

Food Establishment Inspection Report

Score: 91

Establishment Name: CHINA HOUSE

Establishment ID: 3034020469

Location Address: 317 JONESTOWN ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 11 / 24 / 2015 Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 01 : 50 ⁰/₈ amTime Out: 03 : 50 ⁰/₈ pm

Total Time: 2 hrs 0 minutes

Permittee: JIA XIANG DONG

Category #: IV

Telephone: (336) 765-6011

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 4

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
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	<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				3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	<input 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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<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
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
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	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	<input type="checkbox"/>
Total Deductions: 9											

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Comment Addendum to Food Establishment Inspection Report

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Location Address: 317 JONESTOWN ROAD

☒ Inspection ☐ Re-Inspection Date: 11/24/2015

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27104

Category #: IV

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

Email 1: 367060125@qq.com

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

Email 2:

Permittee: JIA XIANG DONG

Email 3:

Telephone: (336) 765-6011

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Jia Xiang	6-8-19	0	chicken	make line	39	hot water	hot hold	179
chicken raw	walk in	43	beef	make line	39	hot water	three comp sink	134
beef	walk in	42	pork	make line	40	hot water	three comp sink	178
lomein	walk in	45	spicy soup	hot hold	174	Ambient air	upright cooler	33
chicken	walk in	43	egg drop soup	hot hold	176	ambient air	drink cooler	40
chicken raw	upright	44	wonton soup	hot hold	176			
shrimp	upright	41	white rice	hot hold	188			
beef	upright	40	yellow rice	hot hold	200			

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 Two employee bottles of water, one on top of a speed rack of clean trays and one on the cutting board of the make unit. Employee beverages shall be stored in locations, such as a low shelf, that prevent contamination to clean utensils, equipment, and food. Employee beverages shall be stored in cups with lids and straws to prevent contamination. CDI: PIC threw away both bottles.
- 8 6-301.11 Handwashing Cleanser, Availability - PF No soap in employee restrooms. Soap dispenser shall be kept stocked with soap at all times. //
5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Hand sink in kitchen blocked by speed rack, keep hand sink available for use at all times. CDI Soap stocked and speed rack moved during inspection. // Hand sink in kitchen had no hot water and the inlet of hot water to the sink was turned off. CDI: PIC turned on hot water during inspection. Hot water must be available at all times to the hand sinks for proper hand washing procedures to be followed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P A plastic bin of raw chicken was stored over cooked egg rolls and non potentially hazardous ingredients in the walk in cooler. Keep chicken stored in the provided raw meat cooler to prevent contamination. Always store foods based on final cooking temperatures with raw chicken on the bottom of any shelves to prevent cross contamination. CDI: Chicken moved to raw meat cooler.



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

Regulatory Authority (Print & Sign): *Joseph* *Chrobak*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 11 / 30 / 2015

REHS Contact Phone Number: (336) 703 - 3164



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- 26 7-204.11 Sanitizers, Criteria-Chemicals - P Chlorine sanitizer in spray bottle was of too high concentration at over 200 ppm chlorine bleach. PIC dipped sprayer straw into degreaser bottle and then dipped the sprayer straw into the sanitizer bottle. Instructed PIC that chemicals should never be mixed and to never use degreaser in stead of sanitizer. PIC stated that they use one cap full of chlorine to make sanitizer solution. Instructed the PIC on the proper method of adding chlorine to add to a full spray bottle of water. PIC followed instructions emptied the spray bottle and filled another spray bottle with water. and mixed a new bottle of chlorine sanitizer to 50 ppm. CDI.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Two cardboard boxes had cut broccoli put back into them and one cardboard box had cut mushrooms put back into it. After washing and cutting vegetables only store them in clean approved containers to prevent contamination. CDI: Employees moved cut vegetables into approved plastic bins. during inspection.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Multiple soy sauce buckets are being used to store ingredients in the kitchen such as flour and rice. Single service articles such as soy sauce buckets shall be used for their intended purpose and then discarded. Remove all soy sauce buckets from use and replace with ANSI approved containers.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Gaskets torn on upright cooler and on the make unit cooler doors, replace torn gaskets. Shelving in walk in cooler is badly rusted and needs to be replaced. legs of three comp sink at the wash basin and left drain board are bent and pulling from the sink. Repair the legs to be welded to the sink and drainboard. Equipment shall be kept in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF Chlorine test strips on site were damaged. They appeared to have been wet and when testing chlorine solution they did not show color change while the REHS's test strips showed over 200 ppm. Replace test strips immediately. Contact Joseph Chrobak at (336) 703-3164 when new test strips have been purchased. have new test strips by 11/30/15.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat: Cleaning needed on wire shelving in walk in cooler as food debris has collected. // Cleaning needed in bottom of upright freezer to remove food debris. Cleaning needed on wire shelving through the kitchen to remove grease and food build up. Non food contact surfaces shall be kept clean.
- 52 5-501.113 Covering Receptacles - C One dumpster door open during inspection. Keep dumpsters shut when not in use. CDI: PIC closed dumpster during inspection. 0 pts.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C All sinks mounted to walls need to be recaulked as old caulking is torn and has mold/ mildew. Remove old caulking and replace with fresh caulking. Make sure caulking is smooth and able to shed water. //
- 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on tile pillar by make line as dirt and debris have collected where it meets the floor. Physical facilities shall be kept clean and in good repair.



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