

# Food Establishment Inspection Report

Score: 91

Establishment Name: KOWLOON

Establishment ID: 3034012272

Location Address: 2255 CLOVERDALE AVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 11 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 01 : 40 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 30 <sup>am</sup> <sub>pm</sub>

Permittee: KOWLOON OF WINSTON, LLC

Total Time: 2 hrs 50 minutes

Telephone: (336) 724-6768

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 4

No. 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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .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	03	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" 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	13	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<input checked="" 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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	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"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	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"/>
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	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	03	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<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	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: 9										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KOWLOON  
 Location Address: 2255 CLOVERDALE AVE  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: KOWLOON OF WINSTON, LLC  
 Telephone: (336) 724-6768

Establishment ID: 3034012272  
☒ Inspection ☐ Re-Inspection Date: 07/11/2017  
 Comment Addendum Attached? ☐ Status Code: A  
 Category #: IV  
 Email 1: winnie16863@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	129	Beef	Meat make unit	50	Chicken	Reach-in	39
Hot water Sani	3 comp sink	173	Shrimp	Meat make unit	45	Egg roll	Glass reach-in	41
ServSafe	Wei Liu 12-15-18	00	Chicken	Meat make unit	44	Bamboo	Veggie reach-in	43
Shrimp	Final	171	Rice	Final	169	Chicken	Reheat	205
Egg drop	Hot hold	147	Baby corn	Veggie make unit	44	Cabbage	Prep	74
Rice	Hot hold	153	Mongolian	Final	177	Chicken	Cooling - room temp	98
Noodles	Walk-in	60	Honey ckn	Final	187	Chicken	Cooling - walk-in	56
Shrimp	Walk-in	55	Cabbage	Reach-in	44	Shrimp	Cooling - walk-in	55

## 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.

- 6 2-301.14 When to Wash - P One food employee observed washing hands, and using cleaned hands to turn off faucet handles. To avoid recontamination of cleaned hands, food employees shall use disposable towel to operate faucet handles, and shall wash hands when soiled. CDI: Manager instructed employee on proper handwashing. 0 pts
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF REPEAT: Handsink beside meat prep sink blocked by stacks of sauce buckets. Handsink beside veggie prep sink has hose and hose reel stored in front of handsink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. Do not block/obstruct handwashing sinks. CDI: Buckets removed from establishment, and hose moved from in front of handsink.
- 13 3-304.15 (A) Gloves, Use Limitation - P Two food employees observed wearing single service gloves: one handling a water bottle / messing with box in trash can, and returning to cut broccoli, and other employee handling trash can - both without removing gloves and washing hands. If used, single-service gloves shall be used for only one task such as working with raw or ready-to-eat foods, used for no other purposes, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Educated manager, and she instructed employees. Both employees removed gloves, washed hands, and redonned new gloves.

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

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

REHS ID: 2610 - Whitley Christy

Verification Required Date:      /      /     

REHS Contact Phone Number: (      )      -     



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P One metal strainer, one knife, meat grinder, and 3 metal containers being stored cleaned with dried food residue/food left. Ensure employees are taking time to thoroughly wash, rinse, and sanitize equipment and utensils. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All rewashed/cleaned during inspection. 0 pts
- 31 3-501.15 Cooling Methods - PF REPEAT: Two large containers of chicken cooling on speedracks at room temperature, measuring 98-107F - cooling for less than 1 hour. Chicken (56-59F), shrimp (55-57F), and noodles(60-65F) cooked over 3 hours prior cooling in large portions, tightly wrapped in plastic wrap, in walk-in cooler. Cooling shall be accomplished by: placing foods into shallow pans, separating the food into thinner/smaller portions, stirring the food in a container placed in an ice water bath, arranging foods to provide maximum heat transfer, and loosely covering foods. CDI: All chicken cooling at room temperature reheated between 205-212F, and separated onto sheet pans in thin portions, and placed in walk-in cooler to cool. Chicken, shrimp, and noodles separated into thinner portions and placed in walk-in freezer to cool. All remeasured below 45F.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C REPEAT: Several containers/jugs of sauces in reach-in cooler not labeled. Several spices, shakers, and bottles not labeled at wok station. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, shall be identified with the common name of the food. CDI: All labeled during inspection.
- 37 3-307.11 Miscellaneous Sources of Contamination - C REPEAT: Heads of broccoli being washed, cut, and placed back in original box. Broccoli is unwashed upon shipment. / Employees food being stored on top of chicken sold to consumer in reach-in freezer. /Employee dry foods for personal use being stored on shelf above buckets of sauce used in establishment - on dry shelving. Designate an area in reach-in freezer or walk-in for employees personal food items. Move employee dry foods to shelving used for employee utensil storage. Food shall be protected from miscellaneous sources of contamination.
- 38 2-303.11 Prohibition-Jewelry - C One food employee observed wearing a watch while cutting broccoli. One food employee observed cooking wearing a bracelet. Except for a plain band, food employees shall not wear any jewelry on their hands or arms. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: Metal bowl without handle being used to scoop sugar from container in dry storage. Maintain a scoop with handle, protruding out of ingredient, inside container with lid closed, to avoid contamination of ingredient from hands during dispensing. All other in-use utensils stored properly. 0 pts
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Stacks of plates beside shelving with microwave, being stored with food contact surface exposed. Single-service and single-use articles shall be stored covered/inverted. 0 pts



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Detail cleaning needed around exteriors of equipment and equipment along grill line, inside of reach-in cooler shelving and gaskets, lids and tops of make units, on shelving inside reach-in freezer, on exteriors of dry food bins (rice, sugar, etc), around hot hold steam well with soups, and vent hoods with grease build up. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C General cleaning on floors and walls throughout: including walls and floors behind equipment and shelving and baseboards, wall beside fryers, and clean wall caulking at prep sinks and handsinks. Physical facilities shall be cleaned as often as necessary to maintain them clean. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Recaulk 3 compartment sink to wall on left side, meat prep sink to wall, and reseal baseboard behind meat prep sink. Floors, walls and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Dusty vents present in both restrooms. Clean more frequently. // 6-305.11 Designation-Dressing Areas and Lockers - C Back brace and other miscellaenous items being stored on spalsh guard between handsink and veggie prep sink. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. 0 pts

✓  
Spell



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