

Food Establishment Inspection Report

Score: 82.5

Establishment Name: THAI HARMONY

Establishment ID: 3034012435

Location Address: 102 WEST THIRD STREET SUITE 110

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 21 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 45 ☒ am ☐ pm Time Out: 03 : 45 ☒ am ☐ pm

Permittee: THAI HARMONY LLC

Total Time: 5 hrs 0 minutes

Telephone: (336) 470-6000

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: 10

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
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	<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			3	13	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input 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	<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
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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	<input type="checkbox"/>
Total Deductions:										17.5



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Location Address: 102 WEST THIRD STREET SUITE 110

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: THAI HARMONY LLC

Telephone: (336) 470-6000

Establishment ID: 3034012435

☒ Inspection ☐ Re-Inspection Date: 08/21/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: patsavimol@yahoo.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
hot water	utensil sink	143	fried rice	hot holding	151	pork	make unit	41
CI sanitizer	dishmachine	50	spring roll	final cook	147	chicken	cooling- start	98
quat	3 comp sink	200	chicken	final cook	170	chicken	cooling-50 mins later	70
shrimp	sushi cooler	48	chicken	final cook	152	soup	walk in cooler	42
salmon	sushi cooler	51	chicken	reheated	194	tomatoes	make unit	41
cream cheese	sushi cooler	45	chicken	cooler-cooled >6 hrs	46	ServSafe	Makhum P. 4-15-20	00
soup	hot holding	187	sprouts	ice bath	51			
rice	hot holding	147	tofu	make unit	40			

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- Sushi chef had a personal drink stored on the food prep surface while preparing food. Employee beverages shall be stored on a lower shelf with a lid and straw to prevent contamination of food and food contact surfaces.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- REPEAT- The handsink at the sushi prep area had a soiled dish, a cleaning sponge and a wiping cloth stored in the basin. A handwashing sink shall be maintained so that it is accessible at all times for handwashing and may not be used for purposes other than handwashing. CDI- Dish was removed, sponge was discarded and wiping cloth was placed in soiled linen container.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT- A container of raw chicken was stored on the top shelf in one make unit. It was stored above RTE sauces, vegetables and above raw shrimp. Raw meats shall be stored according to their final cooking temperature with raw chicken on the lowest shelf, shrimp above and RTE foods on the top shelf to prevent cross contamination. CDI- chicken was moved the lowest shelf. An employee dropped a food container lid on the floor and placed the lid back on the food container. Foods shall be protected from cross contamination by cleaning and sanitizing utensils when they become contaminated. CDI- food was discarded and container was sent for cleaning.

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Person in Charge (Print & Sign): Makhum First Last
Pattanan

Regulatory Authority (Print & Sign): Angie First Last
Pinyan

Father M. M.
Angie Pinyan DHHS

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 08 / 31 / 2019

REHS Contact Phone Number: (336) 703 - 2618



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Several plastic containers still had sticker residue on them after washing. Food contact surfaces shall be clean to sight and touch. CDI- all sent for re-washing
- //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- The ice machine had visible mold/mildew growth on the top interior. Ice machine shall be cleaned a frequency to preclude the accumulation of mold or other soil. CDI- ice machine was cleaned
- 15 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - P- A package of blueberries had visible mold growth. A food that is adulterated shall be discarded. CDI- blueberries were discarded.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF- Chicken dish was plated for service. Chicken only measured 152F. Raw chicken shall be cooked to a final cooking temperature of a minimum of 165F for 15 seconds. CDI- Chicken was returned to the wok to continue cooking. The final cooking temperature measured 194F.
- 18 3-501.14 Cooling - P- Chicken leg quarters cooked yesterday were cooled, wrapped in plastic wrap and placed in the walk in cooler. They measured 46F today. Chicken cooked this morning was placed in a pan with a tight plastic covering. It measured 98F (45 mins prior). The PIC removed the tight cover and placed on an upper shelf to cool rapidly. 30 mins later it measured 85F because someone put a tight plastic cover on the container. The cover was removed again and 20 mins later is measured 70F. Hot foods shall be cooled from 135F to 70F within 2 hours and from 70F to 41F or less within 4 hours. The cooling process shall not exceed 6 hours. CDI- chicken was discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Shrimp, eel, salmon and tuna in the sushi cooler measured 48-51F. Other foods (tuna, cream cheese, cooked shrimp) stored in the sushi cooler measured 43-45F. Several foods (cooked chicken, soups, cooked rice) in the walk in cooler measured 42-45F. Sprouts stored in on ice measured 51F. Cold foods shall be held at 41F or less at all times. CDI- Foods at 48-51F in the sushi cooler and sprouts were discarded. Other foods were moved to a cooler operating at 40F or less.
- 22 3-501.19 Time as a Public Health Control - P,PF- At 10:54am, Sushi rice was marked with a time of 11:30am. When TPHC is used, an accurate record of the time the food is removed from temperature control shall be indicated. Food that is marked to exceed 4 hours shall be discarded. CDI- sushi rice was discarded. A new batch was made and the correct time was recorded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- Lunch menu indicates several dishes are made with an egg. The eggs are served undercooked. The eggs shall be included in the consumer advisory on the menus. The consumer advisory shall include a disclosure and reminder. Asterisk the food item with a footnote indicating the food is served undercooked with the reminder statement. VR-Verification required for compliance by 8/31/19. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc when completed.



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- 31 3-501.15 Cooling Methods - PF- Cooked chicken (leg quarters) from the previous day was wrapped in plastic wrap, stacked in a container. Today, cooked chicken was covered with tight plastic wrap. Use approved cooling methods to cool foods within required parameters, such as: ice baths, shallow pans, loose covers, small portions, ice wands, etc. CDI- Leg quarters were discarded and the tight cover from the cooked chicken was removed.
- 35 3-601.12 Honestly Presented - C - REPEAT - Escolar is presented as white tuna on the menu. Food shall be offered for human consumption in a way that does not mislead or misinform the consumer. Escolar shall be listed on the menus at all places where white tuna is listed as an ingredient.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Several wet wiping cloths were observed on food prep surfaces today. Wet wiping cloths shall be stored in a container of sanitizer at a concentration as specified in 4-501.114.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Rice spoon and scoop were stored in a container of water at room temperature. In use utensil shall be stored on a clean dry surface and cleaned at least once every 4 hours, in the food with the handle above the food or in a container of water at 135F or above.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Gaskets on several coolers (sushi, make unit) are torn. Maintain equipment in good repair.//4-205.10 Food Equipment, Certification & Classification - C- The Frigidaire upright freezer is not an ANSI approved piece of equipment. The sushi chef placed ice in the sushi display cooler to pre-chill the cooler. The unit is turned off each night. The ice melted causing water to drip from the clean out drain into the handsink. The drain port on the back of the unit is to be plugged during normal operation. The drain port is for when the case is cleaned. Remove the PVC pipe from the drain port & replace with a plug. Do not use ice in this unit. Refrigeration technician recommended leaving the unit on overnight. Food equipment except for toasters, microwaves, hoods, mixers and hot water heaters shall be used according to manufacturer's intended use, meet ANSI standards or meet Parts 4-1 and 4-2 of the NC Food Code.
- 49 5-205.15 (B) System maintained in good repair - C- The handsink near the walk in cooler is draining very slowly and has the potential of overflowing. Plumbing fixtures shall be maintained in good repair.



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Spell

