

Food Establishment Inspection Report

Score: 98.5

Establishment Name: RIO JAPANESE RESTAURANT

Establishment ID: 3034012229

Location Address: 6804 RIVER CENTER DRIVE

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: PHIHO INC.

Telephone: (336) 778-1888

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/09/2024 Status Code: A

Time In: 10:40 AM Time Out: 2:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Proper eating, tasting, drinking or tobacco use		1	0.5	<input checked="" type="checkbox"/>	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	1.5	<input checked="" type="checkbox"/>	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> T				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> T				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	0.5	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					1.5



Comment Addendum to Food Establishment Inspection Report

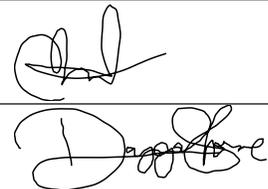
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Establishment ID: 3034012229
 Inspection Re-Inspection **Date:** 04/09/2024
 Educational Visit **Status Code:** A
Comment Addendum Attached? **Category #:** IV
Email 1: hongkongtravel2005@gmail.com
Email 2: _____
Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
white rice/rice cooker	192-200	beef broth/final cook	200		
raw shrimp/flip top	39	hot water/3 compartment sink	130		
raw beef/flip top	40	quat sanitizer/3 compartment sink	400 ppm		
raw chicken/flip top	38	chlorine sanitizer/dish machine	100 ppm		
noodles/flip top	40	hot water/dish machine	123.6		
dumplings/cooling at 10:45	43	ambient air/reach in cooler	36.8		
dumplings/cooling at 11:41	41				
rangoons/cooling at 10:45	43				
rangoons/cooling at 11:41	41				
lettuce/cooling at 10:45	45				
lettuce/cooling at 11:41	44				
lettuce/cooling at 12:13	41				
spring rolls/cooling at 10:52 (walk-in cooler)	43				
springs rolls/cooling at 11:41	41				
BBQ eel/sushi cooler	41				
salmon/sushi cooler	40				
imitation krab/sushi cooler	41				
cream cheese/sushi cooler	41				
spicy imitation krab/sushi cooler	39				
carrots/final cook	165				

Person in Charge (Print & Sign): *First* Nina *Last* Ho
Regulatory Authority (Print & Sign): *First* Daygan *Last* Shouse



REHS ID: 3316 - Shouse, Daygan **Verification Dates:** _____ **Priority:** _____ **Priority Foundation:** _____ **Core:** _____

REHS Contact Phone Number: (336) 704-3141 **Authorize final report to be received via Email:** _____



Comment Addendum to Inspection Report

Establishment Name: RIO JAPANESE RESTAURANT

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Date: 04/09/2024 **Time In:** 10:40 AM **Time Out:** 2:15 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Nona Ho		Food Service	08/14/2019	08/14/2024

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 2-401.11 Eating, Drinking, or Using Tobacco (C) Two employee drinks sitting out on and above prep surfaces. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single service and single use articles; or other items needing protection can not result. Store drinks below prep surfaces or in designated labelled storage area.

- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Ice machine with soil buildup on shield. In equipment such as ice bins, surfaces shall be cleaned at a frequency necessary to preclude the accumulation of mold.

- 33 3-501.15 Cooling Methods (Pf) The following food items were prepped at 10:00 this morning: Dumplings and crab rangoons at 43 in the reach in cooler, and lettuce at 45 in the flip top (see times in log). Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. CDI: All items moved to walk in cooler and adequately cooled to 41 F and below.

- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Scoop stored in container of mixed vegetables in walk-in cooler with handle touching the food product. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food and the container. REPEAT.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Floorboard of walk in freezer is not properly fixated to the floor. Equipment shall be maintained in a state of good repair and condition. REPEAT.

- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) Right dumpster door of first dumpster is heavily corroded. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
5-501.113 Covering Receptacles (C) Lids to the first dumpster are not appropriately fixated to the top of the dumpster. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.