

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: GOLDEN WOK

Establishment ID: 3034014109

Location Address: 1015 BETHANIA RURAL HALL RD

City: RURAL HALL State: North Carolina

Zip: 27045 County: 34 Forsyth

Permittee: JISHUN ZHENG

Telephone: \_\_\_\_\_

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/22/2023

Status Code: A

Time In: 12:40 PM

Time Out: 3:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

## 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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
<b>TOTAL DEDUCTIONS:</b>					<b>7.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: GOLDEN WOK

Location Address: 1015 BETHANIA RURAL HALL RD

City: RURAL HALL State: NC

County: 34 Forsyth Zip: 27045

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

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

Permittee: JISHUN ZHENG

Telephone: \_\_\_\_\_

Establishment ID: 3034014109

☒ Inspection ☐ Re-Inspection Date: 03/22/2023

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: jasonzheng377@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
Chicken	Cooling	80						
Chicken	Cooling	53						
Shrimp	Make Unit	39						
Noodles	Make Cooler	40						
Yellow Rice	Hot Hold	164						
White Rice	Hot Hold	153						
Shrimp Lomein	Reheat	186						
Chicken	Reheat	206						
Chicken Wing	Final	204						
Ambient	Pepsi Cooler	36						
Broccoli	Final	176						
Noodle	Final	173						
Chicken	Reachin Cooler	40						
Ambient	Walkin	38						
Chlorine Sanitizer	Bottle	50						
Hot Water	Three Comp	140						

Person in Charge (Print & Sign): *First* Jishun

Regulatory Authority (Print & Sign): *First* Ebonie

*Last* Zheng

*Last* Wilborn

*Ebonie Wilborn*

REHS ID: 3122 - Wilborn, Ebonie

REHS Contact Phone Number: \_\_\_\_\_

Verification Required Date: \_\_\_\_\_

Authorize final report to  
be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section  
DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** GOLDEN WOK

**Establishment ID:** 3034014109

**Date:** 03/22/2023 **Time In:** 12:40 PM **Time Out:** 3:00 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jishun Zheng		Food Service	05/09/2018	05/09/2023

### 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.

- 10 6-301.12 Hand Drying Provision (PF) Paper towel dispenser to back hand sink not releasing paper towels. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Paper towels placed on top of dispenser.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw shell eggs behind produce in make unit. Container of egg yolk stored on top of produce inside make unit. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Both shelled eggs and cracked eggs moved to front in order not to contaminate other products.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Broccoli stored on cutting board measured 58F. Person in charge stated all food is cooked then left on prep until an order is placed then reheated. Chicken stored on prep table measured 80F. Rice in container above wok station measured 80F. Person in charge stated food has been out of temperature control close to an hour. Maintain TCS foods in hot holding at 135F or above. CDI Chicken was moved into the walk-in cooler to be cooled. Broccoli and rice were reheated.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) REPEAT Sauce bottles stored on cart by wok station not labeled, liquids look similar. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) REPEAT Food left stored uncovered inside freezer and low reach-in cooler. Several items (soy sauce containers, meats) stored on floor inside walk-in freezer. Oil container stored on floor in dry stock. Rice was stored under dripping hood vents until use. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) REPEAT Wet wiping cloth observed next to wok station and front hand sink. Hold in-use wiping cloths in sanitizer between uses.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) To-go trays stored above make unit are stored face up where exposed to dust and other debris. Store single-use and single-service articles to prevent contamination.  
  
4-502.13 Single-Service and Single-Use Articles - Use Limitations (C) Single-use spoons are used as scoops inside seasoning containers in dry stock. Single-use and single-service articles may not be reused.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Recondition the prep sink legs, the underside of the rear prep table, the small equipment table for the rice cooker, the lower shelf of the prep table on the cook line and the lower shelf of the equipment table for the salamander oven. Front reach-in cooler has a torn gasket to the left door. Equipment shall be maintained in good repair.  
  
4-501.12 Cutting Surfaces (C) Cutting board stored at make unit is heavily stained on underside. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Cleaning needed on all gaskets. Remove plastic label from front left oil machine in order to clean. Clean on and behind lid at make unit. Clean all shelves and surfaces inside coolers. Clean hand soap dispenser at front hand sink. Clean prep sink drainboards. Clean low shelf of prep table stored next to oil machine. Clean hood vents. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 System Maintained in Good Repair (C) Faucet above first basin leaks under both handles when water is on at the three-compartment sink. Faucet above the middle basin leaks from hot water handle when cold water is turned on. Both handles leak at back prep sink. Maintain a plumbing system in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Cleaning needed inside both kitchen hand sinks and toilets in both restrooms. Maintain clean handwashing sinks, toilets and urinals in the facility.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Cleaning needed throughout kitchen on walls and floors. Clean floor

under equipment where there is a buildup of debris and cobwebs. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.

6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed (C) Restrooms do not have coved base. In food service establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctions shall be coved and closed to no larger than one thirty-second inch (1 mm).

- 56 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition (C) Buildup of dust accumulating around vents throughout kitchen. Change the filters and clean the intake and exhaust air ducts so they are not a source of contamination by dust, dirt or other materials.

### **Additional Comments**

Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. 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. \*\*\* Upon arrival into kitchen it smelled like someone was smoking. Cigarette box and lighter were stored on chair in dry stock area. Ashes present on empty oil box.