

# Food Establishment Inspection Report

Score: 82

Establishment Name: CHINA KITCHEN

Establishment ID: 3034012270

Location Address: 3521 PARKWAY VILLAGE CIRCLE

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 13 / 2017 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 01 : 30 <sup>0</sup> am <sub>pm</sub> Time Out: 04 : 35 <sup>0</sup> am <sub>pm</sub>

Permittee: QIU'S CHINA KITCHEN, INC.

Total Time: 3 hrs 5 minutes

Telephone: (336) 771-3020

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 3

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	NO	Compliance Status	OUT	CDI
<b>Supervision .2652</b>						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0
<b>Employee Health .2652</b>						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
<b>Good Hygienic Practices .2652, .2653</b>						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2
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	13
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	0
<b>Approved Source .2653, .2655</b>						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
<b>Protection from Contamination .2653, .2654</b>						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	0	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1
<b>Potentially Hazardous Food Time/Temperature .2653</b>						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	0	13
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1
<b>Consumer Advisory .2653</b>						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
<b>Highly Susceptible Populations .2653</b>						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
<b>Chemical .2653, .2657</b>						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>						
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

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	NO	Compliance Status	OUT	CDI
<b>Safe Food and Water .2653, .2655, .2658</b>						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
<b>Food Temperature Control .2653, .2654</b>						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	0	03
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
<b>Food Identification .2653</b>						
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>						
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	0	1
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03
<b>Proper Use of Utensils .2653, .2654</b>						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
<b>Utensils and Equipment .2653, .2654, .2663</b>						
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
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	0	03
<b>Physical Facilities .2654, .2655, .2656</b>						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0
<b>Total Deductions:</b>					18	



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 County: 34 Forsyth Zip: 27127  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: QIU'S CHINA KITCHEN, INC.  
 Telephone: (336) 771-3020

Establishment ID: 3034012270  
 Inspection  Re-Inspection Date: 07/13/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: jerryqiu2009@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
JI BO QUI	SERV SAFE 11/3/18	00	EGG ROLLS	FRY RIC	45	FRIED RICE	RICE POT	140
HOT WATER	3 COMP	121	FRIED CHX	FRY RIC	44	CHICKEN	FCT	179
			GENERAL	COOL-FRY RIC	89	BROCCOLI	FCT	142
NOODLES	COOLING 1	93	WHT RICE	RICE POT	142			
NOODLES	COOLING 2	79	EGG DROP	SOUP WELL	141			
CHX	COOLING 1	87	GARLIC/OIL	MAKE UNIT	60			
CHX	COOLING 2	63	PORK	MAKE UNIT	49			
			TOFU	RIC	40			

## 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 2-301.12 Cleaning Procedure - P-Observed one employee wash hands for less than 10-15 seconds. Hands shall be scrubbed vigorously for 10-15 seconds with soap and warm water when handwashing. CDI-Staff educated and hands rewashed. 0 points. ✓ Spell
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Repeat-Observed plastic zip lock bag stored over faucets and handle of back handwashing sink. Handwashing sinks shall be accessible at all times. CDI-Bag removed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Repeat-Observed raw shell eggs stored above celery in walk-in cooler. Observed multiple bus tubs and containers of food including egg rolls, sauces and produce; in walk-in cooler, reach-in cooler by fryer, and reach-in cooler under the make unit that were uncovered and otherwise unprotected. Observed rice soaking in uncovered bucket in kitchen by hot water heater. Foods shall be covered or protected during storage. Raw animal foods shall be stored below ready-to-eat food items during storage, prep and display. CDI-Raw eggs relocated to shelf under celery and lids placed on food items.

Person in Charge (Print & Sign): JI BO *First* QUI *Last*

Regulatory Authority (Print & Sign): JENNIFER *First* BROWN *Last*

*X JIB QUI*  
  
 Verification Required Date: 07/21/2017

REHS ID: 2536 - Brown, Jennifer

REHS Contact Phone Number: (336) 703-3131



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P-Chlorine solution in sanitizing vat of 3 comp sink measured less than 50 ppm. Chlorine sanitizer shall measure between 50-99 ppm when sanitizing equipment and utensils. CDI-Sanitizer remade to 100 pm during inspection.
- 18 3-501.14 Cooling - P-Repeat-Measured fried chicken (general tso) cooling for more than 2 hours at 89F. Measured cooked noodles at start of inspection at 93F and after cooling for more than 2 hours, measured 79F. When cooling, foods shall decrease from 135F to 70F within 2 hours and 70F to 45/41F within 4 hours; for a total of 6 hours. CDI-Chicken and noodles discarded by PIC.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured garlic and oil mixture (60F) and cooked pork (49F) in top portion of make unit above 45F. When cold-holding potentially hazardous foods, products shall be maintained at 45F or below. CDI-Garlic and oil mixture discarded and pork was placed in cooler to chill. 0 points
- NOTE: EFFECTIVE JANUARY 1, 2019, THE COLD-HOLDING REQUIREMENT WILL BE 41F OR BELOW.
- 31 3-501.15 Cooling Methods - PF-Repeat-Observed cooked noodles and cooked chicken cooling on sheet pan on speed rack by back exit door. Observed cooked cabbage cooling in large plastic tub on prep table outside of walk-in cooler. When cooling foods, they shall be left uncovered or loosely covered and placed in a refrigeration unit capable of adequate cooling. Foods shall be placed on sheet trays or in shallow metal pans to facilitate heat transfer. CDI-Foods placed in walk-in cooler to continue cooling. VERIFICATION REQUIRED WITHIN 10 DAYS. CONTACT JENNIFER BROWN AT 336-703-3131 UPON COMPLIANCE.
- \*Noodles were transferred to deep,covered plastic tub by PIC after education and were discarded for not meeting time parameters.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Repeat-Observed working containers of sugar and salt and wok line unlabeled. Observed large bin of MSG and one large bin of flour unlabeled. Observed plastic container of baking soda unlabeled on dry storage rack, container of flour by 3 compartment sink, and one silver shaker by work line unlabeled. Working containers holding food or food ingredients shall be labeled with the common name of the food.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C-Repeat-Observed 3 sticky fly traps in front of walk-in coolers containing multitude of dead flies. Traps containing dead insects shall be removed from the premises so that they do not accumulate or attract other pests.//6-202.15 Outer Openings, Protected - C-Repeat-Back exit door is not self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by solid, self-closing, tight fitting doors. Install self-closer.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Repeat-Observed bucket of soy sauce stored on the floor by wok line. Food shall be protected by being stored at least 6 inches above the floor.//3-307.11 Miscellaneous Sources of Contamination - C-Repeat-Observed tray of egg rolls on trash can by back prep table at walk-in cooler. Observed soiled employee aprons hanging on dry goods shelf in contact with dry goods and liquid ingredients. Food shall be protected from contamination. Egg rolls moved to walk-in cooler.



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- 38 2-402.11 Effectiveness-Hair Restraints - C-Repeat- Observed front line cashier engage in food prep without wearing hair restraint. Food employees shall wear hair restraints designed to protect exposed food, clean equipment or utensils from contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Repeat-Observed 5 wet wiping cloths stored throughout cook line and front line register areas. Wet wiping cloths shall be stored in a chemical sanitizing solution when not in use.//4-101.16 Sponges Use Limitation - C-Observed 3 sponges in-use for wiping down drain boards of back prep sinks after use with raw meats. Sponges may not be used in contact with cleaned and sanitized or in-use food contact surfaces. CDI-Sponges discarded by PIC.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Repeat-Observed single-service containers being used as scoops in dry goods bins such as flour and sugar as well as soy sauce containers. During pauses in food preparation or dispensing, utensils shall be stored with their handles above the top of the food and the container. Discontinue use and replace with utensil that has a handle and that can be stored with that handle above the rim of the food to protect from contamination.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C-Observed single-use soy sauce buckets being reused to store dry goods under prep table behind wok. Single-service and single-use articles may not be reused. Discard single-use items and replace with multi-use. 0 points.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Replace corroded shelving in walk-in cooler. Replace torn gaskets on reach-in coolers on front line. Reseal/recaulk juncture of wall and floor of walk-in cooler that is missing. Equipment shall be maintained in good repair. 0 points.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF-Chlorine test strips provided by facility were wet. Test strips provided inaccurate reading of chlorine concentrations and scale provided on the container was illegible. A test kit or other device that accurately measures the concentration in MG/L of sanitizing solutions shall be provided. VERIFICATION REQUIRED WITHIN 10 DAYS. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-The following nonfood contact areas are soiled and shall be cleaned, including but not limited to; fan cover in walk-in cooler, walls of walk-in cooler, shelving and plastic shelving covers in walk-in cooler, shelving adjacent to 3 comp sink, remove paper under chemical racks, side of fryers, gaskets to all reach-in cooler, entry threshold to walk-in cooler. The outside, top lids, and handles of dry goods and sauce bins are soiled and shall be cleaned. Nonfood contact areas shall be maintained clean.



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- 49 5-205.15 System Maintained in Good Repair - C-Cold water faucet and plumbing under back handsink are leaking. Plumbing systems shall be maintained in good repair. 0 points.
- 52 5-501.113 Covering Receptacles - C-Observed tops to both shared outdoor dumpsters open. Outdoor receptacles shall be maintained covered when not in use.//5-501.115 Maintaining Refuse Areas and Enclosures - C-Observed accumulation of trash bags underneath and behind shared outdoor receptacles. This area has substantial fly presence. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean. Additional or larger dumpsters shall be provided as well as increased frequency of removal.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Replace missing ceiling tile above dry good storage racks. Recaulk around toilets in both restrooms. Floors, walls and ceilings shall be installed and maintained so that they are easily cleanable.//  
6-501.16 Drying Mops - C-Install mop hanger of canwash basin so that wet mops are not stored in basin or mop buckets to dry. Mops shall be allowed to air-dry without soiling walls equipment or supplies. //6-501.12 Cleaning, Frequency and Restrictions- C-Repeat-Clean floors and corners in restrooms. Ceiling above hot water heater is soiled with dust. Walls behind make unit and dry good prep table are soiled with splatter; clean. Seal holes in stainless steel above back handsink. Tile floor under large make unit and under large dry good racks are soiled. Physical facilities shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C-Repeat-Measured 29-50FC of light under hood of cook line and above reach-in cooler by fryer. 50FC of light is required in areas of food prep. Replaced to 10 burned out lights above grill to increase lighting. //6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Grease build-up present on filter above fryer and wok station. Build-up of dust on vent above hot water heater and vents in restrooms. Ventilation systems shall be cleaned so that they do not become a source of contamination.



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✓  
Spell

