

# Food Establishment Inspection Report

Score: 83

Establishment Name: CHINA WOK

Establishment ID: 3034011271

Location Address: 5085 COUNTRY CLUB ROAD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 17 / 2020 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 03 : 30 <sup>am</sup> <sub>pm</sub> Time Out: 06 : 10 <sup>am</sup> <sub>pm</sub>

Total Time: 2 hrs 40 minutes

Permittee: KUANG WEL LIE

Category #: IV

Telephone: (336) 765-2313

FDA Establishment Type: Full-Service Restaurant

Wastewater System:  Municipal/Community  On-Site System

No. of Risk Factor/Intervention Violations: 9

Water Supply:  Municipal/Community  On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 4

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

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
<b>Safe Food and Water</b> .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b> .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>					17			



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA WOK  
 Location Address: 5085 COUNTRY CLUB ROAD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27104  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: KUANG WEL LIE  
 Telephone: (336) 765-2313

Establishment ID: 3034011271  
 Inspection  Re-Inspection Date: 02/17/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cabbage	cooling (initial)	48	egg roll	cooling (30 min)	115	pork	make-unit	40
chicken wing	cooling (15 min)	90	egg roll	cooling (2 hour)	90	shrimp	make-unit	38
breaded	walk-in cooler	44	chicken	reach-in cooler	40			
breaded	cooling (30 minutes)	72	breaded	reach-in cooler	47			
breaded	cooling (1.5 hr)	54	shrimp	final cook	160			
shredded	cooling (initial)	45	chicken	final cook	180			
shredded	cooling (1 hr)	45	egg drop soup	soup well	170			
hot water	3-compartment sink	119	lo mein	make-unit	43			

## 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.

- 1 2-102.12 Certified Food Protection Manager - C - The person in charge with ServSafe was running deliveries during inspection. There must be at least 1 employee with ANSI food protection manager certification during all hours of operation.
  
- 6 2-301.14 When to Wash - P - Employee touched bowl that was used as a scoop for raw chicken in make-unit 2 separate times during inspection and did not take off gloves and wash hands before handling raw vegetables, wok utensils, food containers for customers. Employees shall wash hands when going from working with raw animal foods and when switching gloves. CDI - Employee instructed to wash hands both times. 0 pts.
  
- 11 3-202.15 Package Integrity - PF - 2 cans of mustard stems and 4 cans of hoisin sauce had dents on rims of can. Cans that have been dented on the seams shall be discarded or segregated to return to the manufacturer. CDI - Cans segregated during inspection. 0 pts.



Lock  
Text

Person in Charge (Print & Sign): \_\_\_\_\_  
First Last

Regulatory Authority (Print & Sign): <sup>Andrew</sup> \_\_\_\_\_ <sup>Lee</sup> \_\_\_\_\_  
First Last

*Revised to Siji*  
*Andrew REHS*

REHS ID: 2544 - Lee, Andrew

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 336 ) 703 - 3128



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



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- 13 3-304.15 (A) Gloves, Use Limitation - P - Employee touched bowl of raw chicken with gloved hands 2 different times during inspection and did not remove gloves and wash hands prior to handling customer to-go trays, raw vegetables, and wok utensils. Employees must discard gloves once they become contaminated. CDI - Employee instructed to remove soiled gloves and wash hands both times and he did so.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Tongs used to place fried foods in customer trays and all the wok utensils have been in-use today for more than 4 hours. In-use utensils that contact potential hazardous foods shall be washed, rinsed and sanitized every 4 hours. CDI - Tongs and wok utensils taken to warewashing area. //  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - 4 knives, 4 bus tubs, strainer, measuring cup, 4 fryer baskets, and grinder blade all had visible food residue on them and required additional cleaning. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Soiled utensils and equipment taken to warewashing area.
- 18 3-501.14 Cooling - P - Shredded cabbage in walk-in cooler measured 45F at beginning of inspection and still measured 45F at the end of the inspection (1.5 hour later). Also, shredded cabbage in large bowl outside temperature control measured 45F at start of inspection and measured 48F at end of inspection. Egg rolls measured 50-105F after cooling for 2 hours. Potentially hazardous foods, such as cabbage, that are prepared or cut at room temperature shall be cooled to 41F within 4 hours. Cooked potentially hazardous foods shall cool from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Both moved to shallow pans to continue cooling and all egg rolls above 70F were discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Breaded chicken in reach-in cooler measured 47F. Lo mein in make-unit measured 43F. Breaded chicken bowl cooked yesterday measured 43-44F. Potentially hazardous foods in cold holding shall measure 41F or less. CDI - Foods moved to walk-in freezer to cool quickly.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - Pork spare ribs in walk-in cooler had no date mark. Spare ribs were cooked and frozen last week and thawed yesterday. Also, egg foo young sauce was made 2 days ago but had no date. Large amount of foods in the walk-in freezer did not have a date. Potentially hazardous ready-to-eat foods shall be date marked if held for longer than 24 hours in the establishment. Foods without a date mark or past the 7 day time window shall be discarded. CDI - Undated foods discarded.
- 26 7.202.11 Restriction-Presence and Use - PF - Repeat - Ortho Home Defense found in establishment has "for household use only" on label. Poisonous or toxic materials shall be used according to manufacturer. Restricted use pesticides shall only be applied by an applicator certified as defined in 7 USC 136 Definitions, (e) Certified Applicator, of the Federal Insecticide, Fungicide, and Rodenticide Act, or a person under the direct supervision of a certified applicator. CDI - Product moved to owner's car to take home.
- 31 3-501.15 Cooling Methods - PF - Shredded cabbage cooling in walk-in cooler in deep bus pan and other large bowl of shredded cabbage was cooling in bowl outside of cooler. Egg rolls were cooling stacked up on a pan. Potentially hazardous foods shall be cooled using methods such as cooling in shallow pans, cooling in smaller portions, using ice baths, etc. Methods must be able to achieve cooling parameters. CDI - Cabbage moved to sheet pans to continue cooling and egg rolls that were above 70F after 2 hours were discarded. 0 pts.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Dry ingredients at wok station are not labelled. Dry ingredients and foods that are not "readily identifiable" shall be labelled. Label salt, sugar, MSG, etc. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Various employee foods stored in front of steam table and on table that customers orders are placed at start of inspection. Also, employee foods stored on shelves above food for restaurant in walk-in cooler. Employee drinks stored above grinder. Employee foods and beverages must not be stored above food that will be sold.  
//  
3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat - Food stored on floor in walk-in cooler. Food must be stored at least 6 inches off the floor.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat - Many wet wiping cloths stored on surfaces throughout kitchen at start of inspection. Wet wiping cloths must be stored in sanitizer when not in use or they shall be placed in a soiled linen bin or container and not used until they have been laundered.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Stack of bus tubs were still wet and grinder blade was still wet in its housing. Utensils shall be air dried prior to stacking. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Rusted shelves present in dry storage area and in walk-in cooler. Also, torn gasket present on walk-in cooler door and make-unit doors. Rust and chipped paint on side of stove. Hood caulking worn. Equipment shall be maintained in good repair. Repair/replace listed equipment. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Wire shelves throughout kitchen have heavy buildup and need to be cleaned. Gasket of walk-in cooler is accumulating mold and needs to be cleaned. Top of Salamander oven needs to be cleaned. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floor tile damage near back door. Floors, walls, and ceilings shall be in good repair and be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning necessary underneath wok station. Floors, walls and ceilings shall be easily cleanable. // 4-301.15 Clothes Washers and Dryers - C - Establishment is only soaking linens in bucket of bleach. A washer and dryer shall be provided if linens are cleaned on the premises.



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✓  
Spell



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