

Food Establishment Inspection Report

Score: 94

Establishment Name: OSAKA JAPANESE RESTAURANT

Establishment ID: 3034011497

Location Address: 120 C CENTURY PLACE COURT

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 01 / 13 / 2020 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 12 : 40 am pm Time Out: 04 : 15 am pm

Permittee: DUONG TRIEU & PHONG T TRAN

Total Time: 3 hrs 35 minutes

Telephone: (336) 996-0452

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	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 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 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 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 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 0 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 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	X 0 X 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 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 0 0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13 0 0 0
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 X X 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	X 0 X 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 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 0 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 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 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 0 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 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 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 0 0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0
Food Identification .2653						
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 X 0 0 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 0 0
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	X 0 0 X 0
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	X 0 X 0 0
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03 0 0 0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 0 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 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	X 0 0 X 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	X 0 0 0 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 0 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0 0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 X 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	X 0 0 X 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 X 0 0 0
Total Deductions:						6



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 Water Supply: Municipal/Community On-Site System
 Permittee: DUONG TRIEU & PHONG T TRAN
 Telephone: (336) 996-0452

Establishment ID: 3034011497
 Inspection Re-Inspection Date: 01/13/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: transaka@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
serve safe	Phuong Tran	10/30/24	0	steam rice	rice cooker	170	hot water	utensil sink
steak	steam table	119	raw beef	walk in cooler	40	sanitizer	utensil sink	50
cooked onions	steam table	125	shrimp sauce	walk in cooler	41	sanitizer	chlorine bottles	50
shrimp	cook temp	171	shrimp sauce	drawer cooler	41			
salmon	cook temp	190	shrimp sauce	drawer cooler	41			
chicken	cook temp	191	raw beef	two door cooler	39			
steak	cook temp	167	raw shrimp	two door cooler	41			
rice	rice cooker	167	salad	two door cooler	41			

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 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P The larger bus tub food containers had food debris and buildup under the lip of the container. The wisk and other small utensils had buildup on the handles specifically where the handle met the serving portion of the utensil. Food contact surfaces shall be clean to the sight and touch. CDI Utensils and tubs taken to utensil sink to be cleaned and sanitized. 4-602.11 (4) Equipment, food contact surfaces and Equipment Frequency of Cleaning. Ice bin chute at the self service drink station has pink mold buildup. Ice bins and beverage equipment shall be cleaned at a frequency to preclude the accumulation of soil or mold.
- 19 3-501.16 Maintain TCS foods in hot holding at 135F or above. -P A very small amount of steak and cooked onions held in steam table at 119-125 degrees. Potentially hazardous foods held hot shall be held at a temperature of 135 degrees or greater. CDI Steak and Cooked onions discarded 0 pts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Several containers of white sauce and soba noodle sauce inside walk in cooler had been in cooler for over 24 hours and did not bear date marking labels to indicate the date of preparation or discard. Potentially hazardous foods held in an establishment more than 24 hours shall be date marked and held no longer than 7 days at 41 degrees with the date of preparation counting as day 1. CDI Person in charge labeled all white and soba sauce with the date of preparation 1/11/20.

Lock Text

Person in Charge (Print & Sign): Phuong Tran
 Regulatory Authority (Print & Sign): Nathan Ward

X Signed Copy in file
 Nathan Ward REHS

REHS ID: 1634 - Ward, Richard

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3159



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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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Dashi powder, fried noodles for soup, and flour in containers that did not bear labels for identity. Dry foods that are not easily recognizable, and have been placed into containers other than the original containers shall be labeled with the common name of the food 0 pts.
- 39 3-304.14(B) Hold in-use wiping cloths in sanitizer between uses. Repeat Wiping cloths that were wet were stored under grill and under prep table. Once wet, wiping cloths shall be stored in a sanitizer solution meeting the concentration outlined in 4-501.114.
- 40 3-302.15 Washing Fruits and Vegetables - C Employee cutting zucchini without washing prior to cutting. Produce shall be washed prior to preparation. CDI Employee took produce to prep sink to be washed and then went back to cutting of the produce.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat Shelving inside the walk in cooler, dry storage, and lower shelving below prep tables have damaged coating. Some of the shelves have already been painted and the paint is coming off. These shelving units need to be replaced. The drain piping from the condenser in the walk in cooler needs to be wrapped in PVC pipe wrap to prevent condensation from leaking onto the foods stored underneath. Both prep sinks have cracked welds that need to be welded closed and polished smooth. 4-205.10 Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program. The can opener needs to be replaced with a unit that meets ANSI standards or parts 4-1,4-2 of the food code.
- 47 4-602.13 Nonfood Contact Surfaces - C Clean fronts, sides, and legs of equipment throughout the facility to remove accumulation of soil and debris. Undersides of sinks, piping under sinks, casters of equipment, shelving, etc. need to be cleaned. Non food contact surfaces shall be cleaned to remove accumulation of soil and debris.
- 52 5-501.114 Using Drain Plugs - C Drain plug missing at the dumpster. Dumpsters shall be provided with drain plugs to prevent liquid waste from trash from draining to the dumpster pad. 0 pts.
- 53 6-501.16 Drying Mops - C After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment or supplies. Repeat Mops placed in a plastic garbage container at back door. Mops need to be stored in a manner that allows them to properly dry. 6-501.11 Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair. Baseboard is loose inside the walk in cooler. The vinyl base needs to be replaced with a stainless or aluminum cove base. Floors need to be cleaned around the baseboards and under equipment, walls and ceilings need to be cleaned and ceiling grids need to be painted. The back door needs to be re-painted. Floors, walls, and ceilings shall be maintained in good repair.



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- 54 6-303.11 Intensity-Lighting - C Lighting level low at prep tables, prep sinks, cook line, and fixtures in the men's restroom. Lighting ranged from 38-51 in food prep areas and 7-9 foot candles at fixtures in the men's restroom. Lighting shall be provided at a level of 50 foot candles where employees are working with food and 20 foot candles at restroom fixtures.



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Spell

