

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: TRIDO OF JAPAN

Establishment ID: 3034012396

Location Address: 5908 UNIVERSITY PARKWAY

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 07 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 11 : 55  am  pm Time Out: 03 : 10  am  pm

Permittee: TRIDOS OF JAPAN LLC

Total Time: 3 hrs 15 minutes

Telephone: (336) 377-7086

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: 8

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
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .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	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1		
<b>Protection from Contamination</b> .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			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13		
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	3			
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .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	1		
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1		
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	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1			
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
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	
<b>Utensils and Equipment</b> .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			
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1			
<b>Physical Facilities</b> .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			
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
<b>Total Deductions:</b>					<b>5.5</b>			



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 County: 34 Forsyth Zip: 27105  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: TRIDOS OF JAPAN LLC  
 Telephone: (336) 377-7086

Establishment ID: 3034012396  
 Inspection  Re-Inspection Date: 08/07/2018  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: donguyen2012@yahoo.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rice	hot holding	158	Shrimp	reach in cooler	44			
Ck broc	on cart	57	Tuna	make unit	44			
Shrimp	final cook	182	Rice	reach in cooler	55			
Chicken	final cook	167	Rice	walk in cooler	42			
Ckd noodle	cooling down 12:05pm	83	Ckd broc	walk in cooler	44			
Ckd noodle	cooling down 12:48pm	79	Hot water	3 compartment sink	142			
Servsafe	D.Nguyen 10/25/21	0	Chlorine	warewashing machine	50			
Ckd noodle	make unit	44	Salad	reach in cooler	48			

## 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 0 points. Employee's pitcher of water and bottle drink on the work table next to the coffee machine. Food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hand. Store personal items on the bottom shelf to prevent contamination. CDI: Person in charge placed the pitcher and bottle drink on the bottom shelf. ✓ Spell
- 6 2-301.14 When to Wash - P/2-301.12 Cleaning Procedure - P 0 points. One employee with clean hands turn off the handles of the handwashing sink then turned back on the hot water handle of the handwashing sink and continued to rinse hands. To avoid recontaminating their hands, employees may use disposable paper towels when touching surfaces such as manually operated faucet handles. Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds (4) Thoroughly rinse under clean, running warm water; and (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under § 6-301.12. CDI: Employee was educated by REHSI and rewashed
- 12 3-402.12 Records, Creation, and Retention - PF 0 points. Observed no records for the farm raised tilapia and salmon used for sushi/sashimi on the menu. If raw, raw-marinated, partially cooked, or marinated-partially cooked FISH are served or sold in READY-TO-EAT form, and the FISH are raised and fed as specified in Subparagraph 3-402.11(B)(3), a written agreement or statement from the supplier or aquaculturists stipulating that the FISH were raised and fed as specified in Subparagraph 3-402.11(B)(3) shall be obtained by the PERSON IN CHARGE and retained in the records of the FOOD ESTABLISHMENT for 90 Lock calendar days beyond the time of service or sale of the FISH. CDI: Observed copy of the from supplier for the farm raised tilapia. Text Person in charge will no longer serve the salmon on the sushi/sashimi menu until documentation can be provided to state the salmon are aquacultured fish or frozen at proper temperatures in 3-402.11. Employee placed a sign up that salmon is not

Person in Charge (Print & Sign): Do First Last  
Nguyen

Regulatory Authority (Print & Sign): Jill First Last  
Sakamoto REHSI

*Bonguyen*  
*Jill Sakamoto*

REHS ID: 2685 - Jill Sakamoto

Verification Required Date:      /      /     

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



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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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Large standing blender were soiled with food particles. The large standing blender is used for various sauces. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Employee started to clean the large standing blender.
- 18 3-501.14 Cooling - P 0 points. Cooked noodles 83 F at 12:05pm and 79 F at 12:48pm on the cutting board of the cart at room temperature by the make unit. Cooling down of potentially hazardous foods shall be from 135 F to 70 F in 2 hours. CDI: Cooked noodles were placed inside the walk in cooler.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Cooked broccoli 57 F in container on the cart. Cold holding, potentially hazardous foods shall be maintained at 45 F or less. CDI: Cooked broccoli was discarded and replaced with new cooked broccoli 42 F. Spoke with person in charge about using the 4 hour rule.
- \*\*January 1, 2019 will be 41 F or less\*\*
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF 0 points. Bag(s) of tuna and salmon (ready-to-eat) with no date marking inside the make unit (sushi/sashimi station). Person in charge stated the tuna and salmon are cut/portioned then placed in reach in freezer. Ready-to-eat, potentially hazardous food prepared and packaged by food processing plant shall be clearly marked at time the original package is opened in a food establishment if held for more than 24 hours, to indicate the date or day by which food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. CDI: Person in charge labeled the bags.
- 26 7-201.11 Separation-Storage - P 0 points. Container with sanitizing wipes stored on top the make unit (sushi/sashimi station). Toxic or poisonous materials shall be stored so they can not contaminate food, equipment, and utensils. CDI: Person in charge moved the container of sanitizing wipes on the bottom shelf.
- 31 3-501.15 Cooling Methods - PF 0 points. Salad 48 F inside the reach in cooler. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. Do not use the reach in cooler to cool down foods. CDI: Salad was place inside the walk in cooler.
- 36 6-202.15 Outer Openings, Protected - C 0 points. Side door kept opened with milk crate by the walk in cooler. Outer openings shall be protected against entry of insects and rodents.



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Spell

- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat. One wet wiping cloth on cutting board of the make unit during inspection. Wet wiping cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizing solution at proper concentration. 0 points.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. Handle of tongs in contact with raw chicken was used to grab the raw beef that was order as medium on the ticket. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency. CDI: Tong for chicken was removed and beef was discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Torn gaskets on reach in cooler by the fryer and front service area. Minor rusting on shelving used for clean dishes/utensils by the 3 compartment sink. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Shelvings through out kitchen with dust, debris and/or residue. Fecal materials inside the walk in used as storage for equipment and utensils. Nonfood-contact surfaces of equipment shall be clean of dust and other debris.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. Holes on the wall in the toilet room in the men's restroom. Gap in the ceiling by the prewash sink for the warewashing machine. Floors, walls, and ceilings shall be designed, constructed to be smooth and easily cleanable.  
//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C No coved base along one side of the frp wall to the floor creating a 90 degree angle inside the toilet room in the men's restroom. Floor and wall junctures shall be coved and closed to no larger than 1mm.  
6-501.12 Cleaning, Frequency and Restrictions - C Black residue along the caulk of the wall to the 3 compartment sink. Physical facilities shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C 0 points. Lighting fixture not working inside the walk in used as storage for equipment/utensils. Lighting 40 to 50 foot candles at the sauce/dressing counter in the front service area. Lighting shall be at least 20 foot candles for the storage of equipment and utensils and at least 50 foot candles where employees work with food.



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