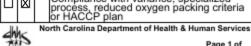
Food Establishment Inspection Report Score: 100 Establishment Name: POKE STAR Establishment ID: 3034012650 Location Address: 947 HANES MALL BLVD Date: 02/15/2021 City: WINSTON SALEM State: NC Status Code: A Zip: 27103 County: 34 Forsyth Time In: 1:40 PM Time Out: 2:49 PM Permittee: POKE HANES, INC. Total Time: 1 hrs 9 min Telephone: (336) 999-8010 Category #: II FDA Establishment Type: No. of Risk Factor/Intervention Violations: 0 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, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. CDI R VR OUT CDI R VR IN OUT N/A N/O Compliance Status I IN OUTIN/AIN/C Compliance Status Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28 🗆 🗆 🗆 Pasteurized eggs used where required Employee Health 200 29 🛛 🗀 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 15 0 Variance obtained for specialized processing 30 methods Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Good Hygienic Practices .2652, .2653 31 🛛 🗀 Proper eating, tasting, drinking, or tobacco 2 1 0 32 Plant food properly cooked for hot holding 190 -5 1 0.5 0 No discharge from eyes, nose or mouth 33 ☐ ☐ ☐ ☐ Approved thawing methods used |D||2||0||-||-Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 M П Hands clean & properly washed 4 2 0 No bare hand contact with RTE foods or pre Food Identification 1.5 X ΙП approved alternate procedure properly followe 35 🖾 🗀 Food properly labeled: original container 8  $\square$ 210 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2657 .2653. .2655 Approved Source Insects & rodents not present; no 36 🛛 🗀 unauthorized animals  $\boxtimes$ Food obtained from approved source 2 1 0 Contamination prevented during food preparation, storage & display امام اماما 37 🖾 🗀 10 Food received at proper temperature 1 0 38 🛛 🗀 1 0.5 0 Personal cleanliness 11 Food in good condition, safe & unadulterated 2 1 0 39 🛛 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags 2 1 0 40 🖾 🖂 Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 41 🗆 🛭 In-use utensils: properly stored 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored 42 🖾 🗀 Proper disposition of returned, previously dried & handled 15 🛛 🗀 Single-use & single-service articles: properly Served, reconditioned, & unsafe food
Potentially Hazardous Food Time/Temperature .2653 43 🖾 🗆 44 🛛 🗀 16 ☐ ☐ ☐ ☐ Proper cooking time & temperatures 3 15 0 Gloves used properly Utensils and Equipment .2653, .2654, .2663 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 45 🛛 🗆 210 - -Proper cooling time & temperatures 3 1.5 0 Warewashing facilities: installed, maintained, & used; test strips 19 🛛 3 15 0 □ Proper hot holding temperatures  $\Box$ 46 🖾 🗆 |M©||M|||||| □ Proper cold holding temperatures 1.5 () 47 🛛 🗆 Non-food contact surfaces clean 21 3 1.5 0 Physical Facilities .2654, .2655, .2656  $\boxtimes$ ☐ Proper date marking & disposition Hot & cold water available; adequate pressure Time as a public health control:procedures 48 🖾 🗀 🖂 210 & records 49 🛛 🗆 200 o o l Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 1 0.9 0 50 🖾 🗆 Sewage & waste water properly disposed 210000 undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 🗖 🖂 🖂 🖂 Pasteurized foods used; prohibited foods not 3 13 0 51 🖾 🖂 🖂 |24| □ | □ | 🖾 52 🕅 🗆 2653, .2657 Chemical



Food additives: approved & properly used Toxic substances properly identified stored.

with Approved Procedures .2653, .2654, .265

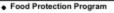
Compliance with variance, specialized

Conformance

 $\Box$ П

27





Total Deductions:

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements; designated areas used



190 - -

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54 🖾 🗆

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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012650 Establishment Name: POKE STAR Location Address: 947 HANES MALL BLVD ▼Inspection □ Re-Inspection Date: 02/15/2021 City: WINSTON SALEM State: NC Comment Addendum Attached? Status Code: A Zip: 27103 Water sample taken? Yes X No County: 34 Forsyth Category #: Wastewater System: 

Municipal/Community 

On-Site System Email 1: yuchen1987625@yahoo.com Municipal/Community On-Site System Water Supply: 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 Temp Item Location Temp Item Location Item Location Temp White Rice hot holding 162 159 Brown Rice hot holding 40 Spring Mix serving line 41 **Imitation Crab** serving line 40 Chicken serving line 40 Spicy Tuna serving line 41 Shrimp serving line 40 Salmon upright cooler 140 Hot Water 3-compartment sink 3-compartment sink 50 C. Sani 000 Serv Safe Dechun Zhu 3-19-25 First Last Person in Charge (Print & Sign): Dechun Zhu First Last Regulatory Authority (Print & Sign): Victoria Murphy REHS ID: 2795 - Murphy, Victoria

REHS Contact Phone Number: (336) 703-3814 North Carolina Department of Health & Human Services

Page 1 of



Food Protection Program

Verification Required Date:



## Comment Addendum to Food Establishment Inspection Report

Establishment Name: POKE STAR Establishment ID: 3034012650

## **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.

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.