

Food Establishment Inspection Report

Score: 90

Establishment Name: CHINA CHEF

Establishment ID: 3034011618

Location Address: 3193-I PETERS CREEK PARKWAY #1

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 01 / 16 / 2018 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 11 : 00 am Time Out: 02 : 10 pm

Permittee: CHINA CHEF OF WINSTON SALEM INC.

Total Time: 3 hrs 10 minutes

Telephone: (336) 650-9223

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: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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	<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	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" 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	13	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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	13	0	<input checked="" 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	03	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	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input 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	03	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	03	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	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	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	<input checked="" type="checkbox"/>	0	<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	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<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: WINSTON-SALEM State: NC

County: 34 Forsyth Zip: 27127

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

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

Permittee: CHINA CHEF OF WINSTON SALEM INC.

Telephone: (336) 650-9223

Establishment ID: 3034011618

☒ Inspection ☐ Re-Inspection Date: 01/16/2018

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
Panyi Wang	serv safe 12-11-21	00	Item cooked	walk in	41			
eggroll	reach in	30	cooked shrimp	walk in	38			
fried rice	final cook	178	sanitizer	3 comp sink-chlorine	100			
ambient	drink cooler/sauces	38						
hot water	3 comp sink	125						
chicken	final cook	179						
roast pork	make unit	40						
egg roll	walk in	40						

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.

- 6 2-301.14 When to Wash - P -Employee put on hair restraint and started to begin cooking without washing hands first. Employee, after a break in cooking, during which he touched various parts of clothing and cleaned under nails, started to retrieve food for cooking from walk in without washing hands. Employees hands must be washed after engaging in any activity that contaminates hands. CDI-Intervention from EHS (environmental health specialist). Hands washed.//2-301.15 Where to Wash - PF-Employee began to wash hands at 3 compartment sink. Employees may only use a handwashing sink for handwashing and may not use a prep or warewashing sink. CDI-Intervention from EHS, hands were washed in handwashing sink.
- 11 3-202.15 Package Integrity - PF -A few slightly dented cans present. When cans arrive and are severely dented on any of the 3 seams, they must be segregated from the rest to a bottom shelf away from other food products, and either returned or discarded for food safety reasons. If a can is dropped by an employee, it can be used if opened immediately and placed in another container. CDI-Education to manager, and recommend looking at all cans in establishment. Opts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P -REPEAT-Raw meats in top of make unit had ready to eat foods and sauces stored below them. Foods shall be stored according to final cook temperature. CDI-Raw meats moved to left side of make unit and foods below moved over so they are not directly below. Due to minimal risk since all foods are cooked together to a high temperature, no points. All stacking in walk in was good. Opts.

Lock
Text



Person in Charge (Print & Sign): Panyi Wang

Regulatory Authority (Print & Sign): Nora Sykes

Pany Wang

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 01 / 26 / 2018

REHS Contact Phone Number: (336) 703 - 3161



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P -All knives on both knife racks soiled. Can opener soiled. Food contact surfaces of utensils and equipment shall be clean to sight and touch. CDI-Sent to be washed.//
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- Manager stated all in use utensils (tongs, etc.) are washed once per day, at night. All in use utensils shall be washed, rinsed, and sanitized at least every 4 hours. CDI-Education, as it had not been 4 hours yet.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF -Foods in establishment were not properly date marked. Ready to eat, potentially hazardous foods shall bear a date of discard not to exceed 7 days if held at 41F or less, and 4 days if held at 42F-45F. Day one is day prepared, or day that oldest ingredient prepared. Freezing stops this time, but day pulled from freezer restarts time. Time does not start over. Example: prepared on 1/1. Froze on 1/2. (Two days have past, you have 5 days left.) Pull from freezer on 1/10. You must use or discard by 1/14. CDI-Education and all foods datemarked.
- 33 3-501.13 Thawing - C -Pan of pork, boxes of chicken, bus pan of shrimp thawing at room temperature (shrimp had water in it). Thawing must take place under refrigeration or submerged in running water of 70F or less with enough velocity to flush off any loose particles. CDI-Shrimp placed in sink under running water, pork and chicken placed in cooler. Opts.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-REPEAT-No food containers were labeled. Working containers of food and food ingredients shall be labeled with the common name of the food. Label all food containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-REPEAT-Food stored on floor in walk in . Food shall be stored at least 6 inches off of the floor. CDI-Employee picked up food box during inspection.//3-307.11 Miscellaneous Sources of Contamination - C-REPEAT-Broccoli cleaned and placed back in box. Box of ginger in dry storage had a pair of rubber "floor cleaning" gloves lying on top, in contact with food. Employee phone in small container of ginger on cook line.
- 38 2-302.11 Maintenance-Fingernails - PF -Employee fingernails too long. Food employees shall keep nails trimmed.//2-402.11 Effectiveness-Hair Restraints - C-Two employees not wearing hair restraints. Employees shall wear hair restraints. Opts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C -Wet wiping cloths present throughout kitchen. Once wet, wiping cloths must be held in an effective sanitizing solution.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C -Two of many scoops had handles touching the food. When scoops are stored in bins of food, they shall have their handles protruding from the food. CDI-Scoops removed. Opts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Front reach in unit has torn gaskets. REplace gaskets. Walk in freezer floor rusty. Repair. Walk in door is dented in places. Repair. Equipment shall be maintained in good repair. Opts.
- 49 5-203.14 Backflow Prevention Device, When Required - P -Can wash has no back flow prevention device. Install a proper back flow prevention device and contact Nora Sykes at sykesna@forsyth.cc or at 336-703-3161 by 1/26/18. If you want to leave nozzle attached, a Watts LFN9 can be placed where hose attaches at connector, or a watts 7 must be attached to each water line feeding each faucet and must be available to be viewed during inspection. If the nozzle is removed after each use, an ASSE 1052 can be screwed on between the hose and the connector.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C -Floor cleaning needed around parameter of kitchen and dry storage. Floors shall be cleaned at a frequency necessary to keep them clean. Opts.
- 54 6-303.11 Intensity-Lighting - C- Lighting low in both restrooms (between 7-10 footcandles) Increase lighting in these areas. Opts.



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Spell



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