

Food Establishment Inspection Report

Score: 92.5

Establishment Name: CHINA BEST RESTAURANT

Establishment ID: 3034011959

Location Address: 1321 LEWISVILLE CLEMMONS ROAD

☒ Inspection ☐ Re-Inspection

City: LEWISVILLE

State: NC

Date: 05 / 17 / 2016 Status Code: A

Zip: 27023

County: 34 Forsyth

Time In: 01 : 00 ^{am}_{pm} Time Out: 03 : 55 ^{am}_{pm}

Permittee: CHINA BEST RESTAURANT, INC.

Total Time: 2 hrs 55 minutes

Telephone: (336) 766-7207

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: _____

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	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	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	<input checked="" type="checkbox"/>	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	
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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	<input checked="" type="checkbox"/>	0	
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	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	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"/>	
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	05	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	
Total Deductions:										7.5	

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Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27023

Category #: IV

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

Email 1: lienyonghua88@gmail.com

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

Email 2:

Permittee: CHINA BEST RESTAURANT, INC.

Email 3:

Telephone: (336) 766-7207

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	final cook	190	chicken	walk in	42	hot water	three comp sink	147
egg roll	final cook	190	eggroll	walk in	44	hot sanitizer	three comp sink	171
rice	rice cooker	164	lo mein	walk in	37	sanitizer	sanitizer buckets (ppm)	50
hot sour soup	hot hold	169	raw chicken	walk in	33	Yongua Lian	6-8-19	0
egg drop soup	hot hold	75	pork	walk in	25			
brown rice	hot hold	160	beef	walk in	42			
pork	walk in	43	chicken (low)	reach in	43			
egg	walk in	42	chicken (high)	reach in	45			

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 One employee washed hands at sink without paper towels and as such turned off water with clean bare hands. Only turn off sinks with a sanitary barrier such as a paper towel. Purchase towels and stock the hand sinks. Employee rewashed hands at front hand sink and used paper towels accordingly. 0 pts
- 8 •6-301.12 Hand Drying Provision - PF Rear hand sink has no paper towels. PIC stated they need to purchase new paper towels. All hand sinks must be stocked with a hand drying provision. CDI: Employee purchased paper towels during inspection.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Self packaged meats in upright freezer such as chicken, pork, and beef commingled. All frozen self packaged and open raw meats must be organized by final cook temperature. CDI: PIC reorganized the freezer during inspection. / Eggs under raw chicken in walk in cooler. Potentially hazardous foods must be arranged according to final cook temperatures. CDI: chicken and eggs rearranged to prevent cross contamination.

Person in Charge (Print & Sign): Yongua *First* Lian *Last*

Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 05 / 27 / 2016

REHS Contact Phone Number: (336) 703 - 3164



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- 36 6-202.15 Outer Openings, Protected - C Back screen door does not fit into door frame with gaps around the entirety of the door. Outer openings must be protected from pest entry. Repair door to fully seal, or remove screen door and keep solid outside door closed at all times. // 6-501.111 Controlling Pests - PF One moth in bin of flour. Pest must be excluded from the establishment by removing sources of food, water, shelter, and entry. CDI: PIC discarded flour during inspection. Keep containers of ingredients and foods closed to prevent pest entry and attraction.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Personal fish thawing on prep sink while consumer shrimp thawed correctly in the sink basin under running water. Keep employee foods separate and keep preparation of employee food separate from consumer foods. CDI: fish moved during inspection. // employee items including food and vitamins on top of reach in cooler. Employee items must be separate from food preparation areas to prevent contamination. Employee items moved to front counter. // Moth in bin of flour, keep pests from contacting food and ingredients. Flour discarded during inspection. / Bucket of sealed whole duck on floor of walk in cooler. All foods must be kept a minimum of six inches off the floor.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat: Two wiping cloths out, one on top of cooler and one on hand sink, during inspection. Wet wiping cloths must be kept in chemical sanitizer solution when not in use. CDI: both towels moved to bucket of 50 ppm chlorine sanitizer solution.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Repeat: single use soy sauce buckets being reused to store sauces. Single service and single use articles may not be reused in the establishment. Remove soy sauce buckets once they are emptied of original soy sauce. // 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Two lids on top of stacks of single service to go containers were heavily soiled with dust. Do not keep soiled single service utensils. If lids are becoming soiled during storage then keep them in original plastic or otherwise cover them to prevent contamination. CDI: PIC discarded the lids.
- 45 4-101.17 Wood, Use Limitation - C Sharpening stone attached to raw wood. Raw wood must be maintained smooth and easily cleanable and sealed to prevent absorption. Replace old wooden attachment for sharpening stone. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C Walk in cooler vinyl floor is pulling up in the middle and must be repaired to be flat and cleanable. / Wire shelving in walk in is rusted and needs to be replaced. / legs of most prep tables and sinks must be reconditioned or replaced due to rust, bottom shelves of prep tables must be reconditioned or replaced due to rust. / Make unit is empty and not working at this time, unit is scheduled to be repaired. / Smoker handle is cracked and needs to be replaced. / Equipment shall be kept in good repair.
- 49 5-205.15 System Maintained in Good Repair - P Slight leak on handles of three compartment sink. repair to stop leak. Call Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc to verify repairs by 5/27/16. 0 pts
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C Grease dumpster is leaking and needs to be replaced. / Dumpster has open holes and cracks along its bottom and needs to be replaced. Replace the dumpsters.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Ceiling tiles, wall paper, and FRP panels are damaged in both restrooms. Repair physical facilities of restrooms to be easy to clean and in good repair. / Rust present on ceiling grid in kitchen, ceiling tiles are out of place and damaged through kitchen, replace and repair. / Recaulk around three comp sink where old caulking is worn down. / Three wall panels missing over walk in cooler. Replace the missing panels. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed under three compartment sink to remove debris. Physical facilities shall be kept clean and in good repair.
- 54 6-303.11 Intensity-Lighting - C Lighting low in both restrooms at five foot candles, Increase lighting in restrooms to 20 foot candles at fixtures. / Lighting low in kitchen above prep tables where light is burned out at 20 foot candles and above prep sink where light is burned out at 30 foot candles. Increase lighting in food preparation areas to 50 foot candles. 0 pts.



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