

Food Establishment Inspection Report

Score: 80.5

Establishment Name: NEW CHINA BUFFET

Establishment ID: 3034011588

Location Address: 5723 N UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 14 / 2017 **Status Code:** A

Zip: 27105 **County:** 34 Forsyth

Time In: 11 : 10 ^{am} _{pm} **Time Out:** 05 : 25 ^{am} _{pm}

Permittee: XU JIANG AND YONG SHUN WU

Total Time: 6 hrs 15 minutes

Telephone: (336) 744-3338

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: 9

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	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 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	03	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 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	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 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 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	
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			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	
Total Deductions: 19.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

CR
OF



Comment Addendum to Food Establishment Inspection Report

Establishment Name: NEW CHINA BUFFET

Location Address: 5723 N UNIVERSITY PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

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

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

Permittee: XU JIANG AND YONG SHUN WU

Telephone: (336) 744-3338

Establishment ID: 3034011588

☒ Inspection ☐ Re-Inspection Date: 09/14/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: nchinabuffet1@gmail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	138	String beans	Buffet	147	Chicken	Make unit - wok	39
Chlorine sani	Dishmachine - ppm	50	Mixed veg	Buffet	138	Wonton	Make unit - wok	44
Chlorine sani	3 comp sink - ppm	50	Wings	Reheat	192	Dumpling	Walk-in	40
ServSafe	Xu Jiang 5-31-22	00	Rice	Final	161	Chicken mix	Final	172
Chicken steak	Final	200	Shrimp	Buffet	138			
Chicken	Fryer - make unit	44	Pork rib	Reheat	183			
Cheese	Upright	42	Rice	Hibachi station	39			
Chicken stir	Final	195	Noodles	Walk-in	41			

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 // 2-301.14 When to Wash - P One food employee observed rinsing hands without soap, and turning off faucet with bare hands. One food employee observed (on multiple occasions, after being corrected by REHSI) washing hands correctly, drying hands with paper towels, and dispensing additional paper towels with cleaned hands. Same employee observed turning off faucet handle with cleaned hands. A food employee shall wash hands when contaminated, and to avoid recontaminating cleaned hands, use an effective barrier, such as a paper towel to turn off and operate faucet handle. CDI: REHSI instructed food employees on handwashing procedure.
- 7 3-301.11 Preventing Contamination from Hands - P,PF At beginning of inspection, manager observed plating rolled sushi rolls with bare hands. Do not use bare hands to contact ready-to-eat foods. Food employees may not contact exposed, ready-to-eat food with their bare hands, and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment. CDI: Manager voluntarily discarded sushi in trash can, and educated on bare hand contact.
- 8 6-301.12 Hand Drying Provision - PF Employee restroom paper towel dispenser not supplied with paper towels during inspection. Each handwashing sink shall be provided with individual, disposable towels; or a continuous towel system that supplies the user with a clean towel. CDI: Paper towels restocked during inspection. 0 pts

Lock
Text



Person in Charge (Print & Sign): Mei *First* Chen *Last*

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

mei z hen

Christy Whitley RPH

REHS ID: 2610 - Whitley Christy

Verification Required Date: 09 / 24 / 2017

REHS Contact Phone Number: (336) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: NEW CHINA BUFFET

Establishment ID: 3034011588

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.



- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P REPEAT: Raw chicken and raw beef on sheet pans being stored above breaded raw shrimp on rolling speed rack in walk-in freezer. Raw bacon wrapped seafood being stored above string beans and raw seafood over toast in reach-in across from fryers. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding and display from: cooked, ready-to-eat food; and arranging each type of food in equipment so that cross contamination with another is prevented. CDI: Foods rearranged in order of final cook temperature, and ready-to-eat foods above raw foods.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Meat grinder (used 24 hours prior), being stored clean, visibly soiled with dried meat. Can opener blade, and several metal pans, strainer pans, container of utensils and metal containers being stored clean with food residue. Pink build up along ice shield inside ice machine. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 17 3-403.11 Reheating for Hot Holding - P Chicken wings were reheated (initial temperature measured on buffet (116-131F); initial reheat measured 135-149F. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. CDI: Chicken wings reheated for a second time, and measured 190-192F. 0 pts
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following pans of foods on the buffet line measuring below 135F: Sesame Chicken (115-121F); Honey chicken (98-115F); Hong Kong Chicken (115-133F); Spare Ribs (108-116F); Chicken wings (116-131F); Indian Chicken (110-129F); Chicken nuggets (124-138F); Pepper steak and onion (109-119F); and Hibachi Chicken (129-132F). Potentially hazardous food shall be held hot at 135F and above. CDI: All foods reheated or discarded and remade. Reheat/new temperatures measured were: Sesame Chicken 202F (new), Reheat pork ribs 183F, Reheat chicken wings 192F, Hibachi Chicken 195F (new).
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following foods on the buffet line measuring above 45F: two pans of cut melons (cantaloupe and honey dew) (44-54F); noodles (50-52F); sliced tomatoes (58-60F); lettuce (52-54F); and hard boiled eggs (62F). Sushi rice in steamer measuring (83F) at sushi prep. Sushi rice should be maintained 45F and below, 135F and above, or using Time as a Public Health Control. A more effective way to cold hold foods on buffet line is needed. Pans were placed on buffet line, not in contact with ice. Pans should be deep, and completely submerged in ice to maintain temperature. Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 - at 41F and below). CDI: All foods sent to walk-in cooler to cool, and replaced.
- 22 3-501.19 Time as a Public Health Control - P,PF Establishment is currently using time as a public health control for several types of rolled sushi on buffet line, without written procedures. If time without temperature control used as the public health control for ready-to-eat potentially hazardous food, that is displayed or held for sale or service - written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify methods of compliance. Verification of written procedures for sushi required to Christy Whitley when completed or by 9-24-17. Contact 336-703-3157 or Whitleca@forsyth.cc
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P Container of scallions being stored out of sneeze guard along buffet line. Food on display shall be protected from contamination by the use of packaging; counter, service line, or food guards; display cases or other effective means. CDI: REHSI moved scallions under sneeze guard. // 3-307.11 Miscellaneous Sources of Contamination - C Several containers of employees food being stored on shelving above food offered for sale to consumers. Food shall be protected from miscellaneous sources of contamination. CDI: Designated bin for employees foods established during inspection. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C Tea dispenser being stored at dining room wait station uncovered. Maintain lid or cover on beverage dispenser during storage. / Several foods and rolling cart of containers of ingredients at wok station being held uncovered. / Bucket of chicken being stored on floor of walk-in freezer. Maintain foods and



Comment Addendum to Food Establishment Inspection Report

Establishment Name: NEW CHINA BUFFET

Establishment ID: 3034011588

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.



- 38 2-402.11 Effectiveness-Hair Restraints - C Manager observed preparing sushi at beginning of inspection, without hair restraint, and long swinging pony tail. Food employees shall wear hair restraints such as hats, hair coverings or nets, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: Scoop and handle used to dispense ice, buried beneath ice in large ice bin in kitchen area. / Utensils used at hibachi station being stored in soiled water in a bucket, on the floor to right of grill. During pauses in food preparation or dispensing, utensils shall be stored: in a clean, protected location if the utensils, such as ice scoops, are used with a food that is not potentially hazardous, with their handles above the top of the food and the container, in a container of clean water at 135F and above, or with their handles above the top of the food within containers that can be closed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT: Several stacks of cleaned plastic and metal containers being stored throughout kitchen were stacked wet. Cups at waitress station, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Two stacks of plates at buffet line stored with food contact surface exposed. Store plates in dispenser, under sneeze guard, or inverted to avoid contamination of food-contact surface during storage.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Shelving in walk-in cooler, walk-in freezer, and dry storage room are severely rusted, and require to be replaced or reconditioned. Fill in holes and reseal transition plate to walk-in cooler to floor. Replace wooden board used to hold knife sharpener in place, as it cannot be cleaned. Prep table shelving, legs, and side of fryer that have been painted, require removal of paint, or repainting surfaces with equipment and food safe paint, as rusting and wearing finish. Paper towels being used as stoppers for 3 compartment sink. Obtain stoppers. Replace torn gaskets to upright and both make units (sushi and fryer make unit) across from fryers. Seal wall stainless panel flush at wok station. Replace spring arm to sprayer at pre-rinse sink at dishmachine. Contact beverage company to repair shut off to beverage station, to not dispense when ice bin lid is open. Equipment shall be maintained cleanable and in good repair. // 4-501.12 Cutting Surfaces - C Cutting board
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed on rolling transfer carts in walk-in freezer, fryer castors and wheels, rolling cart with ingredients at wok station, and inside reach-in coolers. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 52 5-501.113 Covering Receptacles - C One dumpster door open during inspection. Maintain doors closed to prevent pest harborage. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C // 6-501.12 Cleaning, Frequency and Restrictions - C Clean floors and walls around hibachi grill, oven, and around sushi prep station. Wall cleaning need around dishmachine area. Remove old caulk or clean thoroughly/recaulk stainless splash to wall at dishmachine area. Floors, walls, and ceilings shall be cleanable, and cleaned as often as necessary to maintain. 0 pts



Comment Addendum to Food Establishment Inspection Report

Establishment Name: NEW CHINA BUFFET

Establishment ID: 3034011588

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.

- 54 6-305.11 Designation-Dressing Areas and Lockers - C Employees personal items being stored on ledge at waitress stration above sanitizer bucket. / Employees purse and other miscellaneous items being stored in cabinet at waitress station with tea bags used for service. Utilize two rooms for employees to store personal items. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. 0 pts

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: NEW CHINA BUFFET

Establishment ID: 3034011588

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.

✓
Spell

