

Food Establishment Inspection Report

Score: 91

Establishment Name: PF CHANG'S CHINA BISTRO

Establishment ID: 3034012417

Location Address: 175 HARVEY ST

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 20 / 2020 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 11 : 00 am Time Out: 04 : 05 pm

Permittee: PF CHANGS CHINA BISTRO, INC

Total Time: 5 hrs 5 minutes

Telephone: (336) 793-4191

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: 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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4		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	1		
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				13	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3		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	13		
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1		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	1		
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	1		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	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		0	
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		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		
Total Deductions: 9										



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☒ Inspection ☐ Re-Inspection Date: 02/20/2020

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: winstonsalem.9887@pfchangs.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item chx	Location cooling @ 11:09	Temp 160	Item shrimp	Location final cook	Temp 179	Item hot water	Location 3 comp sink	Temp 157
chx	cooling @ 12:41	43	spinach	make unit	48	sani	bucket	100
thai noodle	walk in cooler	45	raw eggs	make unit	58	sani	bucket	200
st. noodle	walk in cooler	48	potatoes	make unit	45	rinse	dishwasher rinse	160.2
ribs	walk in cooler	29	rice	rice cooker	183	rinse	bar dishwasher	50
spring rolls	walk in cooler	38	potstickers	drawers	41			
spring roll	final cook	163	slaw	top make line	37			
chx	final cook	178	raw chx	top make line	39	ServSafe	T. Matthews 10/20/23	00

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. Food employee with open coffee beverage at prep table. Employees shall eat and drink in designated areas where contamination of exposed food, clean equipment, utensils, linens, etc. cannot result. CDI - spoke with employee and beverage was discarded. 0 pts.
- 6 2-301.14 When to Wash - P. Wait staff observed throughout inspection entering kitchen from dining room and portioning foods and handling clean utensils without effectively washing hands. Prep cook drank from beverage and returned to work and donned gloves without washing hands first. Food employees shall wash hands prior to engaging in food preparation, portioning, or handling clean utensils after handling soiled equipment/utensils or changing tasks. 10 day verification required to monitor improvement or implementation of new procedures in this matter.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF. Trash can at handwashing sink at beverage stations extends beyond the available space, rendering the hand wash sink inaccessible. CDI - large trash can relocated and smaller receptable placed in available space. 0 pts.

Lock
Text



Person in Charge (Print & Sign): Montrell Matthews

Regulatory Authority (Print & Sign): Leslie Easter

Montrell Matthews
Leslie Easter

REHS ID: 1908 - Easter, Leslie

Verification Required Date: 03 / 01 / 2020

REHS Contact Phone Number: (336) 703-3138



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P. Repeat. Numerous multiuse food contact items, mostly plates and bowls, soiled on surface and backs. Food contact surfaces shall be kept clean to sight and touch. 10 day verification required to note improvement for food contact surface cleaning procedures and effectiveness.
- 18 3-501.14 Cooling - P. Repeat. Pad thai noodles were 45F, street noodles were 46-48; both were prepared yesterday evening. Foods shall cool from 135-70F within 2 hours, and then to 41F within the following 4 hours. CDI - both foods discarded. (Half deduction due to improvement in this area from previous inspections).
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P. Repeat. Steamed potatoes (45-49F) and raw egg (58F) in make line were above 41F. Cold potentially hazardous foods shall be held at 41F or below. CDI - foods discarded. 0 pts. due to notable improvement in this area.
- 31 3-501.15 Cooling Methods - PF. Repeat. Street noodles (46-48F) were tightly covered and stacked between two other food containers, pad thai noodles (45F) were in a thick portion. Cool foods in a manner that facilitates heat transfer and rapid cooling (shallow portions/pans, metal containers, blast chiller, venting foods). CDI - foods were discarded and proper methods were discussed.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C. Several oils, dressings, sauces at make/prep line with no label. Once removed from original packaging, foods not easily identified shall be labeled with common name. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C. Protective coating on light bulbs under heat lamps is peeling off and there is potential for falling into exposed foods. Replace bulbs.//3-306.11 Food Display-Preventing Contamination by Consumers - P. Fruits (oranges, limes) at bar are exposed to contamination from guests at the bar. CDI - fruits discarded and bowl will be placed in a protected area. 0 pts
- 38 2-402.11 Effectiveness-Hair Restraints - C. Repeat. Wait staff portioning rice, soups, sauces, and salads without wearing hair restraints. Food employees working with exposed foods shall wear effective hair restraints.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C. One of the rice cookers is in poor repair and doesn't close properly. Coke machine should not operate if ice bin lid is open, but it does. Walk in cooler door was observed remaining open several times during inspection. Equipment shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C. REPEAT. Spring roll mix press (upper portion) is rusty and no longer easily cleanable. Equipment shall meet parts 4-1 and 4-2 of the NC Food Code (safe, corrosion resistant, finished to be smooth and easily cleanable).
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C. Detail cleaning needed on dry good containers, bottoms of cold holding equipment, under counter equipment, etc. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts.
- 54 6-303.11 Intensity-Lighting - C. Repeat. Lighting intensity does not meet minimum requirements at beverage stations, sushi prep table, and in the bar. Lighting shall be increased to be 50 ft-cd in food prep areas, 20 ft-cd at plumbing fixtures in restrooms. 0 pts.



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Spell



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