

Food Establishment Inspection Report

Score: 94

Establishment Name: CHINA RESTAURANT

Establishment ID: 3034014093

Location Address: 2510 SOMERSET CENTER DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 05 / 2017 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 02 : 45 am pm

Time Out: 05 : 45 am pm

Permittee: MING FANG LIN & XING LIN

Total Time: 3 hrs 0 minutes

Telephone: (336) 768-8890

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: 3

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

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	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		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03		
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	X	03		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03		
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	X		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03		
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1		
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		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	X		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03		
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03		
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	1		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	X		
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	X		
Total Deductions:						6		



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 Telephone: (336) 768-8890

Establishment ID: 3034014093
 Inspection Re-Inspection Date: 12/05/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Serv Safe	Mingfang Lin 5-26-18	00	Shrimp	walk-in-cooler	41	Steak	Location final cook	171
Shrimp	reheat	174	Cooked Chx	walk-in-cooler	41			
Broccoli	cold make unit	74	Raw Chx	walk-in-cooler	41			
Chicken	cold make unit	41	Strip Chx	walk-in-cooler	40			
Fried rice	rice cooker	156	Marinate chx	cooling	54			
Rice	rice cooker	164	Marinate chx	cooling 1hour later	50			
Noodles	walk-in-cooler	45	Chlor sani	3 compartment sink	200			
Eggrolls	walk-in-cooler	41	hot water	3 compartment sink	167			

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.

- 11 3-202.15 Package Integrity - PF- Five dented cans were stored in dry storage for immediate use. Designate an separate area to place dented cans to be credited. Food packages shall be in good condition to prevent adulteration and exposure to potential containments. CDI: Dented cans were removed from area.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Reused egg cartons were used as a covering for cooked chicken strips in walk-in-cooler. A container of raw broccoli was stored without a lid exposed to contamination. Food shall be stored in a manner to prevent contamination. CDI: Broccoli was covered with plastic wrapping and egg cartons were discarded and removed from above the cooked chicken strips.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Opts-Datemarking stickers were missing on noodles in the reach-in cooler. Person in charge stated noodles come in dry and are re-hydrated with hot water therefore making the noodles potentially hazardous. All ready-to-eat, potentially hazardous foods shall be date marked for 7 days if held 41F or below, and datemarked for 4 days if held between 42-45F. The day of preparation shall count as day 1. CDI: Noodles were date marked with correct preparation date.

Lock Text

Person in Charge (Print & Sign): First Mingfang Last Lin

Regulatory Authority (Print & Sign): First Shaneria Sanders Last Angie Pinyan

X *Lin*

X ~~Shaneria Sanders~~ / *Angie Pinyan*

REHS / *REHS*

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 31 3-501.15 Cooling Methods - PF-REPEAT- Cooked broccoli was held out at room temperature and then placed in make-unit area to cool. Broccoli was at 74F. Bowl of raw chicken was stored out at room temperature to marinate. Cool foods under refrigeration of 45F and below, in freezer, ice bath, or ice. CDI: Cooked broccoli was voluntarily discarded. Marinating chicken was placed in walk-in-cooler to cool.
- 33 3-501.13 Thawing - C- Two pans of frozen chicken were observed thawing at room temperature. Thaw potentially hazardous foods under running water of at 70F and below, under refrigeration of 45F and below, or as part of the cooking process.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- A pair of gloves used for cleaning were stored above thawing chicken. Food shall be protected from miscellaneous sources of contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Opts-Three wet wiping were stored on prep counters. Store wet wiping cloths in a sanitizer concentration as specified under 4-501.114 in between usage.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Opts-Resurface rusted prep tables near the 3 compartment sink with food grade paint. Replace torn gasket on door of walk-in-cooler. Equipment shall be in good repair.//4-205.10 Food Equipment, Certification and Classification - C- Replace wired racks above the 3 compartment sink with ANSI-accredited program approved shelving. Except for mixers, microwave ovens, toasters, water heaters, and hoods, food equipment shall be approved by an ANSI-accredited program.
- 47 4-602.13 Nonfood Contact Surfaces - C- Clean walls inside of the walk-in-cooler and gaskets throughout establishment. Nonfood contact surface shall be maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Opts- Repaint stained and chipped walls by the mop sink. Floors, walls, and ceilings shall be maintained clean.



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- 54 6-303.11 Intensity-Lighting - C- REPEAT-An increase of lighting is needed in the following areas: Grill line (38), all prep sinks (38), mop sink (3) make unit line (35). Light intensity shall be at least 50 ft candles in all food preparation areas and at least 20ft candles 30in from ground by the mop sink. Replace dimmed and broken light bulbs throughout.



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