Food Establishment Inspection Report

Score: 97

Establishment Name: CHA DA THAI
Location Address: 420 J JONESTOWN RD
City: WINSTON SALEM **State:** NC
Zip: 27104 **County:** 34 Forsyth
Permittee: CHAN DOMIKA INC.
Telephone: (336) 659-8466
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034012388
☒ Inspection ☐ Re-Inspection
Date: 01/19/2021 **Status Code:** A
Time In: 01:15 ○ am ☒ pm **Time Out:** 03:10 ○ am ☒ pm
Total Time: 1 hr 55 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 2
No. of Repeat Risk Factor/Intervention Violations: _____

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

Total Deductions: 3

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012388

Location Address: 420 J JONESTOWN RD

☒ Inspection ☐ Re-Inspection Date: 01/19/2021

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27104

Water sample taken? ☐ Yes ☒ No Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 1: chadathaiwinston@yahoo.com

Permittee: CHAN DOMIKA INC.

Email 2:

Telephone: (336) 659-8466

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pork	final cook	180	potatoes	walk-in cooler	37			
parcooked	final cook	175	cabbage	make-unit	39			
chlorine (ppm)	bottle	100	bean sprout	make-unit	37			
chlorine (ppm)	dish machine	100	lettuce	reach-in cooler	39			
hot water	3-compartment sink	140	potato	upright cooler	39			
hot water	handsink	75	rice	rice holder	175			
breaded	walk-in cooler	41	brown rice	rice holder	170			
cabbage	walk-in cooler	40						

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.

1   2-102.12 Certified Food Protection Manager - C - No person with ANSI food protection manager certification present at time of inspection. At least 1 employee with ANSI food protection manager certification shall be present during all hours of operation. Have more staff attain ANSI food protection manager certifications.

8   5-202.12 Handwashing Sinks, Installation - PF - Handwashing sink in front of dish machine is only dispensing hot water at 75F. Handwashing sinks shall have at least 100F hot water. CDI - Hot water was turned back on underneath handsink by employee and then the sink was dispensing 110F water. 0 pts.

38   2-402.11 Effectiveness-Hair Restraints - C - Front employee was not wearing hair restraint when she scooped rice out of rice cooker to put on plate. Employees that prepare or portion food must have a hair restraint, such as a hat or hair net. // 2-303.11 Prohibition-Jewelry - C - Front employee had wristband on wrist and scooped out rice out of rice cooker. Food employees shall not wear jewelry on their hands or wrists, with the exception of a plain band ring. 0 pts.

Lock Text ○

Person in Charge (Print & Sign): Melanie *First* Phouyaphone *Last*

Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

REHS ID: 2544 - Lee, Andrew

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 2 8

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40   3-302.15 Washing Fruits and Vegetables - C - Repeat - Mangos in front upright cooler still had stickers on them. Fruits and vegetables must be washed thoroughly before use. Remove stickers when washing fruits and vegetables.

41   3-304.12 In-Use Utensils, Between-Use Storage - C - Scoop handle touching sugar in sugar container. In-use utensils shall be stored with the handle not touching the food or ingredient. 0 pts.

42   4-901.11 Equipment and Utensils, Air-Drying Required - C - Plastic containers near back door and rice cooker have standing water in them. Also, stacks of small plastic containers are stacked while they are still wet. Utensils and food-contact equipment shall be air dried. Invert containers to air dry and do not stack up utensils while they are still wet.

52   5-502.11 Frequency-Removal - C - Empty trash can outside has filled up with rain water. Empty out water to prevent insects from breeding in water. 0 pts.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C - Grout between floor tiles has worn in front of the cooking area and needs to be re-grouted. Grease trap lids are beginning to chip paint and rust. Floors, walls and ceilings shall be easily cleanable and in good repair. // 6-501.113 Storing Maintenance Tools - C - Ladder stored in walk-in cooler and is leaning up against boxes of unwashed produce. Maintenance tools shall be stored in a manner that they cannot contaminate food, clean utensils, or single-use/single-service articles. 0 pts.

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