Food Establishment Inspection Report

Score: 96

Establishment Name: GREAT CHINA RESTAURANT

Location Address: 3548 YADKINVILLE RD

City: WINSTON-SALEM **State:** NC

Zip: 27106 **County:** 34 Forsyth

Permittee: QIAN WU

Telephone: (336) 922-5300

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

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

Establishment ID: 3034010709

☒ Inspection ☐ Re-Inspection

Date: 10 / 18 / 2016 **Status Code:** A

Time In: 12 : 10 ○ am ⊗ pm **Time Out:** 01 : 50 ○ am ⊗ pm

Total Time: 1 hr 40 minutes

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
					Good Hygienic Practices .2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
					Approved Source .2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
					Protection from Contamination .2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☒	☒	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒	0	☒	☒	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
					Consumer Advisory .2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
					Highly Susceptible Populations .2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
					Chemical .2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
					Food Temperature Control .2653, .2654						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	☒	0.5	0	☒	☒	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
					Food Identification .2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
					Proper Use of Utensils .2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1	0.5	☒	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
					Physical Facilities .2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒	0.5	0	☐	☒	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☒	☐

Total Deductions: 4

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Food Establishment Inspection Report, 3/2013

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010709

☒ Inspection   ☐ Re-Inspection   Date: 10/18/2016

Comment Addendum Attached? ☐   Status Code: A

Category #: IV

Email 1: DAN060258@GMAIL.COM

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
egg drop soup	hot hold	182	chicken	make-unit	43	bleach (ppm)	bucket	100
wonton soup	hot hold	190	shrimp	make-unit	40	lo mein	final cook	168
egg roll	reach-in	40	raw chicken	make-unit	40	ServSafe	Dan Hua Chen	0
chicken	reach-in	38	raw shrimp	make-unit	39			
general tso's	reach-in	41	egg roll	walk-in cooler	45			
rice	rice cooker	165	lo mein	walk-in cooler	45			
fried chicken	make-unit	42	shrimp	cooling	72			
pork	make-unit	35	hot water	3-compartment sink	138			

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.

14   4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Bottle of bleach sanitizer measured less than 50 ppm bleach. Bleach, when used as a sanitizer, must be 50-200 ppm. CDI - Bottle refilled with 100 ppm bleach sanitizer solution. 0 pts.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Cabbage on prep table measured 68F. Potentially hazardous foods must be kept at 45F or below. CDI - Cabbage brought to walk-in cooler to chill.

31   3-501.15 Cooling Methods - PF - Repeat - 2 containers of cooked shrimp measured 72F in walk-in cooler and were cooling. Manager stated the shrimp had been cooked 1 hour ago. Shrimp was tightly wrapped with plastic wrap. Cooling items must be vented. CDI - Plastic wrap vented on containers.

Person in Charge (Print & Sign):   First   Last

Regulatory Authority (Print & Sign): Andrew   First   Lee   Last

REHS ID: 2544 - Lee, Andrew   Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 2 8

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43   4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Single-use soy sauce buckets being reused to store vegetables in walk-in cooler. Single-use articles must not be reused. 0 pts.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C - Torn gasket present on walk-in cooler door. Replace gasket. 0 pts.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Soup hot holding table needs to be resealed to wall, handsink in men's restroom needs to be resealed to the wall, several stained ceiling tiles present in kitchen, and panelling of hood system needs to be recaulked in several areas. Physical facilities shall be easily cleanable and in good repair.

54   6-303.11 Intensity-Lighting - C - Repeat - Lighting low in restrooms (3-8 foot candles) and under the hood (21-40 foot candles). Lighting must be 20 foot candles in restrooms and at least 50 foot candles where food is prepared. Raise lighting in these areas.

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