Food Establishment Inspection Report

Score: 94

Establishment Name: KIMONO JAPANESE RESTAURANT
Establishment ID: 3034014077

Location Address: 825 A SOUTH MAIN STREET

☒ Inspection   ☐ Re-Inspection

City: KERNERSVILLE   **State:** NC
Date: 12/04/2018   **Status Code:** A

Zip: 27284   **County:** 34 Forsyth
Time In: 12:00 ○am ☒pm   **Time Out:** 03:30 ○am ☒pm
Total Time: 3 hrs 30 minutes

Permittee: TYLER RESTAURANT INC
Category #: IV

Telephone: (336) 996-8863

FDA Establishment Type: Full-Service Restaurant

Wastewater System: ☒Municipal/Community ☐On-Site System
No. of Risk Factor/Intervention Violations: 3

Water Supply: ☒Municipal/Community ☐On-Site Supply
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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2 / 0	☐		
Employee Health					**.2652**				
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 / 1.5 / 0	☐		
3	☒	☐			Proper use of reporting, restriction & exclusion	3 / 1.5 / 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 / 0.5 / 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 / 1.5 / 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 / 1.5 / 0	☐		
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3 / 1.5 / 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 / 1.5 / 0	☐		
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3 / 1.5 / 0	☐		
18	☐	☐	☐	☒	Proper cooling time & temperatures	3 / 1.5 / 0	☐		
19	☒	☐	☐	☐	Proper hot holding temperatures	3 / 1.5 / 0	☐		
20	☐	☒	☐	☐	Proper cold holding temperatures	3 / 1.5 ☒ 0	☒		
21	☐	☒	☐	☐	Proper date marking & disposition	3 ☒ 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 / 0.5 / 0	☐		
Highly Susceptible Populations					**.2653**				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 / 1.5 / 0	☐		
Chemical					**.2653, .2657**				
25	☐	☐	☒		Food additives: approved & properly used	1 / 0.5 / 0	☐		
26	☐	☒	☐		Toxic substances properly identified stored, & used	2 / 1 ☒	☒		
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 / 0.5 / 0	☐		
29	☒	☐			Water and ice from approved source	2 / 1 / 0	☐		
30	☐	☐	☒		Variance obtained for specialized processing methods	1 / 0.5 / 0	☐		
Food Temperature Control					**.2653, .2654**				
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 / 0.5 / 0	☐		
32	☒	☐		☐	Plant food properly cooked for hot holding	1 / 0.5 / 0	☐		
33	☐	☐		☒	Approved thawing methods used	1 / 0.5 / 0	☐		
34	☒	☐			Thermometers provided & accurate	1 / 0.5 / 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 ☒ 0	☐		
38	☒	☐			Personal cleanliness	1 / 0.5 / 0	☐		
39	☐	☒			Wiping cloths: properly used & stored	1 ☒ 0	☐		
40	☒	☐	☐		Washing fruits & vegetables	1 / 0.5 / 0	☐		
Proper Use of Utensils					**.2653, .2654**				
41	☐	☒			In-use utensils: properly stored	1 ☒ 0	☐		
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 / 0.5 / 0	☐		
43	☒	☐			Single-use & single-service articles: properly stored & used	1 / 0.5 / 0	☐		
44	☒	☐			Gloves used properly	1 / 0.5 / 0	☐		
Utensils and Equipment					**.2653, .2654, .2663**				
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 ☒ 0	☐	☒	
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 / 0.5 / 0	☐		
47	☒	☐			Non-food contact surfaces clean	1 / 0.5 / 0	☐		
Physical Facilities					**.2654, .2655, .2656**				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 / 1 / 0	☐		
49	☒	☐			Plumbing installed; proper backflow devices	2 / 1 / 0	☐		
50	☒	☐			Sewage & waste water properly disposed	2 / 1 / 0	☐		
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 / 0.5 / 0	☐		
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1 / 0.5 / 0	☐		
53	☐	☒			Physical facilities installed, maintained & clean	1 ☒ 0	☐	☒	
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	☒ 0.5 / 0	☐	☒	

Total Deductions: 6

Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034014077

Location Address: 825 A SOUTH MAIN STREET

☒ Inspection ☐ Re-Inspection Date: 12/04/2018

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27284

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

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 1:

Permittee: TYLER RESTAURANT INC

Email 2:

Telephone: (336) 996-8863

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Vy Vu 2/22/21	0	chicken	cook temp	198	lettuce	walk in cooler	41
cooked shrimp	prep unit	52	chicken	hot holding	156	shrimp	walk n cooler	40
raw shrimp	prep unit	42	hot water	3 compartment sink	129	chlorine	dish machine	100
noodles	prep unit	43	creamer	front cooler	40	chlorine	wiping cloth bucket	100
carrots	cook temp	167	salad	small rear cooler	40	chlorine	spray bottle	100
carrots	hot holding	147	cut zucchini	countertop prep	43	white sauce	countertop	63
rice	cook temp	212	shrimp	cook temp	170	white sauce	cooling 30 minutes	55
rice	hot holding	172	dressing	walk in cooler	42	white sauce	cooling 1.5 hour	48

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.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Cooked shrimp in prep unit 52F. Shrimp stored on top of pans, rather than down in cold wells. House made white sauce stored out of temperature control 63F. Sauce brought from walk in cooler 1.5 hours previously. Potentially hazardous foos shall be cold held at 45F or less. CDI. Shrimp discarded. White sauce brought to walk in cooler.

✔ Spell

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Large container of house made ranch dressing in walk in cooler not date marked. Potentially hazardous food held in the facility 24 hours or more shall be properly marked to indicate the discard date. Food may be held in the facility 7 days at 41F or less. CDI. Dressing discarded.

26   7-102.11 Common Name-Working Containers - PF 0 points. Wiping cloth bucket at front of house not labeled. Toxic substances shall be labeled with their working name so they are easily identifiable. CDI. Bucket labeled. All other sanitizer containers properly labeled.

Lock Text ○

Person in Charge (Print & Sign): *First* Vy   *Last* Vu

Regulatory Authority (Print & Sign): *First* Amanda   *Last* Taylor

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: ___ / ___ / _____

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

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 2 of 3   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT   Establishment ID: 3034014077

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.

Spell ✓

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C Box of chicken stored in walk in freezer has ice buildup on top from dripping freezer unit. Food shall be stored in a manner that will prevent it from becoming contaminated. Recommend not storing food under drip until it has been repaired.

39   3-304.14 Wiping Cloths, Use Limitation - C Many wet wiping cloths observed on various surfaces throughout the facility. Wiping cloths shall be stored between uses in sanitizer solution as specified under 4-501.114.

41   3-304.12 In-Use Utensils, Between-Use Storage - C Repeat violation. Rice scoop stored in rice cooker with handle down in food. Store in use utensils with handles protruding out of food to prevent contamination from hands.

45   4-501.11 Equipment shall be maintained in good repair. Repeat violation. Replace missing knobs on flat top grill. Identify cause of ice buildup on condensate line in walk in freezer and repair. Resurface/replace damaged/rusted racks in small reach in cooler. Equipment shall be in good repair.

53   6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Repeat violation(with marked improvement) All physical facility violations have been addressed since last inspection. Coved base has been partially installed in dry storage room. Complete coved base installation for ease of cleanability.

54   6-303.11 Intensity-Lighting - C Repeat violation. Lighting low at left mens room toilet at 12 footcandles. Increase lighting to 20 footcandles at plumbing fixtures.
6-501.110 Using Dressing Rooms and Lockers - Employee earbuds and chargers stored on various food prep surfaces throughout establishment. Employees shall store personal items in designated areas so as not to contaminate food or food contact surfaces.
6-403.11 Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Employee meal and drink observed on prep table in back of kitchen directly next to where restaurant food prep was taking place. Employees shall eat and drink only in designated

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

Page 3 of 3   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT   Establishment ID: 3034014077

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.

Spell ✓

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 4 of _N/A_ **Food Establishment Inspection Report, 3/2013**

Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT   Establishment ID: 3034014077

Spell ✓

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 5 of _N/A_ Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT   Establishment ID: 3034014077

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.

Spell ✓

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

Page 6 of ___N/A___ **Food Establishment Inspection Report, 3/2013**