

# Food Establishment Inspection Report

Score: 90

Establishment Name: CHINA CAFE

Establishment ID: 3034012252

Location Address: 1501 UNION CROSS RD

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 02 / 08 / 2016 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 00 <sup>am</sup><sub>pm</sub> Time Out: 03 : 40 <sup>am</sup><sub>pm</sub>

Permittee: SUPER CHEN'S FUSION INC.

Total Time: 2 hrs 40 minutes

Telephone: (336) 992-0088

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: \_\_\_\_\_

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	05	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							10			

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# Comment Addendum to Food Establishment Inspection Report

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City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

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

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

Permittee: SUPER CHEN'S FUSION INC.

Telephone: (336) 992-0088

Establishment ID: 3034012252

☒ Inspection ☐ Re-Inspection Date: 02/08/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: yueren.chen@yahoo.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	three comp sink	140	noodles	cooling	52			
chlorine	wet wiping cloth bucket	100	pork	make unit	44			
chlorine	dishmachine	50	ambient	walk in cooler	40			
cabbage	make unit	43	mushrooms	buffet	145			
chicken	reach in	42	sweet and	buffet	142			
cooked	cooling	53	rice	rice cooker	152			
chicken wing	walk in cooler	40	rice	buffet	144			
noodles	reach in	43	soup	hot hold	153			

## 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 2-101.11 Assignment - PF, 2-102.12 Certified Food Protection Manager - C: Employee stated no manager currently on duty and no other employees have manager's certification from an approved food safety certification program. Manager shall appoint a person in charge when not present at the establishment. At least one food employee shall obtain certification from an ANSI-accredited food safety manager's course and this person shall be on-site during all hours of food preparation.
- 11 3-202.15 Package Integrity - PF. : 0 pts. One can of hoisin sauce in dry storage lightly dented. Packages shall remain intact to protect the integrity of the food. CDI: Can segregated.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 12 flats of shell eggs stored above uncovered buckets of vegetables (carrot/celery mixture) and sauces. Food shall be protected by storing to prevent cross contamination. Store foods in order of final cook temperature (i.e. prepared at the top, raw chicken at the bottom). CDI: Eggs moved on bottom shelving next to raw chicken.

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

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

*Yueren Chen*

*Michelle Bell*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 02 / 17 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3141



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Meatballs at buffet 114F and potatoes 105-123F. Potentially hazardous foods shall be maintained at 135F or above when hot holding. CDI: All items reheated above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Cut lettuce on buffet 53F and cut cantaloupe on buffet 58F. Potentially hazardous foods shall be maintained at 45F or below. CDI: Both pans sent to walk in cooler to cool.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF: Medications stored on prep surfaces (allergy pills, two jars of vitamins, two prescriptions, lysine, lotion). Medications shall be stored to not contaminate food, equipment, linens, single service or single use articles. CDI: All medications moved to storage area.//7-102.11 Common Name-Working Containers - PF: Soap stored in spray bottle with no label. Poisonous or toxic materials shall be clearly identified when removed from original bulk container. Label bottle.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: In walk in cooler, many washed vegetables uncovered. In reach in unit (next to deep fryer), eggrolls, teriyaki chicken, and chicken wings uncovered. Tea bags uncovered by register. Food shall be protected by contamination from the premises by covering. CDI: All items covered.//3-307.11 Miscellaneous Sources of Contamination - C: Employee food (cooked chicken and fish) being stored in walk in cooler on shelving above food for pay. Employee food shall be located to not contaminate food for pay. CDI: All items moved to bottom shelf.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Splashguards needed in the following locations: (1) to the right of the front handwash sink to protect adjacent make unit/prep line from soiled splash from washing hands; (2) to the left of meat sink to prevent splash onto cleaned utensils; and (3) to the right of rear handsink next to clean utensil storage rack. Equipment and utensils shall be stored away from potential splash and soil. Provide splash guards. For proper materials/installation/construction questions, contact Nathan Ward at 336-703-3134 or wardn@forsyth.cc.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Many soy sauce buckets being reused to store other ingredients (i.e. washed vegetables). Raw chicken boxes being re-used to store cleaned utensils and sauces. Whipped topping container being reused to store utensil. Single use articles shall be used for original intended purpose and not re-used. Discard all buckets/boxes/containers intended for other purposes.
- 45 4-205.10 Food Equipment, Certification and Classification - C: REPEAT: Laminate flooring pieces being used as shelf liners. These are not approved for use in this capacity. Remove./ Cardboard being used to line equipment. Cardboard does not maintain normal characteristics when cleaning. Remove cardboard./ Tote being used for sugar storage in dry storage room is not intended for use with food. Replace tote with food-contact approved utensil.



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- 49 5-205.15 System Maintained in Good Repair - P: 0 pts. Faucet at vegetable prep sink is loose and causing a slight leak. Plumbing system shall be maintained in good repair. Repair./ Pressure is low at front handwash sink. Increase pressure to properly remove soil from hands.// 5-203.14 Backflow Prevention Device, When Required - P: Hose (with spray nozzle), attached to prep sink for cleaning floors, under pressure and not protected by approved backflow prevention device. For this application, a backflow prevention device rated for continuous pressure is needed. Remove hose when not in-use or provide device rated for continuous pressure and sanitize sink prior to use. CDI: Hose removed from faucet./ Tea brewer does not have a backflow prevention device installed on the incoming water line. All incoming water lines shall be protected by backflow prevention devices to prevent cross contamination of equipment. Provide in-line backflow prevention device for tea brewer (contact Plumbing inspections for ASSE
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in ftcd): men's urinal at 7 and toilet at 9, and women's toilet at 13. Increase lighting to 20 ftcd in these areas.



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