

Food Establishment Inspection Report

Score: 92

Establishment Name: KOWLOON
Location Address: 2255 CLOVERDALE AVE
City: WINSTON SALEM **State:** NC
Zip: 27103 **County:** 34 Forsyth
Permittee: KOWLOON OF WINSTON, LLC
Telephone: (336) 724-6768
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034012272
 Inspection Re-Inspection
Date: 09 / 11 / 2018 **Status Code:** A
Time In: 11 : 17 ^{am} _{pm} **Time Out:** 02 : 45 ^{am} _{pm}
Total Time: 3 hrs 28 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 5
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		
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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	13	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	13	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	13	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	13	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	13	0	
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	13	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	1	13	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
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	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:							8	



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 Permittee: KOWLOON OF WINSTON, LLC
 Telephone: (336) 724-6768

Establishment ID: 3034012272
 Inspection Re-Inspection Date: 09/11/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: winnie16863@gmail.com
 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
Serv Safe	You Lin 12-11-22	00	Shrimp	meat reach-in cooler	43	Chicken	walk-in cooler	41
Chicken	Final cook	192	Eggrolls	meat reach-in cooler	42	Hot water	3-comp sink	130
Cabbage	cooling	57	Peas&carrots	make unit	45	Chlorine	3-comp sink (ppm)	200
Cabbage	cooling 1 hour later	56	Shrimp	make unit	44			
Pasta	cooling	47	Tso chicken	make unit	42			
Pasta	cooling 45 mins later	47	Tofu	make unit	41			
Rice	Rice cooker	181	Pasta	walk-in cooler	40			
Steak	meat reach-in cooler	43	Eggrolls	walk-in 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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF- One employee observed touching chopt cabbage with barehands. Employees shall not touch ready-to-eat foods with barehands. CDI: Touched cabbaged was discarded and employee put on gloves before handling cabbage. 1.5pts
- 11 3-202.15 Package Integrity - PF- 2 cans that were dented at the seams were stored for immediate use in dry storage. Separate dented cans from "for use" cans. F packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: Dented cans were separated from "for use" cans. 0pts
- 18 3-501.14 Cooling - P- The following foods cooling did not meet cooling rates: One bucket of cabbage cooling in walk-in cooler cooled from 57F to 56F within 1 hour. Pasta observed cooling inside of reach-in cooler cooled from 47F to 47F within 45 minutes. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and then cooled from 69F to 45F within 4 hours with the total cooling time not exceeding 6 hours. CDI: Cooling methods were altered and pasta cooled to 45F within 25 minutes. Cabbage cooled to 52F within 35 minutes. 1.5pts

Lock Text



Person in Charge (Print & Sign): YOUWEN LING
 Regulatory Authority (Print & Sign): SHANERIA SANDERS

REHS ID: 2683 - Shaneria Sanders

Verification Required Date: / /

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



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Datemarking sticker was missing on a package of tofu that was opened 2 days prior. Ready-to-eat, potentially hazardous foods shall be datemarked with the preparation or discard date if held for more than 24hours. CDI: Datemarking sticker was placed on tofu. 0pts
- 26 7-201.11 Separation-Storage - P- Caulking chemicals and D-40 observed stored over a bucket of flour in dry storage. POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES. CDI: Flour bin was removed from underneath chemicals. // 7-207.11 Restriction and Storage-Medicines - P,PF- A bottle of peroxide and a bottle of Pepto bismol was stored on shelving above pasta in dry storage. Medicines that are in a food establishment for the employees' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of FOOD, Equipment, utensils, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. CDI: Medicines were removed from storage shelving. 1pt
- 31 3-501.15 Cooling Methods - PF- REPEAT-Observed pasta cooling inside of make unit inside a large container with tightly wrapped plastic. Large pile of shredded cabbage observed cooling in a large container with a tightly wrapped plastic covering food. F. Cooling shall be accomplished by 1) use of refrigeration, 2) separating food into smaller, thinner, portions, 3) rapid cooling equipment, 4) ice baths with stirring, 5) any other effective means. CDI: Items were loosely wrapped and seperated into smaller portions to cool inside of walk-in cooler. 1pt
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Food observed stored on homemade wheel lids inside walk-in cooler that hold food less than 6 inches from the ground. Food shall be stored at least 6 inches from the ground to prevent contamination. 0pts
- 39 3-304.14 Wiping Cloths, Use Limitation - C- REPEAT- 4 wet wiping cloths observed stored on preparation table. Wet wiping cloths shall be held in between use in a chemical sanitizer with a concentration specified in 4-501.114; 50-200ppm for chlorine sanitizer. 0.5pts
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C- Establishment is reusing used cans to store clean utensils in. Staff is reusing egg carton to drain chicken oil. Discontinue reusing single-use or single-service articles. SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. 0.5pts
- 45 4-202.16 Nonfood-Contact Surfaces - C- Cardboard boxes are being used to line shelving underneath preparation tables and on top of upright freezer. Discontinue linen shelving with cardboard boxes as they are not easily cleanable. Non- food contact SURFACES shall be designed and constructed to allow easy cleaning and to facilitate maintenance.// 4-205.10 Food Equipment, Certification and Classification - C- Homemade lids with wheels are being used to store buckets of food in walk-in cooler. Discontinue using homemade lid wheels as they are not easily cleanable. 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 American National Standards Institute (ANSI)-accredited certification program. If the EQUIPMENT is not



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- 47 4-602.13 Nonfood Contact Surfaces - C- REPEAT- Detail cleaning is needed on shelving throughout establishment, inside microwave, food debri on top of preparation table shelving, and inside of fryers. Nonfood contact surfaces shall be maintained clean. 1pt
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT- 6-501.12 Cleaning, Frequency and Restrictions - C- Detail cleaning is needed on walls throughout facility where grease buildup is observed especially wall next to fryers. Floors underneath make units and preparation tables has accumulated food buildup. Floor cleaning is needed throughout. Floors, walls, and ceilings shall be maintained cleaned. 1pt



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