

Food Establishment Inspection Report

Score: 90.5

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034012089

Location Address: 324 SUMMIT SQUARE BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 07 / 2017 **Status Code:** A

Zip: 27105 **County:** 34 Forsyth

Time In: 02 : 10 ^{am} _{pm} **Time Out:** 07 : 20 ^{am} _{pm}

Permittee: KIMONO ENTERPRISE INC.

Total Time: 5 hrs 10 minutes

Telephone: (336) 377-0147

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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .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	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/> <input checked="" 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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<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	
Potentially Hazardous Food Time/Temperature .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/> <input checked="" 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	

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	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	
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			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	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	
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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" 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 checked="" type="checkbox"/>	
Total Deductions: 9.5										



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☒ Inspection ☐ Re-Inspection Date: 11/07/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: jspkimono@gmail.com

Email 2: _____

Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	Agus Ong 8/18/19	0	Scallop	make unit	45	Carrots	hot holding	158
Shrimp	sushi display case	38	Noodles	reach in cooler	45	Rice	cooling	126
Salmon	sushi display case	40	Salad	make unit	43	Cheesecake	reach in cooler	37
Eel	reach in cooler	41	Shrimp	make unit	45	Chlorine	dish machine	50
Broth soup	hot holding	151	Shrimp	final cook	169	Hot water	3 comp sink	138
Miso soup	hot holding	153	Steak	final cook	166	Chlorine	spray bottle	100
Beef	walk in cooler	43	Fried rice	hot holding	127	Chlorine	bucket	200
Miso soup	cooling	88	White rice	hot holding	159	Chicken	cooling	118

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Repeat. Observed two spatulas in the handwashing sink in the kitchen. Observed employee rinsing wiping cloth in the handwashing sink in the kitchen. A handwashing sink may not be used for purposes other than handwashing. CDI: Spatulas were removed. Person in charge stopped employee from continuing to rinse the wiping cloth. //6-301.11 Handwashing Cleanser, Availability - PF Observed soap not dispensing at the handwashing sink by the dish machine due to dead batteries. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI: Person in charge provided a pump soap at the handwashing sink by the dish machine.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Observed 3 stacks of clean, metal pans with food particles and residue stored on the shelf. Observed three clean lids with food particles on the shelf. Observed food debris on the can opener. Utensils and equipment food-contact surfaces shall be clean to sight and touch. CDI: All items were taken to the dish machine.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Observed fried rice 127 F to 133 F hot holding. Hot holding, potentially hazardous foods shall be stored 135 F or greater. CDI: Fried rice was reheated above 165 F in the wok.

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Person in Charge (Print & Sign): Agus Ong

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI Christy Whitley REHSI

REHS ID: 2610 - Whitley Christy

Agus Ong

J. Sakamoto *C. Whitley*

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (____) ____ - ____



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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 Repeat. 0 points. Observed shrimp 40-48F in the make unit. Cold holding potentially hazardous foods shall be stored 45F. (On or before January 1, 2019, equipment is upgraded or replaced to maintain food at temperature of 41 F or less). CDI: Person in charge placed shrimp inside the walk in freezer to cool down. Observed shrimp 41 F in the walk in freezer.
- 26 7-207.11 Restriction and Storage-Medicines - P 0 points. Observed a sore throat medicine (Equate) on shelf with seasoning and sauces above the prep sink. Medicines that are in a food establishment for employees' shall be labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI: Person in charge removed the sore throat medicine.
- 31 3-501.15 Cooling Methods - PF Observed three deep, covered containers of rice cooling down on shelf below the hot hold table. Observed covered (lid) chicken in container cooling in the make unit. Observed plastic wrap tightly wrapped miso soup cooling in the walk in cooler. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient or other effective methods. CDI: Conversation with person in charge about preparing less foods in advance. Person in charge placed the rice in smaller containers, loosely covered in the walk in freezer. Observed container of chicken loosely covered inside the walk in freezer. Person in charge loosely covered the container of miso soup in the walk in cooler.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat. Observed containers of raw pork, beef, and bag of crabs on the floor in the walk in freezer. Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.
- 38 2-402.11 Effectiveness-Hair Restraints - C Repeat. Observed three food employees handling food in the kitchen with no hair restraint. Food employee shall wear hair restraints such as hats or hair nets, that designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens; unwrapped-single service and single-use articles.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Repeat. Observed a soy sauce bucket being reused to hold mustard sauce. Observed seaweed containers being reused to store variety of foods. Single-use and single-service articles may not be reused. //4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Observed skewers not protected located on a hanging container above the three compartment sink. The skewers are used for the scallops. Single-use and single-service articles shall be stored in a clean, dry location, not exposed to splash or other contamination. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. CDI: Person in charge removed the skewers.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 pts Repeat. Observed the following: rusted shelving in the walk in cooler, one missing panel cap in the walk in cooler, cracked container being used to store shrimp tempura, and cracked gasket in reach in cooler (sushi). Equipment shall be maintained in good repair. //4-205.10 Food Equipment, Certification and Classification - C Observed coke cola reach in cooler used to store an open box of cheesecake. Observed the data plate inside the coke cola reach in cooler stating for packaged foods. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program.



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- 53 6-501.16 Drying Mops - C 0 points. Observed a mop stored with the head against the wall by the handwashing sink in the back kitchen. Observed multiple mops stored with the head against the wall by the can wash. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.
- 54 6-303.11 Intensity-Lighting - C 0 pts Observed 15 to 41 foot candles around the rice cookers. Observed 28 to 30 foot candles at the wok station. Light intensity shall be at least 50 foot candles where a food employee is working with food or working with utensils or equipment.

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Spell



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