

# Food Establishment Inspection Report

Score: 90

Establishment Name: MANDARIN EXPRESS

Establishment ID: 3034020745

Location Address: 3320 SILAS CREEK PARKWAY

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 10 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 02 : 15 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 25 <sup>am</sup> <sub>pm</sub>

Permittee: MANDARIN HOLDINGS LP

Total Time: 2 hrs 10 minutes

Telephone: (800) 804-1088

Category #: IV

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 3

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 .2652</b>										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>0</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Approved Source .2653, .2655</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<u>2</u>	<u>1</u>	<u>0</u>	<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 .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Identification .2653</b>										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>0</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<u>0</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>0</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Total Deductions:</b>										<b>10</b>



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MANDARIN EXPRESS

Location Address: 3320 SILAS CREEK PARKWAY

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: MANDARIN HOLDINGS LP

Telephone: (800) 804-1088

Establishment ID: 3034020745

☐ Inspection ☒ Re-Inspection Date: 04/10/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: alechudson@aol.com

Email 2:

Email 3:

## Temperature Observations

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

Item S. NOE	Location CFSM 8/11/22	Temp 00	Item RICE	Location SERVICE LINE	Temp 163	Item HONEY CHX	Location SERV LINE	Temp 136
CHICKEN	COOL 1	155	MONGO CHX	SERVICE LINE	135	SESAME CHX	SERV LINE	127
CHCKEN	COOL 2 @ 30 MIN	88	FRIED RICE	HH FRONT	148	LO MEIN	WIC	40
CHICKEN	FCT	172	WHT RICE	HH FRONT	157	CHX	WIC	40
GARLIC N	MAKE TOP	31	GRN BEAN	SERVICE LINE	136	3 COMP	SANI-CHLORINE	100
WASH	3 COMP	116	BOUR CHX	SERV. LINE	144			
HOT WATER	3 COMP	171	EGG ROLL	SERV LINE	130			
LO MEIN	SERVICE INE	168	BLK PEPP	SERV LINE	154			

## 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//2-301.12 Cleaning Procedure - -REPEAT-Observed food employee dispense additional paper towels from dispenser using clean hands. All other handwashing observed to be in compliance during inspection. Hands shall be washed anytime that they become contaminated. CDI-Employee instructed to rewash hands.// 0 points
- 8 6-301.12 Hand Drying Provision - PF-REPEAT-No paper towels in dispenser at employee restroom (in prep area). Napkins have been placed on back of toilet for use. Paper towels not located at handsink at front line. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels. CDI-Paper towels provided. Dispenser shall be repaired.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Repeat-Measured egg rolls (130-148F) and sesame chicken (127-135F) below 135F. Potentially hazardous food items shall be maintained at 135F or above during hot holding. Continue to utilize deeper pans and limit overfilling pans to assist with maintaining required hot holding temperatures.// 0 points

Lock  
Text  
☒

Person in Charge (Print & Sign): SEM First NOE Last

Regulatory Authority (Print & Sign): JENNIFER First BROWN Last

*[Signature]*  
*[Signature]*  
**BROWN JEN**

REHS ID: 2536 - Brown, Jennifer

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3131



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- 31 3-501.15 Cooling Methods - PF-Observed cooked chicken cooling in large plastic tub on cutting board at 90-155F. When cooling, foods shall be placed in equipment capable of rapid cooling and in shallow containers, loosely covered or uncovered to facilitate heat transfer. CDI-Placed in walk-in cooler to cool. 155-88F within 30 minutes.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-REPEAT-Observed squeeze bottles, containers of seasoning and sauces and 5 gallon buckets of sauces without labels. Working containers holding food or food ingredients shall be labeled with the common name of the food unless easily recognizable.
- 36 6-501.111 Controlling Pests - C-Repeat-C-Observed live juvenile and adult roaches crawling on dry goods rack by back door, by ice machine, and under grill. The premises shall be maintained free of insects, rodents, and other pests. Pest management company recently treated facility for pests and facility has been placed on routine pest control treatment program. //6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C-Remove abundance of dead gnats from under front latched electrical area. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-REPEAT-Observed bucket of sauce on the floor of the walk-in cooler. Food shall be stored at least 6 inches above the floor. Rearrange shelving units/food to permit proper storage.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-REPEAT-Observed wet wiping cloths on cutting boards and front service line in facility. No wet wiping cloth sanitizer bucket available in back prep area during inspection/ Wiping cloths hanging over rim of sanitizer bucket at front service line. Cloths in-use for wiping counters and other Equipment surfaces shall be held between uses (submerged) in a chemical sanitizer solution at a specified concentration and laundered daily. Containers in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, and single-service articles.
- 42 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed box of single-use gloves stored in contact with handwashing sink on front service line. Single-service articles shall be protected from contamination and splash. CDI-Relocated by PIC// 0 points
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 4-501.11 REPEAT- Caulk crevices inside hood where caulk is drooping and grease is leaking through. Replace damaged gasket to reach-in cooler. Walls of walk-in cooler are in disrepair and entire interior of walk in cooler has been painted with unapproved paint (remove and re-paint with paint intended for use on food equipment and for incidental food contact), water damaged front cabinets, laminate stripping at front counter missing, replace black stopper inside of ice machine, repair shut-off to beverage machine to prevent drinks from being dispensed while ice bin is open Equipment shall be maintained in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Clean cabinets at front service line with single-service storage and trash can nook, clean outside of rice pots, clean area under grill, clean outside of bulk storage bins and shakers. Nonfood contact surfaces of equipment shall be maintained clean.
- 53 6-501.16 Drying Mops - C-REPEAT-Observed mop drying in mop bucket at canwash. Mops shall be hung so that they can air-dry without soiling walls, equipment or supplies. Utilize mop hanger.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Recaulk prep sink to wall. Ceiling tile lightly chipped by walk-in cooler. Replace corner guard by walk-in cooler. Grout is low between 3 compartment sink and prep sink and in front of walk-in cooler. Physical facilities shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C-39FC of light above grill in back prep area. Lighting shall measure 50FC. Increase lighting.// 0 points



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