Food Establishment Inspection	R	ep	or	t						S	core: <u>91</u>		
Establishment Name: CHINA HOUSE	-	-						F	st	ablishment ID: 3034020469			
Location Address: 317 JONESTOWN ROAD										⊠Inspection □Re-Inspection			
	Cto	+ ~ .	NC	;			Da	ate		1 / 24 / 2015 Status Code: A			
·	State: NC Date: $11/24/2015$ Status Code: A Time In: $01:50 \otimes pm$ Time Out: $03:50 \otimes pm$												
Zip: 27104 County: 34 Forsyth										me: $2 \text{ hrs } 0 \text{ minutes}$	<u>50</u> & pm		
Permittee: JIA XIANG DONG										ry #: IV			
Telephone: (336) 765-6011											+		
Wastewater System: Municipal/Community [	0	n-Si	te S	Sys	ter	tem FDA Establishment Type: Full-Service Restaurant							
No. of 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.					No. of Repeat Risk Factor/Intervention Violations: 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       Supervision     .2652	OU	T CI	DI R	VR						Compliance Status	OUT CDI R	VR	
1 PIC Present; Demonstration-Certification by	2	ы			28	afe F			u vv	ater .2653, .2655, .2658 Pasteurized eggs used where required			
Image: Constraint of the second sec					_	X				Water and ice from approved source		<u>اللا</u>	
2 X Management, employees knowledge; responsibilities & reporting	3 1.5							<b></b>		Variance obtained for specialized processing			
3 X Proper use of reporting, restriction & exclusion	3 1.5				30			X		methods			
Good Hygienic Practices .2652, .2653			-1	. <u> </u>		boc		pera	atur	e Control .2653, .2654 Proper cooling methods used; adequate			
4	2 🗙	0	3							equipment for temperature control			
5 🛛 🗌 No discharge from eyes, nose or mouth	1 0.5	П	╗╎┌╴							Plant food properly cooked for hot holding	1 0.5 0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656					33	X				Approved thawing methods used	1 0.5 0		
6 🛛 🗌 Hands clean & properly washed	4 2				34	X				Thermometers provided & accurate	10.50	]	
7 🛛 🗆 🗠 No bare hand contact with RTE foods or pre-	3 1.5					bod	lden	tific	atic	n .2653		_	
Image: style styl			_			X				Food properly labeled: original container	210		
Approved Source .2653, .2655		alita i Re			_			n of	Foo	d Contamination .2652, .2653, .2654, .2656, .20 Insects & rodents not present; no unauthorized			
9 X - Food obtained from approved source	2 1				36	×				animals	210		
10 C X Food received at proper temperature	2 1		╗		37		X			Contamination prevented during food preparation, storage & display	2 🗙 0 🗙 🗆	10	
11 X Food in good condition, safe & unadulterated	2 1				38	$\boxtimes$				Personal cleanliness	10.50	ıD	
					39	X				Wiping cloths: properly used & stored	10.50		
12   Image: Required records available: shellstock tags, parasite destruction     Protection from Contamination   .2653, .2654	21				40	X				Washing fruits & vegetables	10.50		
13 □ X □ □ Food separated & protected	3 🗙	0 >			Pi	rope	r Us	e of	Ute	ensils .2653, .2654			
					41	⊠				In-use utensils: properly stored	10.50	]	
					42	X				Utensils, equipment & linens: properly stored, dried & handled	10.50	ם נ	
15 X Proper disposition of returned, previously served, reconditioned, & unsafe food   Potentially Hazardous Food TIme/Temperature .2653	21				43		X			Single-use & single-service articles: properly stored & used	1 🗙 🛛 🗆 🗆		
16 Image: State St	3 1.5									Gloves used properly			
	3 1.5						ils a	nd I	Euri	ipment .2653, .2654, .2663			
17 X D Proper reheating procedures for hot holding					45				<u>. 1</u> 0	Equipment, food & non-food contact surfaces approved, cleanable, properly designed,		Г	
18 🛛 🗆 🗠 Proper cooling time & temperatures					40					constructed, & used		1	
19 X D Proper hot holding temperatures	3 1.5				46		X			Warewashing facilities: installed, maintained, & used; test strips	1 🛛 🗆 🗆		
20 🛛 🗆 🗆 Proper cold holding temperatures	3 1.5				47		X			Non-food contact surfaces clean	<b>X</b> 0.5 0 🗆 <b>X</b>	1	
21 🛛 🗆 🗆 Proper date marking & disposition	3 1.5					hysi	cal F	aci	litie	s .2654, .2655, .2656		_	
22 C K K K K K K K K K K K K K K K K K K	21				_	×				Hot & cold water available; adequate pressure	210		
Consumer Advisory .2653					49	X				Plumbing installed; proper backflow devices	210		
23 Consumer advisory provided for raw or undercooked foods	1 0.5				50	⊠				Sewage & waste water properly disposed	210 🗆 🗆	1	
Highly Susceptible Populations .2653					51	×				Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0		
	3 1.5				52		×			Garbage & refuse properly disposed; facilities maintained	10.5 🗙 🗙 🗆	占	
Chemical     .2653, .2657       25 🛛 □     □     Food additives: approved & properly used	1 65				53		X			maintained Physical facilities installed, maintained & clean		后	
						_				Meets ventilation & lighting requirements;		E	
26     X     Toxic substances properly identified stored, & used       Conformance with Approved Procedures     .2653, .2654, .2658	2 🗙		N L		54	X				designated areas used			
Conformance with Approved Procedures   .2653, .2654, .2658     27   Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan							s: 9						
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## **Comment Addendum to Food Establishment Inspection Report**

Establishment	Name:	CHINA HOUSE

Location Address: 317 JONESTOWN ROAD							
City: WINSTON-SALEM	State: NC						
County: 34 Forsyth	Zip:_ <sup>27104</sup>						
Wastewater System: 🛛 Municipal/Com	munity 🗌 On-Site System						
Water Supply: X Municipal/Com	munity 🗌 On-Site System						
Permittee: JIA XIANG DONG							
Telephone: (336) 765-6011							

Establishment ID: 3034020469

X Inspection Re-Inspection	Date: 11/24/2015		
	Status Code: A		

Status Code: A Category #: IV

Email 1: 367060125@qq.com

Email 3:

Temperature Observations								
Item Jia Xiang	Location 6-8-19	Temp 0	ltem chicken	Location make line	Temp 39	ltem hot water	Location hot hold	Temp 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.

- 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.
- 6-301.11 Handwashing Cleanser, Availability PF No soap in employee restrooms. Soap dispenser shall be kept stocked with 8 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.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P A plastic bin of raw chicken was stored 13 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	Samn;				
Regulatory Authority (Print & Sign):	<i>First</i> Chrob	Last <sup>ak</sup>	Mal				
<b>REHS ID: 2450</b>	- Chrobak, Joseph		Verification Required Date: $11/30/2015$				
REHS Contact Phone Number: ( <u>33</u>	<u>6)703-3164</u>						
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	Page 2 of Food Establis	hment Inspection Report.	3/2013				

**Comment Addendum to Food Establishment Inspection Report** 

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## Observations and Corrective Actions

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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.
- 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.





Soell

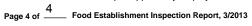
## Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHINA HOUSE

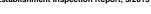
Establishment ID: 3034020469

**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.

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.



Spell



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Establishment ID: 3034020469

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Spell

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