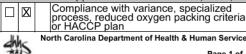
Food Establishment Inspection Report Score: 95 Establishment Name: KOWLOON Establishment ID: 3034012685 Location Address: 2255 CLOVERDALE AVE X Inspection Re-Inspection Date: 07/20/2021 City: WINSTON SALEM State: NC Status Code: K County: 34 Forsyth Zip: 27103 Time In:3:00 PM Time Out: 4:25 PM Total Time: 1 hrs 25 min Permittee: KOWLOON OF WINSTON SALEM, INC. Telephone: (336) 724-6768 Category #: IV FDA Establishment Type: No. of Risk Factor/Intervention Violations: 2 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 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 OUT CDI R VR IN OUT N/A N/O OUT CDI R VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 □ □ X Approved thawing methods used 1 0.5 0 Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 🗆 1 0.5 0 - -Thermometers provided & accurate 6 X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 🗆 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 210 - -37 🛛 21000 10 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 X □ 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 41 🖾 🗀 1 0.5 0 In-use utensils: properly stored 14 🔲 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 1 0.5 0 | | | | Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 X 🗆 3 1.5 0 🔲 🗀 18 ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 10.50 - -3 1.5 0 20 X □ □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil 3 1.5 0 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 X Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 1050 - -51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 | & cleaned |24| □ | □ | 🛛



Chemical

X

52 🛛

53 🛚

54 💢

Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

1 0.5 0

1 0.5 0 - -

.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

10.50 | | | | |

210 -

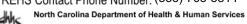
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012685 Establishment Name: KOWLOON Location Address: 2255 CLOVERDALE AVE Date: 07/20/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: K County: 34 Forsyth Zip: 27103 Water sample taken? Yes X No Category #: IV Wastewater System:

Municipal/Community

On-Site System Email 1: tinalin66888@gmail.com Water Supply: Municipal/Community On-Site System Permittee: KOWLOON OF WINSTON SALEM, INC. Email 2: Telephone: (336) 724-6768 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 177.0 Shrimp Lo Mein reheat 164.0 hot holding Soup 168.0 White Rice hot holding 153.0 Fried Rice hot holding 40.0 Egg Roll reach-in cooler 41.0 Chicken make-unit 41.0 Shrimp make-unit 40.0 Roast Pork make-unit 41.0 Beef make-unit 40.0 Napa Cabbage make-unit Sweet and Sour 38.0 walk-in cooler Chicken 33.0 Roasted Pork walk-in cooler 36.0 Shrimp walk-in cooler 39.0 Napa Cabbage walk-in cooler 136.0 Hot Water 3-compartment sink 100.0 C. Sani 3-compartment sink First Last

Person in Charge (Print & Sign): Ying Lin 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: KOWLOON Establishment ID: 3034012685

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.

- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P: Raw onions and celery were stored in a raw chicken box. Food shall be protected from cross contamination by separating raw animal foods from raw ready-to-eat vegetable. CDI: Employee discarded onions and celery and denatured items
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P: The following items were stored soiled in the clean dish area: 3 bowls ,2 pans, and 1 knife. Food-contact surfaces shall be clean to sight and touch. CDI: Items were placed in the warewashing area to be cleaned.
- 47 4-602.13 Nonfood Contact Surfaces-REPEAT- C: Cleaning is needed to/on the following: upright freezer and fan covers and condenser in walk-in cooler,. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. *taken to half credit due to improvement from previous inspection*