

# Food Establishment Inspection Report

Score: 92

Establishment Name: LEE'S CHINESE RESTAURANT

Establishment ID: 3034011775

Location Address: 4138 CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 07 / 13 / 2017 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 01 : 50 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 40 <sup>am</sup> <sub>pm</sub>

Permittee: LEE'S CHINESE FOOD INC

Total Time: 2 hrs 50 minutes

Telephone: (336) 712-0002

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: 5

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.										
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		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
<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	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<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	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3		0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3		0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<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	
<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	
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1		
<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	

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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2		0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1		0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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			2	1		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
<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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1		0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>8</u>										



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Telephone: (336) 712-0002

Establishment ID: 3034011775

☒ Inspection ☐ Re-Inspection Date: 07/13/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: qiaoyanchen@icloud.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Qiao Yan Chen 10-2-21	00	Egg roll	Reach-in cooler	43	Ambient	Reach-in cooler	41
Hot water	3-compartment sink	119	Cabbage	Reach-in cooler 2	41			
Chlorine ppm	Bucket	300	SS chicken	Reach-in cooler	38			
Chlorine ppm	3-compartment sink	50	Wonton	Reach-in cooler	42			
Chicken	On top of the cooler	80	Wontons	Walk-in cooler, cooling	72			
Lettuce	Prep table	73	Egg roll	Walk-in cooler	44			
Cabbage	Prep table	75	Hot water	handsink	123			
Chicken	Reach-in cooler	45	Chicken	Final cook	180			

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - 0 pts - 2 bottled beverages and a container of fish for employee use were stored above food in the walk-in cooler and on a prep table. Employee food and beverages shall be store on lower shelving and where it does not contaminate food or clean equipment/utensils. CDI - Employee drinks/food relocated to bottom shelves. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: A container of raw shrimp was stored behind mushrooms in the reach-in cooler, opened packages of raw beef were stored above imitation crab meat and raw pork in the walk-in freezer, and a pan of raw chicken was stored above a covered flour bin. Raw animal products shall be stored to prevent cross-contamination, according to final cook temperature, and below ready-to-eat food. One employee was about to prepare broccoli on the same prep table that raw chicken was prepared on, before the table was washed, rinsed, and sanitized. CDI - Raw beef and chicken relocated to the lower shelves. Raw shrimp relocated in front of the mushrooms. Employee was informed to wash, rinse, and sanitize equipment after raw animal products are handled.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - A large container of cooked chicken (82F), 2 containers of cabbage (70-74F), and a container of minced garlic in oil were held at room temperature. Potentially hazardous food shall be maintained at 45F or below. Store potentially hazardous food containers in coolers between uses. CDI - Chicken, cabbage, and garlic were relocated to the freezer and cooler to chill below 45F.

Person in Charge (Print & Sign): Qiao Yan <sup>First</sup> Chen <sup>Last</sup>

Regulatory Authority (Print & Sign): Grayson <sup>First</sup> Hodge <sup>Last</sup>

*Qiao Yan Chen*

*Grayson Hodge*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat: Most containers in the walk-in cooler were date marked (7-11-17, prep date) during the start of the inspection. The person in charge stated that the foods were prepared this morning. A few containers of cabbage and wontons were not date marked in the reach-in cooler. Potentially hazardous food shall be date marked with the date of preparation or discard if held in the food establishment for more than 24 hours. CDI - Potentially hazardous food containers date marked correctly.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P - 0 pts - One sanitizer bucket measured above 200 ppm chlorine. Chlorine sanitizer shall be maintained between 50-200 ppm or at a concentration specified by the manufacturer. CDI - Chlorine sanitizer bucket adjusted to 50 ppm.
- 33 3-501.13 Thawing - C - 0 pts - Frozen, raw chicken that was received today was thawing on the raw prep sink drainboard. Potentially hazardous food shall be thawed under running water (at 70F or below), under refrigeration, or as part of the cooking process. Thaw potentially hazardous food under refrigeration or as part of the cooking process during the warmer months of the year (when cold water measures above 70F).
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - One package of onions and one package of carrots were stored on the floor. Around 6 food containers in the coolers and a couple of dry storage containers were not covered. Packages of food were stored below the condensate leak in the walk-in freezer. Food shall be stored where it is not exposed to splash, dust, or other contamination. Cover all food containers unless they are cooling.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 0 pts - A few container stacks stored above the 3-compartment sink were stacked wet. Equipment and utensils shall be fully air-dried after they are cleaned.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - A container of clean linens was stored on the floor next to the 3-compartment sink. Laundered linens shall be stored at least 6 inches above the floor. CDI - Linens relocated to a shelf.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Repeat: A large soy sauce bucket is being reused to store uncooked rice. Several single-service spoons are being used as scoops for 4 seasoning containers. Single-use articles and utensils shall not be reused. Provide multi-use scoops that are cleanable. Do not reuse soy sauce bucket.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Evaluate the walk-in freezer for potential leak. Equipment and utensils shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C - 0 pts - A personal rice cooker was stored on top of the prep table. Only certified commercial equipment can be used in the food establishment. CDI - Rice cooker relocated under the front counter.



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- 52 5-501.114 Using Drain Plugs - C - Repeat: The drain plug for the tan dumpster is missing. Replace.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - 0 pts - Light cleaning needed around the baseboard in the men's restroom. Floors, walls, and ceilings shall be maintained clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts - One ceiling tile and a wall tile above the walk-in cooler are missing. Floors, walls, and ceilings shall be smooth and easily cleanable. Replace.



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