

Food Establishment Inspection Report

Score: 90.5

Establishment Name: MIZU JAPANESE CUISINE

Establishment ID: 3034011995

Location Address: 3374 ROBINHOOD RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 06 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 01 : 40 ^{am} _{pm} Time Out: 04 : 40 ^{am} _{pm}

Permittee: GOLDEN EMPIRE OF USA INC

Total Time: 3 hrs 0 minutes

Telephone: (336) 774-9797

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: 8

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
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 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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4			
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	13		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3			
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2			
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1			
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
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		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					9.5			



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County: 34 Forsyth **Zip:** 27106
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: GOLDEN EMPIRE OF USA INC
Telephone: (336) 774-9797

Establishment ID: 3034011995
 Inspection Re-Inspection **Date:** 11/06/2019
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: :willowliu888@hotmail.com
Email 2:
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Biyu Qiu 4-24-22	00	Noodles	Cooling 1:50	83	Salmon	Sushi reach-in 1	38
Hot water	3 comp sink	121	Noodles	Cooling 2:40	43	Crab	Sushi reach-in 2	40
Chlorine sani	Dishmachine - ppm	50	Salmon	Delivery	35	Cabbage	Make unit top	38
Chlorine sani	Bucket - ppm	50	Lettuce	Walk-in cooler	41	Dumpling	Make unit bottom	37
Miso soup	Warmer 1	131	Beef soup	Walk-in cooler	40	Steak	Raw meat reach-in	38
Miso soup	Reheat	202	Yellowtail	Sushi display 1	40	Mushroom	Cook temperature	209
Onion soup	Warmer 2	136	Octopus	Sushi display 1	38	Brown rice	Rice cooker 1	155
Tofu	Ice bath	53	Albocore	Sushi display 2	41	White rice	Rice cooker 2	158

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 Employee food and drink being stored on shelving above clean plates and bowls on shelving at make unit. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles or other items needing protection can not result.
- 6 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P Repeat (with different circumstances) Employee contacted trash can at sushi station and contacted container of cream cheese. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, unwrapped single-service and single-use articles and; as often as necessary to remove contamination, and after handling soiled equipment, etc. CDI: Employee educated and washed hands correctly. // 2-301.15 Where to Wash - PF Employee actively cutting fish, left task to rinse hands in 3 compartment sink, and continued working with fish. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. CDI:
- 7 3-301.11 Preventing Contamination from Hands - P,PF Employee actively cutting raw salmon without gloves on. Portions of salmon are to be used for sushi per person-in-charge. Food employees may not contact exposed, ready-to-eat with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Person-in-charge educated. Salmon contacted with bare hands labeled for cooking only.

Lock Text



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

Regulatory Authority (Print & Sign): CHRISTY *First* WHITLEY *Last*

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. Raw portioned salmon, sea bass, and other fish on sheet trays in walk-in freezer above portioned containers of sushi rice and wrapped rolls. Food shall be protected from cross-contamination by separating raw animal foods during storage, preparation, holding, and display from: raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat foods such as fruits and vegetables and cooked ready-to-eat foods. CDI: Person-in-charge rearranged sheet trays on speed rack.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. (With improvements) Six white sushi plates, two metal containers, five knives and one peeler being stored as clean with food residue. Equipment food-contact surfaces and utensils shall be cleaned to sight and touch. CDI: All sent to be cleaned and sanitized during inspection.

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Miso soup in warmer (warmer unplugged) measuring 130-131F. Potentially hazardous food shall be held hot at 135F and above. CDI: Miso soup reheated to 202F.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods measuring above 41F: holding at room temperature at beginning of inspection sliced tomatoes (44-45F); in sushi two door reach-in cooler two containers of seaweed salad (44-46F) and plate of tuna (42-43F); tofu on ice bath not fully submerged (53F) and at room temperature in water - cut lettuce (68F). Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: Lettuce and tofu voluntarily discarded. Other items placed uncovered in walk-in cooler to cool below 41F.

- 22 3-501.19 Time as a Public Health Control - P,PF Establishment is holding garlic and oil and butter on time as a public health control (TPHC), and does not have procedures to include these items to be held on TPHC. If time without temperature control is used as the public health control for a working supply of TCS foods, written procedures shall be prepared in advance, maintained in the food establishment and made available upon request. CDI: Discussion with person-in-charge to use temperature control or formulate procedures similar to sushi rice procedure.

- 36 6-202.13 Insect Control Devices, Design and Installation - C Several fly sticky traps hanging from ceilings directly over food preparation areas. Contact pest management company for solutions to control flies. Remove sticky traps. Insect control devices shall be installed so that: (1) The devices are not located over a food preparation area; and (2) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils and linens; and unwrapped single-service and single-use articles.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat. Salmon that was delivered and actively being used for preparation, being stored on floor. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. // 3-307.11 Miscellaneous Sources of Contamination - C Inside walk-in cooler, cut vegetables placed back into cardboard original box. / Cut asparagus being stored in sushi two door reach-in cooler, wrapped in paper towels and exposing cut portion on shelving. Food shall be protected from miscellaneous sources of contamination.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C Buckets used for wiping cloths being stored directly on floor at wok station and at sushi station. Containers of chemical sanitizing solutions 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, linens, single-service and single-use articles.
- 40 3-302.15 Washing Fruits and Vegetables - C After being washed, whole apple with sticker remaining on skin being stored in sushi two door reach-in cooler. Remove stickers when washing produce. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat. (With improvements) Stacked bowls and plates with a couple in each stack, with wet residue. / Large plastic containers above vegetable prep sink stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Replace torn gasket to walk-in freezer and two door reach-in cooler at sushi station. / Can opener rusted and needs to be replaced. Ensure can opener is ANSI-accredited. / Door panel to raw meat one door cooler is separating at bottom and needs to be replaced. / Container and lid used for holding tofu, dried seaweed and other dried ingredient is plastic and attached with rusted rings was a single-service lids for covering. Replace with ANSI-accredited equipment or use metal containers for ice baths. / Remove bucket being stored under sagging shelf and repair shelf in dry storage. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed under flat top grill, inside of fryer cabinets, and between equipment at cook line. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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