

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: CHINA DRAGON

Establishment ID: 3034011996

Location Address: 5257 ROBINHOOD VILLAGE DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: JIN LIANG JIANG

Telephone: (336) 922-1988

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 04/12/2024 Status Code: A

Time In: 10:35 AM Time Out: 12:25 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

**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

Compliance Status		OUT	CDI	R	VR
<b>Supervision</b> .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> IN				
Certified Food Protection Manager		X	0		X
<b>Employee Health</b> .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> IN				
Procedures for responding to vomiting & diarrheal events		1	X	0	X
<b>Good Hygienic Practices</b> .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> IN				
Handwashing sinks supplied & accessible		2	X	0	X
<b>Approved Source</b> .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> IN				
Food in good condition, safe & unadulterated		2	1	X	X
14	<input checked="" type="checkbox"/> IN				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination</b> .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653					
18	<input checked="" type="checkbox"/> IN				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory</b> .2653					
25	<input checked="" type="checkbox"/> IN				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations</b> .2653					
26	<input checked="" type="checkbox"/> IN				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical</b> .2653, .2657					
27	<input checked="" type="checkbox"/> IN				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control</b> .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification</b> .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils</b> .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
<b>Physical Facilities</b> .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		X	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b> 4.5					



# Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 922-1988

Establishment ID: 3034011996  
 Inspection  Re-Inspection Date: 04/12/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1: wendy.mjj@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pork/flip top	38				
noodles/flip top	40				
shrimp/flip top	36				
chicken/flip top	38				
soup/flip top	38				
tofu/flip top	34				
egg roll/reach in cooler	35				
rangoon/reach in cooler	37				
wonton/reach in cooler	36				
white rice/rice cooker	158				
fried rice/rice cooker	160				
pork/walk in cooler	41				
wonton/walk in cooler	41				
egg roll/walk in cooler	41				
sweet & sour chicken/walk in cooler	41				
rangoons/walk in cooler	41				
hot water/3 compartment sink	129				
chlorine sanitizer/3 compartment sink	100 ppm				

Person in Charge (Print & Sign): Tom *First* *Last*  
*First* *Last*  
 Regulatory Authority (Print & Sign): Daygan *First* *Last*  
*First* *Last*  
Shouse

  


REHS ID: 3316 - Shouse, Daygan Verification Dates: Priority: \_\_\_\_\_ Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_

REHS Contact Phone Number: (336) 704-3141 Authorize final report to be received via Email: \_\_\_\_\_

## Comment Addendum to Inspection Report

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**Date:** 04/12/2024 **Time In:** 10:35 AM **Time Out:** 12:25 PM

### 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) No employee present with active ANSI food protection manager certification. At least 1 employee shall be present during all hours of operation with active ANSI food protection manager certification. REPEAT
  - 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) No vomit/diarrhea clean up policy at establishment. CDI: REHS printed out copy for establishment. REPEAT.
  - 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Large white containers stacked in front of handwash sink in dish pit area. A handwashing sink shall be maintained so that it is accessible at all times for employee use. Employee dumped drinks left over from last night into handwashing sink. A handwashing sink may not be used for purposes other than handwashing. CDI: Education and containers moved so they were not blocking the handwash sink.
  - 13 3-202.15 Package Integrity (Pf) One dented can found on shelf in dry storage. Food packaging has be in good condition, intact, and protect the food inside. CDI: Person in charge placed damaged can in designated area.
  - 38 6-501.111 Controlling Pests (C) One baby roach spotted next to front handwash sink. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by eliminating harborage conditions.
  - 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Gasket on walk-in cooler door is torn. Shelves in walk-in cooler are also rusted. Equipment shall be maintained in good repair. REPEAT
  - 55 6-501.113 Storing Maintenance Tools (C) Wrench and hammer stored in grinder top below prep table and screwdrivers stored with knives. Store maintenance equipment and tools in a separate area away from food. REPEAT.
- 6-201.11 Floors, Walls and Ceilings - Cleanability (C) No coved base in both restrooms. Wall and floor junctures must be coved. Install coved base in restrooms. Floors shall be designed, constructed, and installed so they are smooth and easily cleanable. REPEAT.