	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	0.5	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input 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	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	0	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	0	<input type="checkbox"/>
<b>Total Deductions:</b>							<b>5</b>			



# Comment Addendum to Food Establishment Inspection Report

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 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: FENG'S GROUP, INC  
 Telephone: (336) 712-2487

Establishment ID: 3034020681  
 Inspection  Re-Inspection Date: 01/11/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: zhenxianou@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Zhen Xian Ou 12-3-21	00	Chicken	Make unit	40	Lettuce	Walk-in cooler	39
Hot water	3-compartment sink	132	Cabbage	Reach-in cooler	43	S&S Chicken	Walk-in cooler	39
Chlorine ppm	Sanitizer bottle	50	Wonton soup	Hot hold	198			
Egg Rolls	Final cook	160	Egg drop	Hot hold	175			
White rice	Hot hold	168	Shrimp fried	Final cook	160			
Fried rice	Hot hold	135	General Tso	Reach-in cooler 2	41			
Beef	Make unit	44	Egg roll	Reach-in cooler 2	41			
Pork	Make unit	44	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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - 0 pts - 3 containers of employee food were stored above customer food in the walk-in cooler. Employee food shall be stored where it can not contaminate clean equipment, utensils, or food. CDI - Personal food relocated to lower shelving. ✓ Spell
- 6 2-301.14 When to Wash - P - 0 pts - One employee did not wash hands after handling trashcan and returning to food prep. Employees shall wash their hands after contamination. CDI - Employee washed hands correctly.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - A container of raw chicken was stored above raw beef in the walk-in cooler. A container of raw shrimp was stored above bamboo and sauces in the reach-in cooler. Raw animal products shall be stored to prevent cross-contamination and according to their final cook temperatures. CDI - Raw chicken relocated below raw beef and raw shrimp relocated to bottom shelf inside of the reach-in cooler.

Person in Charge (Print & Sign): Zhen <sup>First</sup> Xian Ou <sup>Last</sup>

Zhen Xian Ou

Regulatory Authority (Print & Sign): Grayson <sup>First</sup> Hodge <sup>Last</sup>

Grayson Hodge REHS

REHS ID: 2554 - Hodge, Grayson

Verification Required Date:     /    /    

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - 2 spindles, 2 knives, and 2 plates, were soiled. A soiled knife sharpener was stored on the vegetable prep sink. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Soiled items sent to be rewashed.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Several food containers including cooked noodles, cooked chicken, cut lettuce, and cut cabbage were not date marked. Potentially hazardous food that is held for more than 24 hours shall be date marked with the date of preparation or discard. Potentially hazardous food can be held for a maximum of 4 days between 42-45F, or for a maximum of 7 days at 41F or below. CDI - Food containers date marked.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Several working containers of salt, seasonings, wine, pepper, MSG, oil bottles, etc. were not labeled. Food that is removed from it's original packaging and is not easily recognizable (examples: rice and beans) shall be labeled with the common name of the food. Label all working containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - Covered butter and a container of sauce were stored under the drip leak in the reach-in cooler. Food shall be stored where it is not exposed to splash, dust, or other contamination. Do not store food under leaks. CDI - Food relocated away from drip leak.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - 3 wet wiping cloths were stored on prep tables. Wet wiping cloths shall be stored in a sanitizer solution between uses. Obtain sanitizer bucket to hold chlorine sanitizer (50-200 ppm). Store wet wiping cloths in sanitizer.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 0 pts - 3 stacks of pans and bowls were stacked wet. Equipment and utensils shall be fully air-dried after being cleaned. Air-dry before stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - 2 stacks of aluminum pans and 3 single-service to-go boxes were not covered or inverted while being stored. Single-service articles shall be covered or inverted to prevent contamination of food-contact surfaces. Invert stacks.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Repair small drip leak inside of the reach-in cooler. Repaint/seal knife sharpener. Equipment shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C - 0 pts - The rice cooker in dry storage is labeled "Household use only". Except for toasters, mixers, microwaves, water heaters, and hoods, food equipment shall be certified by an ANSI-accredited program. Remove rice cooker from establishment.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Soiled pans and other utensils were stored in the rinse and sanitize compartments of the 3-compartment sink. Equipment and utensils shall be washed before being placed in the rinse or sanitize compartments. Warewashing equipment shall be cleaned before use, and throughout the day at a frequency necessary to prevent recontamination. Only use the compartments for their intended purpose (1. Wash, 2. Rinse, 3. Sanitize). Relocate the soiled items to the soiled drainboard. Wash, rinse, and sanitize the rinse and sanitize compartments before use.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Clean the following: sticker residue on clear containers above the 3-compartment sink, inside of utensil containers, on the scale, around the microwave, rice and salt shelf beside of the make unit, nonfood contact surfaces of MSG container, around the toilet base in the men's restroom, and at the bottom of the upright freezer. Nonfood contact surfaces of utensils and equipment shall be kept clean.



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