

Food Establishment Inspection Report

Score: 91

Establishment Name: NEW CHINA BUFFET

Establishment ID: 3034011588

Location Address: 5723 N UNIVERSITY PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 11 / 2017 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 01 : 15 ^{am} _{pm} Time Out: 05 : 10 ^{am} _{pm}

Permittee: XU JIANG AND YONG SHUN WU

Total Time: 3 hrs 55 minutes

Telephone: (336) 744-3338

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: 4

No. of Repeat 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.								
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		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
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	
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	0	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	0	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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	

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	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
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	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	0	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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	0	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					9			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: XU JIANG AND YONG SHUN WU
 Telephone: (336) 744-3338

Establishment ID: 3034011588
 Inspection Re-Inspection Date: 10/11/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: nchinabuffet1@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Xu Jiang 5-31-22	00	Crab meat	Reach-in	40	Chicken	Final	210
Hot water	3 comp sink	139	Stuffed mush.	Reach-in	42	Steak	Final	209
Chlorine sani	3 comp sink - ppm	100	Stuffed mush.	Final	197	Chicken	Reheat	166
Chlorine sani	Bucket - ppm	50	Shrimp	Final	184	Crab meat	Make unit - wok	40
Chlorine sani	Dishmachine - ppm	50	Hibachi ckn	Buffet line	137	Raw beef	Make unit - wok	40
Chicken	Cooling	69	Rice	Buffet line	138	Rice	Steamer	157
Mussels	Walk-in cooler	36	Cut melon	Buffet line	45	Bacon	Make unit - fryers	59
Egg	Walk-in cooler	40	Noodles	Buffet line	40	Chicken stick	Final	203

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P REPEAT: Raw shrimp stored above sliced peppers and onions in make unit across wok station. Food shall be protected from cross contamination by separating raw animal foods during storage, contamination, preparation, holding and display from: cooked, ready-to-eat food; and arranging each type of food in equipment so that cross contamination with another is prevented. CDI: Sliced vegetables moved above shrimp in reach-in cooler. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: Two plates, three metal containers and one sheet pan being stored clean with dried food debris. Ensure employees are thoroughly cleaning and sanitizing equipment and utensils. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Wiping cloth bucket of chlorine sanitizer measuring below 50ppm on test strips. Maintain chlorine sanitizer between 50-200ppm. CDI: Sanitizer remade by person-in-charge and measured 100ppm. 0 pts
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following pans of foods on the buffet line measuring below 135F: Korean Chicken (113-132F); Cooked mushrooms (112-122F); Chicken (105-123F); Steamed shrimp (129F); General Tso Chicken (123-126F); Cheese wonton (116F); Cooked crab wrapped bacon (101-105F); and Tofu and vegetable mix (128F). Potentially hazardous food shall be held hot at 135F and above. CDI: All foods discarded and made fresh.

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

Vicky Chen

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: 11/1

REHS Contact Phone Number: (336) 703-3157



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following foods measuring above 45F on buffet line: Cut melon (50F) and Sliced hard boiled eggs (51-53F). / In make unit across fryers: Two pans of chicken measuring (47F and 48F); Spring rolls (52-53F); bacon wrapped crab meat (59F) - Unit ambient air temperature 52F. Potentially hazardous shall be held cold at 45F and below. (As of January 1st, 2019 - at 41F and below). CDI: Foods along buffet line for less than 2 hours, and in make unit for less than 1 hour. - All sent to walk-in cooler to cool.
- 37 3-307.11 Miscellaneous Sources of Contamination - C REPEAT: Two bags of employee foods stored in walk-in freezer above foods offered to consumers. Utilize bins and containers designated for employees foods. / Raw meats in walk-in freezer being stored in "thank you" bags. Use food-safe bags or containers to stored foods. / Two buckets of vegetables in walk-in cooler being stored without lids. Maintain lids on foods during storage. Food shall be protected from miscellaneous sources of contamination.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: Knife being stored in between soiled prep table and make unit across from wok line. / Metal pan being stored and used to scoop raw chicken from bulk container in make unit across from fryers. Utensils used to scoop or dispense shall have a handle. Store utensils in a clean location between uses. 0 pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT: Several stacked cups at beverage station in dining room stacked wet. / Two stacks of metal containers at dishmachine, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Several items noted on previous inspection repaired. Continue wokring on- Replace several shelves in walk-in cooler, and walk-in freezer that are severely rusted. Shelving inside of sushi reach-in are chipping coating and rusting on ends of shelving. / Components of grinder are rusted. Remove rust or replace. / Remove rust from undersides of prep tables and sinks, screws, and screw caps. / Frame between door and wall to walk-in freezer is severely rusted. Remove rust. / Continue to replace torn gaskets to make unit reach-in doors. / Replace spring arm at pre-rinse sink at dishmachine. / Handle to rice steamer missing. / Repair make unit across from fryers to maintain temperatures below 45F. - Do not store potentially hazardous food in unit. Verification to Christy Whitley when complete by 10-21-17 at 336-703-3157 or whitleca@forsyth.cc. / Equipment shall be maintained cleanable and in good repair.
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C Data plate on dishmachine - information regarding specifications is no longer legible. Contact manufacturer and replace data plate. A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications. 0 pts
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Clean and remove black build up on gaskets to walk-in cooler and walk-in freezer. / Cleaning needed around condenser fan on ceiling in walk-in cooler. Nonfood-contact surfaces of equipment and utensils shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: The walls and floors at dishmachine area, behind the vegetable prep sink, around the sushi area, require additional cleaning. Physical facilities shall be cleaned as often as necessary to be kept and maintained clean. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Broken window to door going into kitchen. Replace window. / Remove wearing white paint/finish on tile walls throughout. Floors, walls, and ceilings shall be smooth and easily cleanable.
- 54 6-202.11 Light Bulbs, Protective Shielding - C Light bulbs (several types of bulbs used) at buffet line are unknown if shatter-resistant bulbs. Boxes for bulbs not located during inspection. Ensure light bulbs are shatterproof or replace fixtures with shields. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. // 6-303.11 Intensity-Lighting - C Replace burned out light bulbs along buffet line above cold hold and Hibachi line. Light intensity is measuring in foot candles 0-13. Increase lighting to measure above 20 foot candles along buffet line. 0 pts



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