

Food Establishment Inspection Report

Score: 90Establishment Name: NO 1 CHINESE RESTAURANTEstablishment ID: 3034012225Location Address: 2820 UNIVERSITY PKWY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 09 / 22 / 2016 Status Code: AZip: 27105County: 34 ForsythTime In: 03 : 10 ^{am}_{pm}Time Out: 05 : 15 ^{am}_{pm}Permittee: ZHEN DE CHENTotal Time: 2 hrs 5 minutesTelephone: (336) 727-8883Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 4No. of Repeat Risk Factor/Intervention Violations: 1

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

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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	0	<input type="checkbox"/>
Total Deductions:							10			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: NO 1 CHINESE RESTAURANT

Establishment ID: 3034012225

Location Address: 2820 UNIVERSITY PKWY

☒ Inspection ☐ Re-Inspection Date: 09/22/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

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

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

Permittee: ZHEN DE CHEN

Email 1:

Email 2:

Telephone: (336) 727-8883

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
5/20/16	Qiaozhen Zhang	0						
Beef	make unit	42						
chicken	make unit	42						
pork	make unit	43						
egg drip soup	hot hold	190						
fried rice	hot hold	167						
chicken	walk in	45						
hot water	three comp sink	133						

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.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF (B) PIC's child entered cooking area multiple times during inspection. Persons not essential to food preparation cannot be in food preparation areas where contamination may occur. Have children stay in office area or dining area and not in food preparation areas. 0 pts.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P PIC not familiar with employee health policy. Employees must be familiar with employee health policy and reporting procedures. CDI: PIC given copy of English and Chinese health policy agreements. 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat: Multiple pans of raw beef and chicken stacked above each other, raw shrimp, and above cooked chicken. Potentially hazardous foods must be stored according to final cook temperatures with ready to eat and cooked foods on top followed by seafood, beef, and then chicken. CDI: PIC reorganized storage during inspection.



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

Regulatory Authority (Print & Sign): *Joseph* *Chrobak* *First* *Last*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 10 / 02 / 2016

REHS Contact Phone Number: (336) 703 - 3164



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Garlic in oil on counter at 81F. Garlic in oil is potentially hazardous and must be kept at 45F and below or 135F and higher. Garlic in oil moved to make unit during inspection. Opts
- 31 3-501.15 Cooling Methods - PF Multiple pans of food including fried chicken and raw shrimp, beef, and chicken moved to walk in cooler at the start of the inspection. Fried chicken was at 81F, Raw beef 72F, raw chicken 73F, and shrimp was at 70F. Potentially hazardous foods held cold must be maintained at 45F at all times. Do not cool foods out of refrigeration. Always move foods to coolers for rapid cooling. All foods placed in walk in cooler with loose fitting covers during inspection.
- 33 3-501.13 Thawing - C Repeat: Large amount of raw chicken wings thawing in meat prep sink with 78F running water over them. Foods thawing under running water must have water at 70F or lower. Do not thaw foods in water above 70F. CDI: PIC moved chicken to walk in cooler to continue thawing.
- 36 6-501.111 Controlling Pests - PF Few spiders with webs present in corners by handsink in back of establishment. Clean and remove spiders from establishment. // 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Dead insects and insect parts around hand sink and in spider webs, clean and remove spiders from establishment. // 6-202.13 Insect Control Devices, Design and Installation - C Two fly trap papers installed over prep tables in back of establishment. Do not install pest control devices over food preparation surfaces. Remove fly papers.// 6-202.15 Outer Openings, Protected - C Hole present in screen door. Repair screen to prevent pest entry.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Multiple boxes of foods including shrimp and produce stored on the floor of the walk in freezer. All foods must be kept a minimum of six inches off the floors. Move all food to available shelving.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Two bins of flour, one bin of rice with scoop handles in the product. / Bin of salt, and two bins of sugar with plastic bowls as scoops / bin of rice with metal can as scoop. Only food safe scoops with handles may be used for dispensing food and the handles must be stored out of the product. Remove single service single use bowls and cans and replace with scoops stored properly.
- 45 4-205.10 Food Equipment, Certification and Classification - C Repeat: Glass door reach in cooler is not approved for storage of anything but "packaged goods", Egg rolls stored in this cooler during inspection. Do not store potentially hazardous foods in the glass door cooler./ Metal shelf holding rice cookers is not of ANSI approved construction and must be removed from the establishment. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: One cleaver with duct tape wrapped handle, remove duct tape or dispose of cleaver. / Four cutting boards badly worn and stained must be removed. Rust present on bottom shelves of prep tables, repair or replace rusted shelves. Wire shelving in both walk ins and in dry storage are badly rusted and must be replaced. / Ice build up present on walk in freezer condenser. Have ice removed and evaluate unit for damage. / Equipment shall be kept in good repair.



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- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF Establishment using chlorine for sanitizing. No test strips available on site for testing of sanitizer. Establishment must have chlorine test strips on site at all times and must be using the test strips to verify that chlorine sanitizer is at approved concentrations. Purchase test strips and contact Joseph Chrobak at Chrobajb@forsyth.cc or (336) 703-3164 no later than 10/2/2016 for verification of purchase.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning needed on edges of wok station and fryers to remove grease build up. Clean to remove debris and grease. 0 pts
- 49 5-203.14 Backflow Prevention Device, When Required - P Hose with spray nozzle attached to prep sink faucet. All water sources under pressure (spray nozzle) must be protected from back siphonage using either a back flow preventer rated for continuous pressure or by having the hose disconnected after each use. CDI: PIC removed hose during inspection. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Seal holes around vent in ceiling of hot water heater room. / Replace damaged ceiling tile by hood and above three compartment sink where tiles is broken and repaired with tape. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed under wok station to remove grease and soil. Physical facilities shall be kept clean and in good repair. 0 pts



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