

Food Establishment Inspection Report

Score: 97.5

Establishment Name: THAI SAWATDEE

Establishment ID: 3034012501

Location Address: 2281 CLOVERDALE AVENUE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 19 / 2020 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth

Time In: 11 : 00 ^{am} _{pm} **Time Out:** 12 : 47 ^{am} _{pm}

Permittee: THAI SAWATDEE CLOVERDALE LLC

Total Time: 1 hr 47 minutes

Telephone: (336) 725-1332

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: 1

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	☒	☐	☐	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	☒	☐	☐	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	☒	☐	☐	Proper use of reporting, restriction & exclusion			3	15	0	
Good Hygienic Practices .2652, .2653										
4	☒	☐	☐	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	☒	☐	☐	No discharge from eyes, nose or mouth			1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	☒	☐	☐	Hands clean & properly washed			4	2	0	
7	☒	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	15	0	
8	☒	☐	☐	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	☒	☐	☐	Food obtained from approved source			2	1	0	
10	☐	☐	☒	Food received at proper temperature			2	1	0	
11	☒	☐	☐	Food in good condition, safe & unadulterated			2	1	0	
12	☐	☐	☒	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	☒	☐	☐	Food separated & protected			3	15	0	
14	☐	☒	☐	Food-contact surfaces: cleaned & sanitized			3	X	0	
15	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	☐	☐	☒	Proper cooking time & temperatures			3	15	0	
17	☐	☐	☒	Proper reheating procedures for hot holding			3	15	0	
18	☐	☐	☒	Proper cooling time & temperatures			3	15	0	
19	☒	☐	☐	Proper hot holding temperatures			3	15	0	
20	☒	☐	☐	Proper cold holding temperatures			3	15	0	
21	☒	☐	☐	Proper date marking & disposition			3	15	0	
22	☐	☐	☒	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	☐	☐	☒	Consumer advisory provided for raw or undercooked foods			1	05	0	
Highly Susceptible Populations .2653										
24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	☒	☐	☐	Food additives: approved & properly used			1	05	0	
26	☒	☐	☐	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
27	☐	☐	☒	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	☐	☐	☒	Pasteurized eggs used where required			1	05	0	
29	☒	☐	☐	Water and ice from approved source			2	1	0	
30	☐	☐	☒	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control			1	05	0	
32	☒	☐	☐	Plant food properly cooked for hot holding			1	05	0	
33	☒	☐	☐	Approved thawing methods used			1	05	0	
34	☒	☐	☐	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	☒	☐	☐	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	☒	☐	☐	Insects & rodents not present; no unauthorized animals			2	1	0	
37	☐	☒	☐	Contamination prevented during food preparation, storage & display			2	X	0	
38	☒	☐	☐	Personal cleanliness			1	05	0	
39	☒	☐	☐	Wiping cloths: properly used & stored			1	05	0	
40	☒	☐	☐	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	☒	☐	☐	In-use utensils: properly stored			1	05	0	
42	☒	☐	☐	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	☒	☐	☐	Single-use & single-service articles: properly stored & used			1	05	0	
44	☒	☐	☐	Gloves used properly			1	05	0	
Utensils and Equipment .2653, .2654, .2663										
45	☒	☐	☐	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	☒	☐	☐	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	☒	☐	☐	Non-food contact surfaces clean			1	05	0	
Physical Facilities .2654, .2655, .2656										
48	☒	☐	☐	Hot & cold water available; adequate pressure			2	1	0	
49	☐	☒	☐	Plumbing installed; proper backflow devices			2	1	X	
50	☒	☐	☐	Sewage & waste water properly disposed			2	1	0	
51	☒	☐	☐	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	☒	☐	☐	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	☐	☒	☐	Physical facilities installed, maintained & clean			1	05	X	
54	☒	☐	☐	Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions: 2.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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CR
OF



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Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: phet0313@hotmail.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
Flat Noodles	hot holding	156	Broccoli	reach-in cooler	36	Hot Water	3-compartment sink	129
Bok Choy	make-unit	33	Potato Soup	hot holding	156	Serv Safe	Sayaphanthong 8-14-22	00
N. Cabbage	make-unit	33	Bone Broth	walk-in cooler	39			
Chicken	make-unit	31	Ses. Chicken	walk-in cooler	38			
Lo Mein	reach-in cooler	40	N. Cabbage	walk-in cooler	39			
Shrimp	reach-in cooler	37	Cabbage Mix	walk-in cooler	38			
Bean Sprouts	reach-in cooler	36	C. Sani	dish machine	50			
Tofu	reach-in cooler	38	C. Sani	3-compartment sink	100			

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 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Dishes were being sanitized in a sanitizer with a solution of 0 ppm. A chemical sanitizer used in a sanitizing solution for a manual operation at concentration that meets and shall be used in accordance with the EPA-registered label. CDI: PIC produced a sanitizer concentration of 100 ppm.
- 37 3-307.11 Miscellaneous Sources of Contamination-REPEAT - C: Several containers of seasonings were uncovered in the kitchen area. Food shall be protected from contamination. *Continue covering items when they are not in use* *left at half credit due to improvement*
- 49 5-205.15 (B) System maintained in good repair -REPEAT- C: Repair faucet handle in women's restroom. Plumbing fixtures shall be maintained in good repair.

Lock
Text



Person in Charge (Print & Sign): *First* Sengphet *Last* Sayaphanthong

Regulatory Authority (Print & Sign): *First* Victoria *Last* Murphy

[Signature]

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 8 1 4



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C: Cleaning needed on walls throughout the prep area. Physical facilities shall be cleaned as often as necessary to keep them clean.



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