Food Establishment Inspection	n Report	Sco	ore: <u>96.5</u>		
Establishment Name: DOWNTOWN THAI Establishment ID: 3034011573					
Location Address: 271 W 4TH ST					
City: WINSTON SALEM	State: NC	Date: 11 / 23 / 20 20 Status Code: A			
•		Time In: 01 : $26 \otimes pm$ Time Out: 03 : 2	$\overline{0 \otimes am}$		
Oddity:		Total Time: 1 hr 54 minutes			
		Category #: IV			
Telephone: (336) 777-1422		EDA Establishment Type: Full-Service Restaurant			
Wastewater System: Municipal/Community [On-Site Sys	tem No. of Risk Factor/Intervention Violations: 3	3		
Water Supply: Municipal/Community On-	-Site Supply	No. of Repeat Risk Factor/Intervention Viola			
Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices					
Risk factors: Contributing factors that increase the chance of developing food Public Health Interventions: Control measures to prevent foodborne illness o		Good Retail Practices: Preventative measures to control the addition of pathog and physical objects into foods.	jens, chemicals,		
IN OUT N/A N/O Compliance Status	OUT CDI R VR		OUT CDI R VR		
Supervision .2652		Safe Food and Water .2653, .2655, .2658			
1 D PIC Present; Demonstration-Certification by accredited program and perform duties		28 🔲 🔲 🔀 Pasteurized eggs used where required			
Employee Health .2652		29 🛛 🗌 Water and ice from approved source	210		
2 X Image: Management, employees knowledge; responsibilities & reporting	31.50	30 🗆 🗆 🔀 Variance obtained for specialized processing methods	10.50		
3 🛛 🗌 Proper use of reporting, restriction & exclusion	31.50	Food Temperature Control .2653, .2654			
Good Hygienic Practices .2652, .2653		31 🛛 🗆 Proper cooling methods used; adequate equipment for temperature control			
4 Proper eating, tasting, drinking, or tobacco use	21 🗙 🗙 🗆 🗆		10.50		
5 🛛 🗌 No discharge from eyes, nose or mouth		33 🔲 🗌 🖾 Approved thawing methods used			
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6 X Hands clean & properly washed 7 X No bare hand contact with RTE foods or pre-	420000	Food Identification .2653			
/ Ⅰ □ □ approved alternate procedure properly followed	31.50	35 🛛 🗌 Food properly labeled: original container	21000		
8 X Handwashing sinks supplied & accessible	210	Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657			
Approved Source .2653, .2655 9 X I Food obtained from approved source Image: Contract of the second secon		36 🛛 🗆 Insects & rodents not present; no unauthorized animals	210		
		37 🛛 🗌 Contamination prevented during food preparation, storage & display	210 🗆 🗆 🗆		
10 Image: Second se			10.50		
11 X Food in good condition, safe & unadulterated 12 X Required records available: shellstock tags,	210	39 🔀 🔲 Wiping cloths: properly used & stored			
	210				
Protection from Contamination .2653, .2654 13 ☑ □ □ □ □ Food separated & protected	31.50000	Proper Use of Utensils .2653, .2654			
			10.50		
14 Image: Second state 15 Image: Second state 16 Image: Second state 17 Image: Second state 18 Image: Second state 19 Image: Second state 11 Image: Second state 12 Image: Second state 13 Image: Second state 14 Image: Second state 15 Image: Second state 16 Image: Second state 17 Image: Second state 18 Image: Second state 19 Image: Second state 10 Image: Second state 11 Image: Second state 12 Image: Second state 13 Image: Second state 14 Image: Second state 15 Image: Second state 16 Image: Second state 17 Image: Second state 18 Image: Second state 19 Image: Second state 10 Image: Second state 11 Image: Second state 12 Image: Second state </td <td>3×0×□□</td> <td>42 🛛 🗌 Utensils, equipment & linens: properly stored, dried & handled</td> <td></td>	3×0×□□	42 🛛 🗌 Utensils, equipment & linens: properly stored, dried & handled			
ID Image: Second transformed ID Image: Second transformed	210	A2 ☑ □ Single-use & single-service articles: properly			
Potentially Hazardous Food Time/Temperature .2653 16 X Image: Comparison of the state of the	31.50	43 🗠 stored & used 44 🕅 □ Gloves used properly			
		Utensils and Equipment .2653, .2654, .2663			
		Equipment, food & non-food contact surfaces			
18 Image: Second state 18 Image: Second state 18 Image: Second state Proper cooling time & temperatures	31.50	constructed, & used			
19 🛛 🗌 🔲 Proper hot holding temperatures	31.50	46 🖾 🗆 Warewashing facilities: installed, maintained, & used; test strips			
20 🛛 🗌 🔲 Proper cold holding temperatures	31.50	47 🛛 🗌 Non-food contact surfaces clean			
21 🛛 🗌 🔲 Proper date marking & disposition	31.50	Physical Facilities .2654, .2655, .2656			
22 22 22 22 22 22 22 22 22 22	210		210		
Consumer Advisory .2653		49 🛛 🗌 Plumbing installed; proper backflow devices			
Highly Susceptible Populations .2653 24 Image: Construction of the state of t	31.50		10.50		
24 Image: Chemical .2653, .2657		52 🛛 🗆 Garbage & refuse properly disposed; facilities maintained	10.50		
25 C Korrenteau Food additives: approved & properly used					
26 🕅 🗌 Toxic substances properly identified stored, & used	210000		10.50		
Conformance with Approved Procedures .2653, .2654, .2658					
27 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	210	Total Deductions:	3.5		

applys

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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DOWNTOWN THAI	Establishment ID: 3034011573
Location Address: 271 W 4TH ST City: WINSTON SALEM State: NC County: 34 Forsyth Zip: 27101 Wastewater System: Municipal/Community On-Site System Water Supply: X Municipal/Community On-Site System Permittee: SOUPHAB RESTAURANT GROUP INC	Inspection Re-Inspection Date: 11/23/2020 Comment Addendum Attached? Status Code: A Water sample taken? Yes No Email 1: downtownthai@yahoo.com Email 2:
Telephone: (336) 777-1422	Email 3:
Temperature	Observations
Cold Holding Temperatu tem Location Temp Item Locatic	re is now 41 Degrees or less

Rice	hot hold	161	wings	upright cooler	39
spring roll	final cook	163	dumplings	upright cooler	38
chicken	make unit	39	raw pork	upright cooler	37
cabbage	make unit	40	hot water	three comp sink	126
egg	make unit	40			
shrimp	final cook	159			
curry	upright cooler	40			
chicken	upright cooler	39			

Observations and Corrective Actions must be corrected within the time frames below, or as stated in

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.

1 2-102.12 Certified Food Protection Manager - C Repeat: PIC does not have any food protection manager certification. A person in charge with food protection manager certification must be on site at all times. Have staff attain food protection manager certification.

- 4 2-401.11 Eating, Drinking, or Using Tobacco C One employee bowl of food on top of prep cooler. Two employee cups in upright cooler over consumer foods. Employee foods and drinks must be kept in a manner that wont potentially contaminate consumer foods. CDI: Employee items moved during inspection. 0 pts
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Chlorine dish machine was at 0 ppm sanitizer concentration at start of inspection. Chlorine dish machines must dispense sanitizer at a concentration of 50 - 200 ppm chlorine. CDI: PIC checked lines and bucket of sanitizer was new. After running primer to remove air gaps the unit ran with a consistent concentration of 100ppm. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Two pairs of tongs in use were placed by employees on the lip of a trash can with tongs Lock contacting inside of can. Utensils must be washed and sanitized whenever they are subject to contamination. CDI: Employee took Text tongs upon instruction to be washed and sanitized.

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Person in Charge (Print & Sign):	<i>First</i> Souphab	<i>Last</i> Doahenag	que	
Regulatory Authority (Print & Sign)	<i>First</i> Joseph :	<i>Last</i> Chrobak	fre the second s	>
REHS ID	: 2450 - Chrobak, Jo	oseph	Verification Required Date:	//
REHS Contact Phone Number	of Health & Human Services	 Division of Public Health Envision of Public Health Envis		lection Program
	Page 2 of	Food Establishment Inspection Repo	ort, 3/2013	

Spell

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	Observations and Corrective Actions
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45	

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: Small crack present on back left corner of the basin of the left side prep sink. Small crack present opn back right corner of the basin of the right side prep sink. Equipment shall be kept in good repair. Have cracks welded shut and sanded smooth by ANSI approved welder. 0pts



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