

# Food Establishment Inspection Report

Score: 94

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034011817

Location Address: 2519 LEWISVILLE CLEMMONS ROAD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: V & L RESTAURANT, INC.

Telephone: (336) 766-6261

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/12/2022 Status Code: A

Time In: 1:25 PM Time Out: 4:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

## 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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X X X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	N/A Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	0	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	0	X X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0 X X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	N/A Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X X
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	X	0 X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0	X X
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	X X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					6



# Comment Addendum to Food Establishment Inspection Report

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 Permittee: V & L RESTAURANT, INC.  
 Telephone: (336) 766-6261

Establishment ID: 3034011817  
☒ Inspection ☐ Re-Inspection Date: 05/12/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: angellaspoindexter@yahoo.com  
 Email 2:  
 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
shrimp	sushi prep cooler	41						
white rice	walk-in cooler DISCARDED	50						
cream cheese filling	walk-in cooler	41						
salad mix	work top cooler	40						
broccoli	prep cart (DISCARDED)	65						
beef chuck	DELIVERY	36						
carrots	hot hold	178						
rice	rice pot	170						
chicken	hot hold on grill	157						
noodles	prep cooler	40						
hot water	2 comp sink	148						
ServSafe	Angella Poindexter 5/6/25	0						
Cl sani	spray bottles (ppm)	50						
Cl sani	dish machine, after priming (ppm)	50						

Person in Charge (Print & Sign): Angella *First* *Last*  
 Poindexter *First* *Last*  
 Regulatory Authority (Print & Sign): Aubrie *First* *Last*  
 Welch *First* *Last*

REHS ID: 2519 - Welch, Aubrie Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section ● Food Protection Program  
 DHHS is an equal opportunity employer.  
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**Date:** 05/12/2022 **Time In:** 1:25 PM **Time Out:** 4:10 PM

### 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 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF Employee Health Agreement posted in kitchen and signed does not include non-typhoidal salmonella as a reportable illness. The person in charge shall ensure that food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. REPEAT. CDI - REHS provided copy of new Employee Health Agreement to PIC.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Dish machine was not sanitizing when checked, with a reading of 0 ppm chlorine. A chemical sanitizer shall be used in accordance with EPA-registered label use instructions. CDI - after priming, the dish machine was dispensing sanitizer at 50 ppm. Monitor dish machine regularly to ensure it is working properly.  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) Several knives on magnetic knife strip were soiled with food debris. Food contact surfaces shall be clean to sight and touch. CDI - taken to dish machine for re-cleaning.  
\*Discussed sanitizing food thermometer after use - recommend obtaining alcohol pads/probe wipes to sanitize thermometer.  
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency - Buildup on shield of ice machine. Equipment food contact surfaces shall be cleaned in equipment such as ice bins at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.14 Cooling - REPEAT. Container of white rice in walk-in cooler was 44F-50F depending on where it was temped. Per PIC, this rice is leftover from yesterday. Cooked time/temperature control for safety food shall be cooled within 2 hours from 135F to 70F, and within a total of 6 hours from 135F to 41F or below. CDI - PIC discarded rice, discussion about cooling. Address cooling method for rice prior to next inspection to avoid full points deduction.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Steamed broccoli on cart at cook line was 65F. Once it has been heat treated, broccoli is a TCS (time/temperature control for safety) food that must be held at 41F and below or 135F and above. CDI- broccoli discarded.
- 33 3-501.15 Cooling Methods - REPEAT. White rice in walk-in cooler measuring 44-50F was in deep plastic container, tightly covered. Cooling shall be accomplished in accordance with time and temp criteria (135F to 70F in 2 hrs max, then 70F to 41F in 4 hrs max) by using one or more of the following methods: placing food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - discussion about cooling; rice was discarded.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Unlabeled metal pan identified as tempura batter. 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 shall be identified with the common name of the food. CDI - PIC labeled.
- 39 3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient (P) Container of lemons stored in ice bin of drink machine. After use as a medium for cooling the exterior surfaces of food, ice may not be used as food. CDI - discussion with PIC, lemons removed, ice discarded,
- 43 3-304.12 In-Use Utensils, Between-Use Storage REPEAT Tongs for salad stored on cardboard box inside small prep work top cooler.. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water, or in running water which quickly moves food particles to the drain. CDI - utensil removed from cardboard and taken to dish machine for re-cleaning, discussion about proper storage.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment - REPEAT - walk-in freezer door is icing/frosting along door jamb. Particle board cabinet near grill area is water damaged along the base and beginning to deteriorate. Strainer inset at pre-rinse for dish machine is cracked/damaged at corners. Equipment shall be maintained in good repair.  
4-205.10 Food Equipment, Certification and Classification (C) Wooden sushi former is not easily cleanable and not approved for restaurant use. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program. CDI - discarded by PIC.
- 49 4-602.13 Nonfood Contact Surfaces - REPEAT - Cleaning needed, such as shelving in walk-in cooler, base of fryer, grease buildup between flat top grills. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Clean all fixtures in men's room, including front of urinal and inside hand sink.

Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

- 55 6-501.12 Cleaning, Frequency and Restrictions - REPEAT - clean floors, such as behind grill where grease has accumulated. Clean light switch cover in men's room. Floors, walls, ceilings shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods - REPEAT - repair patched/damaged FRP area behind 2 comp sink. Physical facilities shall be maintained in good repair. Thank you for installing door sweep at back door.