

Food Establishment Inspection Report

Score: 90

Establishment Name: ISE OF JAPAN

Establishment ID: 3034012307

Location Address: 2213 CLOVERDALE AVENUE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 06 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 07 ⁰ am ⁰ pm Time Out: 03 : 35 ⁰ am ⁰ pm

Permittee: ISE JAPANESE INC.

Total Time: 3 hrs 28 minutes

Telephone: (336) 893-8322

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: 4

No. of Repeat Risk Factor/Intervention Violations: 3

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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	0	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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	0	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	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	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	0	0	
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	0	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	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	03	0	
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	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	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	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			0	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" 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	
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	0	0	
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			0	03	0	
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	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	0	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										10



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☒ Inspection ☐ Re-Inspection Date: 11/06/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: isesushi@gmail.com

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rice	hot holding	177	Chicken	walk-in cooler	40	C. Sani	dish machine	50
Tofu	2-door upright cooler	38	Rice	walk-in cooler	40	C. Sani	3-compartment sink	100
Goyza	2-door upright cooler	41	Spicy Salmon	sushi station	38	Hot Water	3-compartment sink	148
Chicken	hot holding	147	Spicy Tuna	sushi station	36	Serv Safe	Dzu Truong 12-12-22	00
Broccoli	grill drawer	48	C. Cheese	sushi station	40			
Salmon	grill drawer	46	Eel	sushi station	40			
Noodles	grill drawer	48	Escolar	sushi station	40			
Carrots	hot holding	137	Tuna	sushi station	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.

- 6 2-301.12 Cleaning Procedure-REPEAT- P: An employee was observed briefly washing hands with disposable gloves on and turned faucet off without using a paper towel. Food employees shall clean their hands and exposed parts of their arms for at least 20 seconds using a cleaning compound. To avoid recontaminating their hands, food employees may use disposable paper towels to turn off the faucet. CDI: Employee was informed to removed gloves before washing hands and was given a demonstration on how to properly wash hands.
- 8 5-205.11 Using a Hand washing Sink-Operation and Maintenance - PF: An employee was observed spitting in the back handwashing sink. A handwashing sink may not be used for purposes other than handwashing. CDI: Employee was informed on the purposes of handwashing sinks and the sink was cleaned.
- 18 3-501.14 Cooling -REPEAT- P: A large container of rice in the walk-in cooler that was placed in the walk-in cooler to cool at 11:10 a.m. measured at a temperature of 123 F at 12:17 pm. The container was placed in the walk-in freezer and measured at a temperature of 118 F at 12:57 pm. Cooling shall be cooled from 135 F to 70 F within two hours. CDI: Employee reheated rice to temperature between 169 F-203 F and separated to rice into smaller portions and placed them in several shallow metal pans to restart the cooling process.

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Person in Charge (Print & Sign): Dzu First Last Truong

Regulatory Authority (Print & Sign): Victoria First Last Murphy

Gary M. Truong
Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3814



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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-REPEAT - P: The following items measured at a temperatures above 41 F: (grill cooler drawers) steamed broccoli (48 F), noodles (48 F), salmon (46 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: Per conversation with the PIC, the items were prepared an hour prior. The items were placed in the walk-in cooler to reach 41 F.
- 31 3-501.15 Cooling Methods -REPEAT- PF: A large container of rice in the walk-in cooler that was placed in the walk-in cooler to cool at 11:10 a.m. measured at a temperature of 123 F at 12:17 pm. The container was placed in the walk-in freezer and measured at a temperature of 118 F at 12:57 pm. Cooling shall be accomplished in accordance with time and temperature by placing the food in shallow pans, separating the food into thinner portions, using rapid cooling equipment, stirring the food in container placed in an ice bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI: The rice was reheated and placed in small metal containers and placed in the walk-in freezer to restart the cooling process.
- 33 3-501.13 Thawing - C: Salmon were being thawed in vacuum sealed packages that indicated the fish must be removed from packaging before thawing. Potentially hazardous food shall be thawed under refrigeration at 41 F or less, completely submerged under running water 70 F or below, as a part of the cooking process, or thawed in a microwave oven and immediately transferred to conventional cooking equipment with no interruption in the process. 0-points
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy - PF: 1 out of 3 thermometers was off calibration by 10 degrees. Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to 2 F in the intended range of use.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Clean dishes are being stored on soiled shelving in the clean dish area./Unwashed vegetables were stored on clean glasses in the beer cooler. Equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. 0-points
- 45 4-205.10 Food Equipment, Certification and Classification - C: Containers of food are being stored in the beer cooler behind the sushi station. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by ANSI accredited certification program. //4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: The grill cooler drawers are reading at a temperature of 50 F. Repair broken cooler. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed to/on the following items: grill cooler drawers, inside of grill cooler drawers, on all equipment throughout the cook line, shelves in dry storage room, shelves in walk-in coolers, shelves above 3-compartment sink, bins holding rice, sugar, and sauce, gaskets of 2-door upright cooler, sprayer head at mechanical warewashing area, outside of dish machine, and inside gaskets of 2-door upright cooler. Non-food contact surfaces shall be free of an accumulation of dust, dirt, and other debris.



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- 53 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Thorough wall cleaning is needed on all walls throughout the back of the house area of the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean.



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