

# Food Establishment Inspection Report

Score: 95.5Establishment Name: HAKKA CHOWEstablishment ID: 3034012297Location Address: 615 ST GEORGE SQUARE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 01 / 26 / 2016 Status Code: AZip: 27103County: 34 ForsythTime In: 02 : 00 <sup>am</sup><sub>pm</sub> Time Out: 05 : 00 <sup>am</sup><sub>pm</sub>Permittee: HAKKA CHOW INC.Total Time: 3 hrs 0 minutesTelephone: (336) 893-8178Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 4No. 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.										
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	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	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	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2		0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3		0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	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	05	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	05	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			1		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	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	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		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1		0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05		
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	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	05	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions:							4.5			

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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012297

Location Address: 615 ST GEORGE SQUARE

☒ Inspection ☐ Re-Inspection Date: 01/26/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

Email 1: freddycklee@gmail.com

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

Email 2:

Permittee: HAKKA CHOW INC.

Email 3:

Telephone: (336) 893-8178

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
01-30-19	Caroline Chung	0	tuna	sushi station	37	soup (hot)	hot hold	177
Sanitizer	three comp sink (ppm)	300	shrimp	sushi station	38	rice	hot hold	173
sanitizer	dish machine (ppm)	100	make unit	chicken	42	brown rice	hot hold	179
hot water	three comp sink	150	tomato	make unit	40	beef	in prep	37
beef	walk in cooler	43	lettuce	make unit	43			
chicken	walk in cooler	43	sprouts	make unit	43			
salmon	walk in cooler	39	noodles	reach in	39			
salmon	sushi station	38	beef	reach in	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 One employee beverage stored above ingredients in dry storage room shelving. Always store employee beverages on low shelving to prevent contamination to clean utensils, equipment, and food. CDI: Employee drink moved during inspection to low shelving. Also, always have employees use cups with lids and straws, do not allow bottled beverages. 0 pts
- 8 5-202.12 Handwashing Sinks, Installation - PF Hot water handles on handwash sink faucet near walk in cooler does not function. Repair the handles to provided hot water. Contact Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc for confirmation of repair by 2-5-16.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P five portions of raw chicken wrapped in plastic stored above ready to eat foods and raw beef in make unit cooler. Always keep potentially hazardous foods stacked based on final cook temperatures. CDI: PIC moved chicken to the bottom of the cooler. All other foods were stored correctly according to final cook temperatures. 0 pts.

Person in Charge (Print & Sign): Caroline *First* Chung *Last*

Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 02 / 05 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3164



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Four bowls of cooked breaded chicken, one bowl of cooked beef, one bucket of sprouts, one tray of eggs all out of temperature control on cutting boards of make units with temperatures ranging from 48-53F. One pan of three slices of raw beef on back prep table at 51F. PIC indicated that items on make units are kept out for ease of access when preparing food and the raw beef on the back prep table was out for prep and was left while employee attended to other tasks. All potentially hazardous foods must be held hot at 135 or higher or kept cold at 45F or lower. CDI: PIC moved all noted items to available coolers to cool. If establishment intends to use time as a public health control for these items then refer to provided rule and contact Joseph Chrobak at (336) 703-3164 or chrobajb@forsyth.cc to review plans for TPHC.
- 30 8-103.11 Documentation of Proposed Variance and Justification - PF Repeat: Variance for sushi rice has not been obtained as of yet. Currently PIC stated that sushi rice is discarded after four hours of holding at room temperature until variance approval is completed. PIC provided variance application and HACCP plan during inspection. Information shall be reviewed for completion, Once the application is confirmed as completed the establishment shall submit their variance for approval. Keep sushi rice at or below 45F or develop TPHC procedures.
- 33 3-501.13 Thawing - C One block of beef was thawing on prep sink drainboard and was at 40F. Food shall be thawed under cool running water, under refrigeration, or as part of cooking process. CDI: PIC moved beef to walk in cooler. 0 pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Bottles of sauces and oils had labels however the labels are worn and difficult to read. Continue to update labelling on all sauces and oils to allow for easy identification of the items stored in the bottles. 0 pts.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Repeat: Single service food containers are re-used for food storage. Single service articles may not be reused. Discard and obtain food storage containers approved for use in the food establishment.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Replace damaged lid to rice cooker as the plastic knob has cracked badly and replace missing handles to rice cooker. Equipment shall be kept in good repair. 0 pts.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF The Chlorine test strips for the dish machine were wet and no longer usable. Replace damaged chlorine test strips. Do not keep test strips on edge of dish machine hood as this is a high moisture area and will continue to damage test strips. Quat test strips were on site and in good repair for the three compartment sink sanitizer testing.



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- 47 4-602.13 Nonfood Contact Surfaces - C Light cleaning on dry storage shelving to remove grease and spice build up. Non food contact surfaces shall be kept clean. 0 pts



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