

Food Establishment Inspection Report

Score: 90

Establishment Name: THAI MAX

Establishment ID: 3034020757

Location Address: 3320 SILAS CREEK PKWY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 14 / 2018 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 12 : 50 ^{am}_{pm} Time Out: 03 : 30 ^{am}_{pm}

Permittee: TLC THAI MAX LLC

Total Time: 2 hrs 40 minutes

Telephone: (336) 760-8400

Category #: IV

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

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 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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input checked="" type="checkbox"/>	2	0	<input checked="" type="checkbox"/>
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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions:										10



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Permittee: TLC THAI MAX LLC

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☒ Inspection ☐ Re-Inspection Date: 05/14/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

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
SERV SAFE	Y.L. ZHENG 8/27/22	00	MUSHRM	HH SERV	163	CHX	PREP	63
3 COMP	HOT WATER	136	LO MEIN	HH SERV	166	SHRIMP	RIC	35
CL	3 COMP	100	FRIED RICE	HH SERV	147	CHX	COOL 1 1:10	93
EGG ROLL	HH SERV	137	GRN BEAN	HH SERV	167	CHX	COOL 2 1:55	71
SWT N SPICY	HH SERV	166	FRIED RICE	HH SERV	152			
BOUR CHX	HH SERV	147	CHX	FCT	197			
BANG BANG	FCT	189	CHX	HH-WOK	140	FRIED RICE	FCT	182
CHILI CHX	HH SERV	142	WHITE RICE	RICE POT	182	CHX	DELIVERY	32

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-Observed uncovered employee Styrofoam cup containing beverage stored on ledge of back prep unit. 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 ; unwrapped single-service articles; or other items needing protection can not result. CDI-Beverages discarded. Designated approved employee beverage storage area in kitchen.// 0 points
- 6 2-301.12 Cleaning Procedure - P//2-301.14 When to Wash - P--Repeat-Observed one food employee turn water faucet on and rinse hands under water without using soap for less than 5 seconds and then turn water faucet off with bare hands. Observed food employee wash hands and then turn faucet off with bare hands on multiple occasions. Observed food employee remove soiled gloves (filled with soiled water) and then place on new gloves without washing hands. CDI-All staff educated and instructed to rewash hands. Employees shall wash hands during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks and before donning gloves for working with food. Paper towel or similar barrier shall be used to turn off faucet after cleaning to avoid recontaminating hands.
- 13 3-304.15 (A) Gloves, Use Limitation - P-Observed food employee wearing soiled gloves (visibly soiled on outside and contained soiled water inside glove) while touching prep surfaces and attempting to handle sliced carrots. Gloves shall be changed anytime that they become contaminated or damaged. CDI-Staff educated, hands washed and gloves donned.//3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed self-portioned bags of raw chicken stored above boxes of shrimp in walk-in freezer. Bowl of raw shell eggs stored above sliced onions on make top unit. Raw shell eggs stored above sauces in walk-in cooler. Raw chicken wings stored above cooked and cooling chicken on cart in walk-in cooler. To protect from contamination. Raw animal foods shall be separated by species and final cook temperature. Ready-to-eat foods shall be stored separately from cooked foods. CDI-All units rearranged by PIC

Person in Charge (Print & Sign): *First* YE zhengyulong *Last* ZHENG

Regulatory Authority (Print & Sign): *First* JENNIFER *Last* BROWN

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Repeat-Observed two bowls and 3 tongs to contain some build-up on interior. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI-All items taken to be cleaned at 3 compartment sink.// 0 points
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured bowl of cooked chicken (63F) on top of containers on top portion of prep unit above 45F. Potentially hazardous food shall be maintained at 45F or below during cold-holding. CDI-Discarded.
- NOTE: EFFECTIVE JANUARY 2019, THE COLD-HOLDING REQUIREMENT WILL BE 41F OR BELOW.
- 26 7-102.11 Common Name-Working Containers - PF-Observed the following hazardous products unlabeled: red sanitizer bucket at front service line, yellow and white spray bottle at containing bleach and soap mixture, pesticide sprayer (used with approved chemical after hours), Container with attached spray arm for oven cleaner. Working containers used for storing poisonous or toxic materials as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-All items labeled during the inspection.
- 37 3-307.11 Miscellaneous Sources of Contamination - C-Observed uncovered tub of mushrooms on top of shelf above prep unit. Observed opened bag of breadings and chicken flavoring on dry goods shelving. Food shall be protected from contamination. CDI-Wrapped in plastic wrap and placed under protection of shelving.//3-305.11 Food Storage-Preventing Contamination from the Premises - C-Repeat-Observed multiple buckets of sauce on the floor in prep areas, walk-in cooler and storage room. Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.//3-303.12 Storage or Display of Food in Contact with Water or Ice - C-Observed cooked shrimp stored in solid bowl of water with minimal ice in walk-in cooler. Unpackaged food may not be stored in direct contact with untrained ice. CDI-Water drained.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed wet wiping cloths under cutting board in back prep area and ledge of wok station. No sanitizer bucket available for the storage of wet wiping cloths used for food in the back prep area. Cloths in-use for wiping counters and equipment surfaces shall be held between uses in a chemical sanitizer solution. Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be free of food debris and visible soil.// 0 points
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed plastic single-serv bowls used as scoops stored in sauce buckets. Observed handles to pots used as scoops stored in sugar container and rice bin. In-use utensils shall be stored in food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon. CDI-Handles removed from food items and bowls discarded.// 0 points
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Repeat-Observed gray bus tubs stacked wet above 3 compartment sink. Observed metal pans and sample bowls on front service line stacked wet. After cleaning and sanitizing equipment and utensils shall be air-dried or used after adequate draining



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repeat-Caulking between hood panels is worn and needs to be recaulked. Interior walk-in cooler door damaged with dents, rusted shelving present in walk-in cooler, rusted wheels on speed rack in walk-in freezer, and ice building up underneath condenser in walk-in freezer. Equipment shall be maintained in good repair. Replace or repair all listed equipment and have walk-in freezer evaluated for repairs to prevent ice from building up.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Cleaning needed under Groen steamer unit and on internal gaskets. Nonfood contact surfaces of equipment shall be maintained clean.// 0 points
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Grout between floor tiles worn in front of wok station and in front of prep sink. Also, damaged floor tiles around the drain in front of 3-compartment sink are collecting water. Floors, walls and ceilings shall be easily cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C - -Repeat-Cleaning needed on floors in storage room and in floor drain under 3 compartment sink. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.
- 54 6-303.11 Intensity-Lighting - C-Repeat-Lighting measured 28-63FC along cook line, 23 FC at white rice pot on front service line, and 3-6 FC in right side of storage room. Lighting shall be at least 50 foot candles where food is prepared and at least 10 foot candles in storage areas.



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✓
Spell



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