Establishment Name: SARKU JAPAN Establishment ID: 303/000560 Location Address: 320 SILAS CREEK PKWY Silinspection Re-Inspection Silinspection Re-Inspection City: VINSTON SALEM State: NC Date: 0 / 1 4 / 3 / 2 do Situs Code: A Zip: 27103 County: 34 Forsyh Time In: 11 / 4 d 0, Sim Time Out; 0 .2 : 2 d 0, Sim Permitte: SAR HANES FOOD INC Total Time: 2 h - 4 / 3 / 2 d 0, Sim Time Out; 0 .2 : 2 d 0, Sim Wastewater System: MUnicipal/Community On-Site System: No. of Repeat Risk Factors and Public Health Intervention Violations: 4 No. of Repeat Risk Factors intervention Violations: 4 Ref. deter: Cool Relial Practices Good Relial Practices Site 6 2 / 2 / 2 / 2 / 2 / 2 / 2 / 2 / 2 / 2	Food Establishment Inspection Report							9	Score: <u>93</u>				
Location Address: 322 SULAS CREEK PKWY Xinspection Respection City: WINSTON SALEM State: NC Date: 0 1 / 1 4 / 2 8 2 6 Status Code: A Zip: 2703 County: 34 Forsh Time I:: 1 2 4 9 0 minutes Time Out: 9 2 : 2 9 0 minutes Permittes: SAR HANES FOOD INC Category # : // Total Time: 2 the 30 minutes Total Time: 2 the 30 minutes Telephone: (330) 659-3006 Category # : // FOA Establishment Type: Fast Food Restaurat Wastewater System: Municipal/Community On-Site System No. of Repeat Risk Factor/Intervention Violations: 1 Rood we kw Compliance Status 0 is kw No. of Repeat Risk Factor/Intervention Violations: 1 Rood we kw Compliance Status 0 is kw Originance Status 0 or is kw State ford Market 2 is													
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Garbage & refuse properly disposed; facilities	Pasteurized foods used; prohibited foods not	317	ลเก			51	×				& cleaned		
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25 🗆 🗆 🔀 Food additives: approved & properly used 1000 🗆 🗆 53 🗆 🔀 Physical facilities installed, maintained & clean 🕱 📴 🗆 🗙		1 0.5	0 🗆			53		X			Physical facilities installed, maintained & clean		
26 🛛 🗆 Toxic substances properly identified stored, & used 210 🗆 🔤 54 🗖 🖾 Meets ventilation & lighting requirements; 1 🕅 0 🗆 🗖	26 🛛 🗌 🗍 Toxic substances properly identified stored, & used	21				54		X			Meets ventilation & lighting requirements; designated areas used		
Conformance with Approved Procedures .2653, .2654, .2658													
27 Compliance with variance, specialized process, 210 Total Deductions: 7	27 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	21	0									15. '	



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

Page 1 of	Food Establishment Inspection Report, 3/2013
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Comment Addendum	to Food Esta	blishment Ins	pection Report

Establishment Name: SARKU JAPAN	Establishment ID: 3034020550					
Location Address: 3320 SILAS CREEK PKWY City: WINSTON SALEM State: NC County: 34 Forsyth Zip: 27103 Wastewater System: X Municipal/Community On-Site System Water Supply: X Municipal/Community On-Site System Permittee: SAR HANES FOOD INC Telephone: (336) 659-9306	☑ Inspection □ Re-Inspection Date: 01/14/2020 Comment Addendum Attached? □ Status Code: A Water sample taken? □ Yes ∑ No Category #: IV Email 1: chanchan1999@hotmail.com Email 2: Email 3: Email 3: Email 3:					
Temperature Observations						
Cold Holding Temperature is now 41 Degrees or less						

ltem chicken	Location hot holding	Temp 172	ltem quat sani	Location three comp sink	Temp 300	Item	Location	Temp
beef	final cook	177	ServSafe	Hongning Z 6/13/23	00			
white rice	hot holding	140						
fried rice	reheat	178						
vegetables	hot holding	140						
vegetables	walk in cooler	40						
egg rolls	walk in cooler	40						
hot water	three comp sink	135						

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)- One employee touched personal phone and began preparing food without washing hands. One employee touched door and switched gloves before preparing food but did not wash hands. Food employees shall wash hands when going from raw to ready to eat foods, after switching task and before donning gloves. CDI- both employees rewashed hands and donned new gloves.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (P)- One metal pan, two scoops and one metal pot were soiled with food residue. Equipment, food contact surfaces and utensils shall be clean to sight and touch. CDIall items were sent to be rewashed.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - additional cleaning required on ice machine shield. Clean the equipment and utensils often to avoid contamination.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding (P)- one metal pan of rice had a temperature range of 116-130. Potentially hazardous foods shall be held at 135 degrees or higher. CDI- rice was reheated to 167 degrees.

LOCK Text							
Person in Charge (Print & Sign):	<i>First</i> Hongning	Zhang	Last				
Regulatory Authority (Print & Sign)	<i>First</i>): ^{Shannon}	Maloney	Last	IRan mora Milonana			
	,): 2826 - Maloney, Shai	nnon		Verification Required Date: / /			
REHS Contact Phone Number: $(336)703 - 3383$							
	4	•	pportunity employer. ent Inspection Report,	3/2013			

Spell

Establishment ID: 3034020550

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.	

3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - (P)-Noodles in cold drawer had a temperature of 53. Two containers of vegetables in walk in cooler ranged from 44-50 degrees. One metal pan of noodles in walk in cooler measured 55 degrees. Potentially hazardous foods shall be held at 41 degrees or below. CDI- all items were sent to freezer to cool.

- 35 3-302.12 Food Storage Containers Identified with Common Name of Food Three containers on grill line were not labeled. Working containers holding food or food ingredients shall be labeled with the common name of the food.
- 36 6-501.111 Controlling Pests REPEAT (improvement from last inspection)- Two insects were found in establishment. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises. CDI- Pest control company is still visiting establishment.
- 39 9 3-304.14 Wiping Cloths, Use Limitation REPEAT- Approximately three wet wiping cloths stored on food prep tables. Cloths used for wiping shall either be maintained dry or stored in a sanitizer solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage REPEAT (improvement from last inspection)- Two handles touching food including noodles, and rice. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required Two stacks of metal containers were stacked wet. After sanitizing, equipment shall air dry and shall not be stacked wet. Do not towel dry.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination Three stacks of cup near cash register were stored without protection. Display and handle single-use and single-service articles to prevent contamination.





Soell

Establishment ID: 3034020550

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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment Repair condensor in walk in freezer where there is a leak. Repair threshold to walk in cooler that is detaching from floor. Equipment shall be maintained in a state of good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils Additional cleaning required on drying racks and dry storage racks. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods REPEAT- Regrout in areas where grout is low throughout food establishment including near three compartment sink and grill line. Repair floor tiles that are broken. Repair/ replace missing baseboard of mop sink. Physical facilities shall be maintained in a state of good repair. Repair peeling caulk on babeboard of wall // 6-501.12 Cleaning, Frequency and Restrictions - additional cleaning required on wall near back grill line and ceilings near back grill line as well. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 54 6-501.110 Using Dressing Rooms and Lockers Two phones were stored above establishment products, one small container of hand sanitizer and one container of lotion was stored on a food prep surfaces. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.





Soell

Establishment ID: 3034020550

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