

Food Establishment Inspection Report

Score: 81

Establishment Name: PEKING KITCHEN

Establishment ID: 3034010740

Location Address: 3214 SILAS CREEK PKWY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/16/2021

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 11:20 AM

Time Out: 4:10 PM

Permittee: LIN YI XIN

Total Time: 4 hrs 50 min

Telephone: (336) 659-0295

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: 12

No. of Repeat Risk Factor/Intervention Violations: 4

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | Good Retail Practices | | | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. | | | | | | | | | | Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | |
| IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | |
| Supervision .2652 | | | | | | | | | | Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 03 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Employee Health .2652 | | | | | | | | | | Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 13 | 0 | <input type="checkbox"/> | <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"/> | <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"/> | <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"/> | <input type="checkbox"/> | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | Food Identification .2653 | | | | | | | | | | |
| 4 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 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"/> | <input checked="" 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"/> | <input type="checkbox"/> | 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 03 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 6 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | 1 | 03 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 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 | 13 | 0 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 03 | 0 | <input type="checkbox"/> | <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 type="checkbox"/> | <input checked="" type="checkbox"/> | Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| Approved Source .2653, .2655 | | | | | | | | | | Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 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"/> | <input checked="" type="checkbox"/> | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | <input type="checkbox"/> | <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"/> | <input type="checkbox"/> | |
| 11 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 43 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 03 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 03 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | <input checked="" type="checkbox"/> | 0 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 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"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | <input checked="" type="checkbox"/> | 13 | 0 | <input checked="" type="checkbox"/> | <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"/> | <input type="checkbox"/> | <input 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 | <input type="checkbox"/> | <input type="checkbox"/> | 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | <input checked="" type="checkbox"/> | 03 | 0 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | Compliance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 13 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 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"/> | <input type="checkbox"/> | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 13 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | Total Deductions: 19 | | | | | | | | | | |
| 18 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | <input checked="" type="checkbox"/> | 13 | 0 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | | | | | | | | | |
| 19 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 13 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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"/> | <input checked="" type="checkbox"/> | | | | | | | | | | | |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 13 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| Consumer Advisory .2653 | | | | | | | | | | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 03 | 0 | <input type="checkbox"/> | <input 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"/> | <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"/> | <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"/> | <input type="checkbox"/> | | | | | | | | | | | |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: PEKING KITCHEN
 Location Address: 3214 SILAS CREEK PKWY
 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: LIN YI XIN
 Telephone: (336) 659-0295

Establishment ID: 3034010740
☒ Inspection ☐ Re-Inspection Date: 06/16/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: yajuans@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-----------------|--------------|-------|---------------|------------|-------|------|----------|------|
| 7-10-22 | Yi Xin Lin | 0.0 | chicken bites | 3 comp | 147.0 | | | |
| broccoli | on counter | 98.0 | water | 3 comp | 147.0 | | | |
| noodles | at 11:27 | 77.0 | egg | final cook | 202.0 | | | |
| noodles | at 12:14 | 76.0 | | | | | | |
| chicken | at 11:27 | 107.0 | | | | | | |
| chicken | at 12:13 | 96.0 | | | | | | |
| chicken | at 1:05 | 78.0 | | | | | | |
| sanitizer water | 3 comp | 175.0 | | | | | | |
| chlorine | bottle | 100.0 | | | | | | |
| cabbage | on counter | 47.0 | | | | | | |
| egg roll | walk in | 41.0 | | | | | | |
| chicken | walk in | 41.0 | | | | | | |
| pork | make unit | 44.0 | | | | | | |
| wont ton | make unit | 41.0 | | | | | | |
| shrimp | make unit | 41.0 | | | | | | |
| wings | fryer basket | 154.0 | | | | | | |
| soup | hot hold | 157.0 | | | | | | |
| chicken | front cooler | 41.0 | | | | | | |
| egg roll | front cooler | 41.0 | | | | | | |
| rice | hot hold | 147.0 | | | | | | |

Person in Charge (Print & Sign): Julie
 First Last
 Regulatory Authority (Print & Sign): Nora
 First Last
 Sykes

See
MSO

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 06/23/2021

REHS Contact Phone Number: (336) 703-3161



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• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PEKING KITCHEN

Establishment ID: 3034010740

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.

- 1 2-103.11 (A)-(L)Person-In-Charge-Duties - PF- Many violations of priority items during inspection. Person in charge shall ensure that employees are effectively cleaning their hands, using proper methods to rapidly cool foods, employees are properly sanitizing cleaned multiuse utensils, employees are not using bare hands with ready to eat foods, and that employees are properly trained in food safety. CDI-All items addressed and corrected during inspection.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- Observed employee eating while walking through kitchen. Employee open bowl of food and container of beverage on prep table beside make unit. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 6 2-301.14 When to Wash - P- Observed employees changing tasks and then working with food. Specifically employees not washing hands after working with the public and after touching masks. Hands shall be washed, using proper handwashing procedure, immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single service and single use articles, and after engaging in activities that contaminate the hands. CDI-Education, employees washed hands.
- 7 3-301.11 Preventing Contamination from Hands - P,PF- Employee rinsing noodles used bare hands to move them around in the bowl as water was running over them. Do not contact exposed ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI-REHS directed employee to reheat on stove to 165F and begin cooling process again without using bare hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- Back hand sink completely blocked. Front hand sink with metal scrubber inside. Back hand sink without cold water, and is not accessible for use without burning hands, as water is 136F coming from tap. Verification that hand sink is accessible for use due to Nora Sykes by June 23, 2021. Maintain access to handsinks. Handsinks may only be used for handwashing.
- 11 3-202.15 Package Integrity - PF- At least 3 dented food cans found on shelf with other foods. Food packaging has be in good condition, intact and protect the food inside. CDI-Moved to below food storage. Inspect cans when delivered.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw fish above cut cabbage, mushrooms, and onions in walk in cooler. Raw shell egg on top of steamed broccoli in bowl on prep table. Raw eggs at back of make unit behind cooked foods. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Items all stacked appropriately. Broccoli discarded. //3-304.11 Food Contact with Equipment and Utensils - P- Many containers of food are soiled inside with buildup. Chicken breading bin with food debris and heavy build up. Food shall only contact surfaces of properly cleaned and sanitized equipment and utensils. Verification that all foods are being held in cleaned utensils due to Nora Sykes by June 23, 2021.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- Most all food contact items including, but not limited to: sheet pans, knives, bowls, bus tubs, grinder and grinder accessories, etc were soiled with grease or food residue. Food contact surfaces shall be clean to sight and touch. CDI-Placed to be washed. // 4-703.11 Hot Water and Chemical-Methods - P- REPEAT-Pot for scooping rinsed in prep sink and not sanitized before being placed out for use. After being cleaned, food contact surfaces and utensils shall be sanitized using hot water manual operations or chemicals as specified under § 4-501.111. CDI-Placed at sink for proper washing. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- Food employee stated all in use utensils were washed at end of night. Clean the equipment and utensils used with TCS foods each 4 hours to avoid contamination. CDI-Procedure discussed and will be changed.
- 18 3-501.14 Cooling - P- Noodles and chicken did not meet cooling parameters. Cooling shall be accomplished from 135F to 70F within the first 2 hours, and then down to 41F within the remaining 4 hours, entire cooling process not to exceed 6 hours. If foods are not cooled to 70F within the first two hours, the next stage of cooling can not proceed. When working with ingredients that measure 70F or less, cooling to 41F shall be complete within a total of 4 hours. CDI-Noodles spread out on pans and placed in walk in to cool. Chicken reheated to above 165, and cooling process restarted by using sheet pans in walk in cooler.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT-Broccoli on table that had been steamed measured 98F. Maintain hot foods at 135F or greater, or cook these items to order if not able to maintain hot. CDI-Voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT-Pan of cut cabbage on table at 47F. Pork in make unit at 44F. Maintain potentially hazardous foods at 41F or less at all parts of the food. CDI- Placed in walk in cooler to cool.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Most foods in walk in prepared the previous day were not datemarked. Items removed from freezer were not datemarked. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI-Dates placed on foods. Education on datemarking when removing foods from freezer. CDI-Foods

- 31 3-501.15 Cooling Methods - PF- REPEAT-Three bus tubs of cooked chicken bites cooling at room temperature in large, thick portions. A few smaller tubs of noodles cooling at room temperature in thick portions. Neither were meeting cooling parameters, even after placing in walk in cooler. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, separating food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, using ice as an ingredient, other effective methods. CDI-Methods changed to help meet parameters. Handout provided.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Two silver containers on cook line with no label, one quart container with no label. Multiple jugs labeled white vinegar were not white vinegar. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 36 6-202.15 Outer Openings, Protected - C- Back door is not self closing and leaves a gap to the outside. Outer openings of a food establishment shall be protected against the entry of insects and rodents by:(1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. //6-501.111 Controlling Pests - C- A few live pests found in the kitchen. The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by: Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13. Contact pest control and send verification of visit to Nora Sykes by June 23, 2021.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Multiple food items on floor in dry storage, including ketchup and soy sauce. Maintain food at least 6 inches above floor. //3-307.11 Miscellaneous Sources of Contamination - C- Employee sticky rice wrapped in bamboo inside rice hot holding container sitting on top of rice to be sold. Employee foods in walk in cooler above food for establishment. Maintain employee foods on bottom shelf. Advise to get a container to hold all employee foods. Food shall be protected from contamination.//3-305.14 Food Preparation - C- Noodles being drained and rinsed in vats of 3 compartment sink. Food shall be protected from environmental sources of contamination during prep.
- 38 2-402.11 Effectiveness-Hair Restraints - C- Employee without hair restraint. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT- Knife being stored between make unit and prep table in an area that is not cleaned and sanitized. Spoon used to scoop rice stored in container of water. Handle of scoop inside rice container. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain, and wash at least every 4 hours.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C- Establishment reusing single service food containers. Single-use and single-service articles may not be reused.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Torn gasket on fryer cooler.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- 3 compartment sink in need of additional cleaning, especially on clean drainboard. Maintain sink clean.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-Additional cleaning needed on the following equipment, including, but not limited to: shelving throughout kitchen, hood, sides of all equipment, undersides of prep tables, bottom shelf of prep table, undersides of sinks, between splash guard and prep table, fan on prep table. Maintain equipment clean.
- 49 5-205.15 (B) System maintained in good repair - C- Small leak under back hand sink. Repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C- REPEAT-Cleaning needed on toilet in men's restroom. Maintain fixtures clean.
- 52 5-501.113 Covering Receptacles - C- One dumpster door open. Maintain closed.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT-Cleaning needed throughout facility around perimeter of floor and on walls. Physical facilities shall be maintained clean. //6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-REPEAT- Wall repair needed at mop sink where FRP is coming off wall, and wall is bowing inward. all damage at sink in men's restroom and at door in women's restroom. Repair corner guard in back hallway near door. Recaulk all sinks and shelves to walls. Most shelves are sagging and not attached securely. Ceiling tiles broken/missing/gaps in some places, especially in back hallway. Tiles in walk in cracked. Facilities need upgrade throughout. Physical facilities shall be maintained in good repair.

54 6-303.11 Intensity-Lighting - C- Lights low in the following areas: on cook line at 13-18 fc (foot candles), at make unit 23fc, at fryer 15 fc, at fryer prep table 12fc. Increase lighting in these area to 50fc. In mens restroom increase lighting to 20fc from 2 fc.

****15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS The grade card must remain visible and posted in the designated location at all times Do not move, cover, or otherwise fail to display the grade card. The administrator shall be responsible for keeping the grade card posted at the location designated by the Environmental Health Specialist at all times.

15A NCAC 18A .2661 REINSPECTIONS Upon request of the permit holder or his or her representative a reinspection shall be made. In the case of a food establishment that requests an inspection for the purpose of raising the alphabetical grade, and that holds an unrevoked permit, the regulatory authority shall make an unannounced inspection within 15 days from the date of the request. Call Nora Sykes at 336-703-3161 or email at sykesna@forsyth.cc to request reinspection.***