

Food Establishment Inspection Report

Score: 91.5

Establishment Name: ISE OF JAPAN

Establishment ID: 3034012307

Location Address: 2213 CLOVERDALE AVENUE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 13 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 01 : 25 ^{am} _{pm} Time Out: 04 : 45 ^{am} _{pm}

Total Time: 3 hrs 20 minutes

Permittee: ISE JAPANESE INC.

Category #: IV

Telephone: (336) 893-8322

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: _____

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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" 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	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2		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 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	13	0	
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	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3		0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3		0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	03	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	03	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	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2		0	
Prevention of Food Contamination .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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2		0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		
Total Deductions: 8.5										



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

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

Permittee: ISE JAPANESE INC.

Email 1: isesushi@gmail.com

Email 2:

Telephone: (336) 893-8322

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	143	Noodles	Low boy - drawers	44	Crab	Sushi station - make unit	44
Chlorine Sani	3 comp sink - ppm	50	Chicken	Final	131	Veg mix	Low boy	56
Chlorine Sani	Dishmachine - ppm	50	Chicken	Final	167	Chicken	Low boy	85
ServSafe	Dzu Truong 1-15-18	00	Salmon	Sushi station - reach in	42	Salad	Bar reach-in	44
Beef	Walk-in	38	Tuna	Sushi station - reach in	39			
Rice	Walk-in	44	Tofu	Glass upright	44			
Rice	Hot hold - grill	152	Udon noodles	Glass upright	45			
Carrots	Hot hold - steamer	156	White tuna	Sushi station - display	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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Opened employee bottle of mountain dew stored in walk-in cooler above prepared foods. An employee shall eat, drink, and use 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. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of employees hands, i.e from a cup with a lid and straw. CDI: Beverage moved to shelving below prep table with other beverages. 0 pts
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handwashing sink beside ice machine blocked by large trash can, and handwashing sink by vegetable prep sink blocked by white transfer cart. A handwashing sink shall be maintained accessible at all times for employee use. CDI: Cart and trash can removed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Two vegetable slicers, several large plastic bins (for rice and meats), several cutting boards, tongs, scoop, a couple plates/bowls and a couple metal pans soiled with grease and dried food debris. Ensure employees are thoroughly washing, rinsing, and sanitizing utensils and equipment before storing. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.



Person in Charge (Print & Sign): Dzu First Truong Last

Regulatory Authority (Print & Sign): Christy First Whitley Last


Christy Whitley REHS

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 16 3-401.11 Raw Animal Foods-Cooking - P,PF Chicken (diced, from raw state) and vegetable mix final cook temperature measured 131-135F. Raw animal foods such as poultry shall be cooked to heat all parts of the food to 165F or above for 15 seconds. Ensure food employees are utilizing thermometers to measure final cook temperatures. CDI: Food placed back on grill, and continue to cook until chicken remeasured 167F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods measuring above 45F in the low boy (drawers): Chicken (85F), portioned cups of raw beef (50-52F), shrimp (47-50F), portioned cups of scallops (50-54F), and vegetable mix (carrots, peas) (53-56F). Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 - at 41F and below). CDI: All foods had been placed in drawers less 3 hours prior, returned to walk-in cooler/freezer to chill.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Several - shakers and sauce bottles at prep table and grill line not labeled. Working containers holding food and food ingredients that are removed from their original/bulk packages for use in the food establishment, such as oils, herbs, salt, spices, etc shall be identified with the common name of the food.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Large container of salad and bucket of teriyaki sauce being stored on floor of walk-in cooler. Food shall be protected from contamination by storing food at least 6 inches above the floor.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: Utensils on grill in water measuring 98F. Bowl being used in addition to scoop in chicken in low boy drawers beneath grill. During pauses in food preparation or dispensing, utensils shall be stored: in a food with their handles above the top of the food and the container, in a food that is not potentially hazardous with their handles above the top of the food within containers that can be closed (i.e- sugar/flour bins), on a clean portion of the prep surface, in running water of sufficient velocity to flush particulates to the drain, in a clean, protected location, or in a container of water if the water is maintained at 135F and above.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair/reseal gasket to beer cooler. Recommend evaluation of refrigerated drawers below grill line are holding temperature / resealing closed all the way. Remove rock/wood block to level grill table, and replace with appropriate foot. Remove extra/unused/non working equipment stored above walk-in cooler. Replace utensils/equipment when damaged/using duct tape to hold together and is no longer easy to clean. Ensure hot water machine is ANSI-accredited equipment. Equipment shall be maintained cleanable and in good repair. 0 pts
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Observed severe grease and grime build-up on sprayer and sprayer handle of pre-wash basin at dish machine - clean ware washing components as often as necessary to prevent grime and debris build-up. 0 pts



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following nonfood-contact surfaces require additional cleaning: White guard hanging from prep table with splash build up, shelving below prep tables, shelving in dry storage, and large bins and lids for dry ingredients. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Replace/adjust ceiling tile in dry storage. Replace missing wall panel to walk-in cooler. Clean floors behind equipment along grill line and prep tables. Physical facilities shall facilitate in cleaning, and be cleaned as often as necessary to maintain clean. 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas (measured in foot candles): 26-48 at fryers and along grill line. 30-38 at beverage station out front. Increase lighting to meet at least 50 foot candles in areas of food preparation. 0 pts



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✓
Spell



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