

Food Establishment Inspection Report

Score: 91.5

Establishment Name: THAI SAWATDEE REYNOLDA

Establishment ID: 3034012497

Location Address: 2840 REYNOLDA ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 20 / 2020 **Status Code:** A

Zip: 27106 **County:** 34 Forsyth

Time In: 11 : 20 ^{am} _{pm} **Time Out:** 02 : 00 ^{am} _{pm}

Permittee: THAI SAWATDEE REYNOLDA, LLC

Total Time: 2 hrs 40 minutes

Telephone: (336) 722-7750

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: 1

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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	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	
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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
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	
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	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	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	

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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	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	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	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	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" 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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: 8.5										



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☒ Inspection ☐ Re-Inspection Date: 02/20/2020

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
ServSafe	J. Singal 9/28/22	00	veggies	final cook	171	shrimp	reach in	40
hot water	3 comp sink	128	chicken	final cook	172	sprouts	2 door	41
quat sani	ppm spray bottle	400	white rice	rice cooker	165	tomato	2 door	41
hot water	dish machine	129	peanut sauce	ice bath	41	green curry	WIC	38
chl sani	ppm dish machine	50	chicken	make unit	40	noodles	WIC	40
spring roll	final cook	203	napa	make unit	41	soup	WIC	38
pork	final cook	167	steam brocc	make unit	41	chicken	WIC	38
catfish	final cook	147	tofu	reach in	40	napa	WIC	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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- Slicer, metal pan, metal bowl, 2 ladles, and large wisk soiled with food residue. Five cast iron pans with rust residue. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed at warewashing machine to be cleaned. Cast iron shall be cleaned and seasoned before use.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- REPEAT- Observed dead roaches in traps beside soda machine, in back area by employee bathrooms, and behind wok station. Remove dead insects from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Need to increase frequency of pest control visits and removal of dead roaches from the premises.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF- REPEAT- Two metal spatulas with split and cracked metal. One melted plastic container. Multiuse food-contact surfaces shall be free of cracks, pits, inclusions, and similar imperfections, and be smooth. CDI- Items voluntarily discarded by PIC. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Replace torn gasket on right side door of make unit. Remove rust and repaint lower shelf on left side in dry storage room. Replace or repair doors on floor for the grease trap as they are rusty and in poor repair. Replace broken soap dispenser by employee restrooms. Equipment shall be maintained in good repair.

Lock
Text



Person in Charge (Print & Sign): Jennifer Singal

Regulatory Authority (Print & Sign): Lauren Pleasants

[Signature]

[Signature]

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3144



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- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Additional cleaning needed on the top of the dish machine, and on the insides of food residue and lime. A warewashing machine, compartments of sinks, basins, and other receptacles used for washing and rinsing equipment and utensils shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function, and if used, at least every 24 hours. Increase cleaning of dish machine. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Additional cleaning needed on all refrigerator gaskets, clean dish shelving, dry storage shelving, rolling carts, prep table and equipment legs, racks and shelves under drink station counter, inside of upright cooler in drink area, shelf above prep sinks and shelf above 3 compartment sink. Nonfood-contact surfaces of shall be free of dust, dirt, food residue, and other debris.
- 49 5-202.13 Backflow Prevention, Air Gap - P- REPEAT- At ice bin under soda machine, a container is filled with water above the floor drain and the drainage pipe extended into the water of the catching container. An air gap between the water supply inlet and the flood rim of equipment or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. CDI- Container removed and allowed an air gap from the pipe to the floor drain. // 5-202.14 Backflow Prevention Device, Design Standard - P- REPEAT- Hose at can wash with pistol grip nozzle. If nozzle stays attached after use, a backflow prevention device rated for continuous pressure is required at the hose bibb, and shall meet ASSE standards for construction, installation, maintenance, inspection, and testing for that specific device. Remove hose or nozzle after every use, or install a continuous pressure-rated backflow prevention device. CDI- Hose unscrewed from hose bibb.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C- Toilet and urinal cleaning needed in men's restroom, paying additional attention to the underside of the urinal. Maintain plumbing fixtures clean. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- kept at half credit for improvement- Replace ceiling tile above can wash that is peeling. Replace missing floor tiles in walk-in cooler by threshold to freezer door. Physical facilities shall be maintained in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C- Floor cleaning needed in the following areas: under shelves in dry storage; under drink counter, ice bin and drink machine, floor drains, and all equipment in drink area; in corners and perimeter of men's and women's restrooms; and behind the wok and hood equipment. Wall cleaning needed in restrooms under soap dispensers. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.
- 54 6-303.11 Intensity-Lighting - C- REPEAT- Lighting under the hood measured 27-38 foot candles. In areas of food preparation, lighting shall measure at least 50 foot candles. Increase lighting under hood.



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✓
Spell



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