

Food Establishment Inspection Report

Score: 92

Establishment Name: CHOPSTIX

Establishment ID: 3034012233

Location Address: 4424 WALLBURG LANDING DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 19 / 2019 Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 11 : 45 am pm Time Out: 03 : 30 am pm

Permittee: CHOPSTIX #1 INC.

Total Time: 3 hrs 45 minutes

Telephone: (336) 462-0294

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: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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	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	
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	13	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input checked="" type="checkbox"/>	13	0	<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	<input checked="" type="checkbox"/>	0	<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 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 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	2	1	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	<input checked="" type="checkbox"/>	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:						8		



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: CHOPSTIX #1 INC.
 Telephone: (336) 462-0294

Establishment ID: 3034012233
 Inspection Re-Inspection Date: 06/19/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: bryan_chopstix@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
ServSafe	Jeff White 6/14/22	0	Tuna	Sushi Make Unit	39	Chicken	Hot Holding-Grill	203
Hot Water	3 Compartment Sink	125	Eel	Sushi Make Unit	41			
Quat. Sani	3 Compartment Sink	300	Crab	Sushi Make Unit	39			
Chlor. Sani	Dish Machine	100	Lettuce	Walk in Cooler	41			
Chicken	Final Cook	177	Broccoli	Make Unit	59			
Shrimp	Final Cook	169	Noodles	Make Unit	53			
Spring Roll	Final Cook	161	Carrots	Hot Holding	151			
Steak	Final Cook	174	Rice	Hot Holding	170			

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- Large prep table blocking access to handsink. Maintain access to handsinks. CDI: Prep table was moved. PIC educated.//6-301.14 Handwashing Signage - C- No handwashing signage present in both restrooms. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks. CDI: REHSI offered copy of signage but PIC stated they would order some.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- Three metal bins, three strainer's, one bowl and one lid contained food residue. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items sent to dish machine and cleaned. Opts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT-Broccoli in the make unit measured 59F. Noodle's in the make unit measured 45F-53F. Potentially hazardous foods shall be maintained at 41F or below. CDI: Person in charge placed both items in ice bath for a few minutes, Broccoli measured 40F and noodles 40F.

Lock Text

Person in Charge (Print & Sign): Jeff *First* White *Last*
 Regulatory Authority (Print & Sign): Iverly *First* Patteson *Last*

Jeff White
Iverly Patteson

REHS ID: 2744 - Patteson, Iverly

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 1



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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- 26 7-207.11 Restriction and Storage-Medicines - P,PF- Employee medicine stored on shelf above food prep area. Medicines that are in a food service establishment for the employee's use shall be labeled with a legible manufacturer's label and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI: Employee moved medicine.//7-102.11 Common Name-Working Containers - PF- Unlabeled spray bottle in dish area. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Spray bottle labeled.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Buckets of Mayonnaise and pickled ginger stored on the floor of the walk in cooler AND in the sushi prep. area. Food shall be protected from contamination by storing at least 6 inches above the ground. Opts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- REPEAT-Three wet wiping cloths were observed on prep surfaces throughout facility. Wet wiping cloths shall be stored in a container of sanitizer at a strength as specified in 4-501.114.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT- Handle of scoop in contact with the flour in bin. Handle of scoop in contact with rice in bin in the dry storage area. A plastic bowl was used as a scoop in the container of sushi vinegar. Use scoops with handles for dry foods. Store the scoop with the handle above the food.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- One stack of plates stored with food contact surface exposed in the grill area. Sauce bowls stored with food contact surface exposed in the bar area. Cleaned and sanitized utensils shall be handled, displayed, and dispensed to prevent contamination. Store inverted or cover top plate. Opts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Equipment repair/replacement is needed on the following: broken stopper on the left prep sink, torn gaskets on both doors of the reach-in cooler on the left side, and missing/damaged caulk on the hood. Equipment shall be maintained in good repair.// 4-205.10 Food Equipment, Certification and Classification - C- Ninja blender labeled "For household use only" is currently in use in the facility. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program. Opts.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C-Additional cleaning is needed inside the dish machine. A warewashing machine shall be cleaned shall be cleaned throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; if used, at least every 24 hours. Opts.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Additional cleaning is needed on the following: Drawers housing sauces, exterior's of grill equipment, all transfer carts, dry storage shelving, walk in cooler shelving, clean utensil shelving, speed rack in the walk in cooler, and the exterior's of the large bins housing various condiments (rice, flour, salad etc.). Nonfood contact surfaces of equipment shall be maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT-Floors need cleaning under equipment, along walls and in corners especially in the dish area. Floor cleaning needed in walk in freezer due to ice buildup. Wall cleaning is needed behind the dish machine. The caulk at the pre-rinse sink of the dish machine has mold and mildew growth. Remove old caulk, clean, let it dry and re-caulk with a smooth, bead of caulk. Physical facilities shall be maintained clean.



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✓
Spell



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