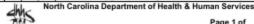
Food Establishment Inspection Report Score: 96.5 Establishment Name: THAI SAWATDEE Establishment ID: 3034012500 Location Address: 3064 HEALY DRIVE Date: 11/18/2020 City: WINSTON SALEM Status Code: A State: NC Time In: 11:51 AM Time Out: 1:55 PM Zip: 27103 County: 34 Forsyth Total Time: 2 hrs 4 min Permittee: THAI SAWATDEE HEALY LLC Category #: IV Telephone: (336) 760-4455 FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 | | | | | | | Pasteurized eggs used where required Employee Health .2652 200 o o 29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | 190-X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 Plant food properly cooked for hot holding 5 🛛 Ιп No discharge from eyes, nose or mouth 33 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 | 🖂 Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🔲 🛛 Food properly labeled: original container 8 🛛 Handwashing sinks supplied & accessible 200 a a a Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🔲 🛛 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | | 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 3130 - -Equipment, food & non-food contact surfaces 45 🛛 🗀 approved, cleanable, properly designed, constructed, & used 3 13 0 0 0 0 ☐ ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & Proper hot holding temperatures 3150 - -46 🛛 🗆 3130 - -Proper cold holding temperatures |47| ⊠ | □ Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 X 🗆 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🛛 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 🖾 🗀 🗀 Food additives: approved & properly used 53 🗆 🛭 1 03 0 -Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



27 🗆 🗆 🖾

Conformance with Approved Procedures

26 🛛

Total Deductions: |3.5

designated areas used

54 🛛 🗀

2653 2654 2658

Toxic substances properly identified stored, & used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Establishment Name: THAI SAWATDEE	Establishment ID: 3034012500					
Location Address: 3064 HEALY DRIVE	Inspection					
City: WINSTON SALEM State: NC	Comment Addendum Attached? X Status Code: A					
County: 34 Forsyth Zip: 27103	Water sample taken? Yes X No Category #: IV					
Wastewater System:   Municipal/Community   On-Site System  On-Site System	Email 1: phet0313@hotmail.com					
Wastewater System:   Municipal/Community   On-Site System  Water Supply:   Municipal/Community   On-Site System  Permittee:   THAI SAWATDEE HEALY LLC	Email 2:					
Telephone: (336) 760-4455	Email 3:					

## Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less									
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp	
Grilled Chicken	final cook	175	Bean Sprouts	reach-in cooler	40	Serv Safe	Sengphet Sayaphanthong 8- 14-22	0.000	
Sesame Chicken	final cook	193	Lo Mein	upright cooler	41				
Bok Choy	make-unit	41	Shrimp	upright cooler	41				
Steamed Broccoli	make-unit	41	Brown Rice	upright cooler	41				
Napa Cabbage	make-unit	40	Tom Yum Soup	upright cooler	40				
Pork	reach-in cooler	41	C. Sani	dish machine	40				
Lo Mein	reach-in cooler	40	C. Sani	3-compartment sink	100				
Fried Tofu	reach-in cooler	41	Hot Water	3-compartment sink	172				

Person in Charge (Print & Sign): Sengphet

Last Sayaphanthong

First

First

Last

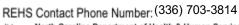
Regulatory Authority (Print & Sign): Victoria

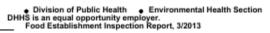
Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:











## Comment Addendum to Food Establishment Inspection Report

Establishment Name: THAI SAWATDEE Establishment ID: 3034012500

## **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.

- 2-301.14 When to Wash P: An employee was observed handling a container full of raw chicken and preceded to handling a bowl that she attempted to put ready-to-eat food in. The employee discarded gloves and attempted to don new gloves without washing hands. Food employees shall clean their and exposed portions of their arms immediately before engaging in food preparation when switching between working with raw food and working with ready-to-eat food/before donning gloves for working with food. CDI: The PIC instructed the employee to remove gloves and wash hands and to retrieve a clean bowl to place ready to eat food in
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food C: Several containers of condiments and spices were without labeling. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food
- 37 3-307.11 Miscellaneous Sources of Contamination-REPEAT- C: Container of spices and condiments were uncovered in the grill area when not in use./The ice bin was left open when not in use. Food shall be protected from contamination
- 6-501.12 Cleaning, Frequency and Restrictions-REPEAT- C: Wall cleaning is needed on walls throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean.