Food Establishment Inspection Report

Score: 100

Establishment Name: POKE STAR
Establishment ID: 3034012650

Location Address: 947 HANES MALL BLVD
[X] Inspection [ ] Re-Inspection

City: WINSTON SALEM   State: NC
Date: 02/15/2021   Status Code: A

Zip: 27103   County: 34 Forsyth
Time In: 1:40 PM   Time Out: 2:49 PM

Permittee: POKE HANES, INC.
Total Time: 1 hrs 9 min

Telephone: (336) 999-8010
Category #: II

Wastewater System: [X] Municipal/Community [ ] On-Site System
FDA Establishment Type: _____

Water Supply: [X] Municipal/Community [ ] On-Site Supply
No. of Risk Factor/Intervention Violations: 0
No. of Repeat Risk Factor/Intervention Violations: 0

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	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 / 0			
					Employee Health .2652				
2	X				Management, employees knowledge; responsibilities & reporting	3 / 1.5 / 0			
3	X				Proper use of reporting, restriction & exclusion	3 / 1.5 / 0			
					Good Hygienic Practices .2652, .2653				
4	X				Proper eating, tasting, drinking, or tobacco use	2 / 1 / 0			
5	X				No discharge from eyes, nose or mouth	1 / 0.5 / 0			
					Preventing Contamination by Hands .2652, .2653, .2655, .2656				
6	X				Hands clean & properly washed	4 / 2 / 0			
7	X				No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 / 1.5 / 0			
8	X				Handwashing sinks supplied & accessible	2 / 1 / 0			
					Approved Source .2653, .2655				
9	X				Food obtained from approved source	2 / 1 / 0			
10			X		Food received at proper temperature	2 / 1 / 0			
11	X				Food in good condition, safe & unadulterated	2 / 1 / 0			
12			X		Required records available: shellstock tags, parasite destruction	2 / 1 / 0			
					Protection from Contamination .2653, .2654				
13	X				Food separated & protected	3 / 1.5 / 0			
14	X				Food-contact surfaces: cleaned & sanitized	3 / 1.5 / 0			
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 / 1 / 0			
					Potentially Hazardous Food Time/Temperature .2653				
16			X		Proper cooking time & temperatures	3 / 1.5 / 0			
17			X		Proper reheating procedures for hot holding	3 / 1.5 / 0			
18				X	Proper cooling time & temperatures	3 / 1.5 / 0			
19	X				Proper hot holding temperatures	3 / 1.5 / 0			
20	X				Proper cold holding temperatures	3 / 1.5 / 0			
21	X				Proper date marking & disposition	3 / 1.5 / 0			
22			X		Time as a public health control: procedures & records	2 / 1 / 0			
					Consumer Advisory .2653				
23	X				Consumer advisory provided for raw or undercooked foods	1 / 0.5 / 0			
					Highly Susceptible Populations .2653				
24			X		Pasteurized foods used; prohibited foods not offered	3 / 1.5 / 0			
					Chemical .2653, .2657				
25			X		Food additives: approved & properly used	1 / 0.5 / 0			
26	X				Toxic substances properly identified stored, & used	2 / 1 / 0			
					Conformance with Approved Procedures .2653, .2654, .2658				
27			X		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			X		Pasteurized eggs used where required	1 / 0.5 / 0			
29	X				Water and ice from approved source	2 / 1 / 0			
30			X		Variance obtained for specialized processing methods	1 / 0.5 / 0			
					Food Temperature Control .2653, .2654				
31	X				Proper cooling methods used; adequate equipment for temperature control	1 / 0.5 / 0			
32			X		Plant food properly cooked for hot holding	1 / 0.5 / 0			
33				X	Approved thawing methods used	1 / 0.5 / 0			
34	X				Thermometers provided & accurate	1 / 0.5 / 0			
					Food Identification .2653				
35	X				Food properly labeled: original container	2 / 1 / 0			
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657				
36	X				Insects & rodents not present; no unauthorized animals	2 / 1 / 0			
37	X				Contamination prevented during food preparation, storage & display	2 / 1 / 0			
38	X				Personal cleanliness	1 / 0.5 / 0			
39	X				Wiping cloths: properly used & stored	1 / 0.5 / 0			
40	X				Washing fruits & vegetables	1 / 0.5 / 0			
					Proper Use of Utensils .2653, .2654				
41		X			In-use utensils: properly stored	1 / 0.5 / 0	X		
42	X				Utensils, equipment & linens: properly stored, dried & handled	1 / 0.5 / 0			
43	X				Single-use & single-service articles: properly stored & used	1 / 0.5 / 0			
44	X				Gloves used properly	1 / 0.5 / 0			
					Utensils and Equipment .2653, .2654, .2663				
45	X				Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 / 1 / 0			
46	X				Warewashing facilities: installed, maintained, & used; test strips	1 / 0.5 / 0			
47	X				Non-food contact surfaces clean	1 / 0.5 / 0			
					Physical Facilities .2654, .2655, .2656				
48	X				Hot & cold water available; adequate pressure	2 / 1 / 0			
49	X				Plumbing installed; proper backflow devices	2 / 1 / 0			
50	X				Sewage & waste water properly disposed	2 / 1 / 0			
51	X				Toilet facilities: properly constructed, supplied & cleaned	1 / 0.5 / 0			
52	X				Garbage & refuse properly disposed; facilities maintained	1 / 0.5 / 0			
53	X				Physical facilities installed, maintained & clean	1 / 0.5 / 0			
54	X				Meets ventilation & lighting requirements; designated areas used	1 / 0.5 / 0			

Total Deductions: 0

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012650

Location Address: 947 HANES MALL BLVD

[X] Inspection   [ ] Re-Inspection   Date: 02/15/2021

City: WINSTON SALEM   State: NC

Comment Addendum Attached? [X]   Status Code: A

County: 34 Forsyth   Zip: 27103

Water sample taken? [ ] Yes [x] No   Category #: II

Wastewater System: [x] Municipal/Community [ ] On-Site System

Water Supply: [x] Municipal/Community [ ] On-Site System

Email 1: yuchen1987625@yahoo.com

Permittee: POKE HANES, INC.

Email 2:

Telephone: (336) 999-8010

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
White Rice	hot holding	162						
Brown Rice	hot holding	159						
Spring Mix	serving line	40						
Imitation Crab	serving line	41						
Chicken	serving line	40						
Spicy Tuna	serving line	40						
Shrimp	serving line	41						
Salmon	upright cooler	40						
Hot Water	3-compartment sink	140						
C. Sani	3-compartment sink	50						
Serv Safe	Dechun Zhu 3-19-25	000						

Person in Charge (Print & Sign): *First* Dechun   *Last* Zhu

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

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814

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

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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.

41   3-304.12 In-Use Utensils, Between-Use Storage - C: Utensils are being stored in standing water measuring at 129 F. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes.