

Food Establishment Inspection Report

Score: 99

Establishment Name: POKE STAR

Establishment ID: 3034012650

Location Address: 947 HANES MALL BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: POKE HANES, INC.

Telephone: (336) 999-8010

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/23/2023 Status Code: A

Time In: 1:10 PM Time Out: 2:40 PM

Category#: II

FDA Establishment Type: Fast Food 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
Supervision .2652							
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		
Employee Health .2652							
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	
Good Hygienic Practices .2652, .2653							
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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	4	2	X	X
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"/>	OUT/N/A	Handwashing sinks supplied & accessible	2	1	X	X
Approved Source .2653, .2655							
11	<input checked="" type="checkbox"/>	OUT	Food obtained from approved source	2	1	0	
12	<input checked="" type="checkbox"/>	OUT	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"/>	OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654							
15	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Food separated & protected	3	1.5	0	
16	<input checked="" type="checkbox"/>	OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X	
17	<input checked="" type="checkbox"/>	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653							
18	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0	
20	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0	
21	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0	
23	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0	
24	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0	
Consumer Advisory .2653							
25	<input checked="" type="checkbox"/>	OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653							
26	<input checked="" type="checkbox"/>	OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657							
27	<input checked="" type="checkbox"/>	OUT	Food additives: approved & properly used	1	0.5	0	
28	<input checked="" type="checkbox"/>	OUT/N/A	Toxic substances properly identified stored & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658							
29	<input checked="" type="checkbox"/>	OUT	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
Safe Food and Water .2653, .2655, .2658							
30	<input checked="" type="checkbox"/>	OUT	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"/>	OUT	Variance obtained for specialized processing methods	2	1	0	
Food Temperature Control .2653, .2654							
33	<input checked="" type="checkbox"/>	OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	X
34	<input checked="" type="checkbox"/>	OUT	Plant food properly cooked for hot holding	1	0.5	0	
35	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Approved thawing methods used	1	0.5	0	
36	<input checked="" type="checkbox"/>	OUT	Thermometers provided & accurate	1	0.5	0	
Food Identification .2653							
37	<input checked="" type="checkbox"/>	OUT	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	<input checked="" type="checkbox"/>	OUT	Insects & rodents not present; no unauthorized animals	2	1	0	
39	<input checked="" type="checkbox"/>	OUT	Contamination prevented during food preparation, storage & display	2	1	0	
40	<input checked="" type="checkbox"/>	OUT	Personal cleanliness	1	0.5	0	
41	<input checked="" type="checkbox"/>	OUT	Wiping cloths: properly used & stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	OUT/N/A	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654							
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"/>	OUT	Single-use & single-service articles: properly stored & used	1	0.5	0	
46	<input checked="" type="checkbox"/>	OUT	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663							
47	<input checked="" type="checkbox"/>	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0	X
48	<input checked="" type="checkbox"/>	OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0	
49	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	1	0.5	0	
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0	
51	<input checked="" type="checkbox"/>	OUT	Plumbing installed; proper backflow devices	2	1	0	
52	<input checked="" type="checkbox"/>	OUT	Sewage & wastewater properly disposed	2	1	0	
53	<input checked="" type="checkbox"/>	OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
54	<input checked="" type="checkbox"/>	OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
55	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	1	0.5	0	
56	<input checked="" type="checkbox"/>	OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
TOTAL DEDUCTIONS:				1			



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 03/23/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: yuchen1987625@yahoo.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
Tuna	Upright Cooler	41						
Salmon	Upright Cooler	38						
Ambient	Upright Cooler	37						
Chicken	Cooling	48						
Chicken	Cooling	44						
Ambient	Make Cooler	35						
Shrimp	Front Line	37						
Tuna	Front Line	41						
Chlorine Sanitizer	Three-Comp	100						
Hot Water	Prep Sink	137						
Brown Rice	Hot Hold	159						
White Rice	Hot Hold	163						
Imitation Crab	Make Cooler	40						
Ambient	Walkin	34						

Person in Charge (Print & Sign):
 First _____ Last _____
 Regulatory Authority (Print & Sign): Ebonie
 First _____ Last _____

Wilborn


 Ebonie Wilborn, REHSI

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

Page 1 of _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



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Establishment Name: POKE STAR

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Date: 03/23/2023 **Time In:** 1:10 PM **Time Out:** 2:40 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Dechun Zhu	19100067	Food Service	03/19/2020	03/19/2025

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 2-301.15 Where to Wash (Pf) Employee washed hands at the three-compartment sink. Food Employees must wash hands in a handwashing sink. CDI Employee went to hand sink and washed hands.
- 10 6-301.11 Handwashing Cleanser, Availability (Pf) Bathroom hand sink did not have any soap available. Provide soap for handwashing at each hand sink. CDI Hand soap was replaced.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) One of the drink nozzles in the dining area for guest was heavily soiled. Clean as often as necessary to avoid the accumulation of soil or mold.
- 33 3-501.15 Cooling Methods (Pf) REPEAT Chicken and salmon found on serve line measured 43F-45F. Person in charge stated both were placed on line after being cut. When salmon and chicken was removed from line to cool person in charge tightly wrapped containers and placed both into cooler. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI Chicken and salmon was moved to upright cooler to cool down to 41F with plastic wrap removed.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Replace shelves in the walk-in cooler that are rusting. Equipment shall be maintained in good repair.
- 4-205.10 Food Equipment, Certification and Classification (C) Food inside walk-in cooler and freezer stored on crates. 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.

Additional Comments

Walk-in cooler located out back. Right side damaged. Monitor temperature inside.