

Food Establishment Inspection Report

Score: 94

Establishment Name: YEH MON CARIBBEAN RESTAURANT

Establishment ID: 3034012102

Location Address: 1345 LOCKLAND AVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 11 / 2019 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 01 : 40 am pm Time Out: 06 : 10 am pm

Total Time: 4 hrs 30 minutes

Permittee: YEH MON INC.

Category #: IV

Telephone: (336) 724-2111

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 6

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations:

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 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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 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	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 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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	1	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
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	
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	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	<input checked="" type="checkbox"/>	
Total Deductions:								6



Comment Addendum to Food Establishment Inspection Report

Establishment Name: YEH MON CARIBBEAN RESTAURANT
 Location Address: 1345 LOCKLAND AVE
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: YEH MON INC.
 Telephone: (336) 724-2111

Establishment ID: 3034012102
 Inspection Re-Inspection Date: 03/11/2019
 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
6-18-22	Teletia Taylor	0	Item oxtail	Location prep table	147			
hot water	3 comp sink	123	goat	hot holding	147			
chl sani ppm	3 comp sink	200	cabbage	hot holding	156			
chl sani ppm	spray bottle	200	broth	upright cooler	39			
jerk chicken	hot cabinet	123	jerk chicken	reheat	166			
cabbage	upright cooler rear	63	steamed veg	hot holding	137			
brown stew	stovetop	169						
rice and peas	rice cooker	172						

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 6-301.11 Handwashing Cleanser, Availability - PF - Handwashing sink next to cook line was out of soap upon arrival. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI - Person in charge refilled soap dispenser. 1 pt. ✓ Spell
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Tea urn soiled with stagnant and rancid liquid. It was stated that this container was used to contain an overflow spill from the lemonade dispenser. CDI - Tea urn nozzle was taken apart and urn was placed at 3 compartment sink to be washed, rinsed, and sanitized. It was stated that this urn is not used, so it will be placed in storage. 0 pts.
- 18 3-501.14 Cooling - P - Pan of jerk chicken in upright freezer measured 45F. Person in charge stated it was cooked the day before. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F, and within 4 hours from 70F to 41F, within a total of 6 hours from 135F to 41F. CDI - PIC voluntarily discarded chicken. 0 pts.

Lock Text



Person in Charge (Print & Sign): Sylvia ^{First} Richards ^{Last}

Regulatory Authority (Print & Sign): Lauren Pleasants ^{First} Nora Sykes ^{Last}

REHS ID: 2664 - Sykes, Nora

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3161



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: YEH MON CARIBBEAN RESTAURANT

Establishment ID: 3034012102

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.



- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Jerk chicken in hot holding cabinet measured 123F. Potentially hazardous food shall be held at 135F or above. CDI - Chicken was reheated in oven and measured 166F.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Stainless steel bowl contained meat and lard, and stainless steel container containing soup were lacking date marking. Date of preparation was unknown. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on being held at 41F for a maximum of 7 days, with the day of preparation counted as Day 1. CDI - Items were voluntarily discarded by PIC. 0 pts.
- 26 7-201.11 Separation-Storage - P - One spray bottle of sanitizer was facing wrapped flatware at bar area. One spray bottle of sanitizer was hanging on the back of a prep table facing the table's surface. One bottle of hand sanitizer was stored on dry storage shelving above spices. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-use and single-service articles. CDI - Spray bottles were moved to lower shelves and hand sanitizer was moved away from food storage to a lower shelf. 1 pt.
- 31 3-501.15 Cooling Methods - PF - One container of sliced cabbage in upright cooler measured 63F. Cabbage was placed in deep container after preparation. Pan of jerk chicken in upright freezer measured 45F. It was stated that chicken was cooked the day before. Cooling shall be accomplished in accordance with the time and temperature criteria specified under 3-501.14 by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, separating the food into thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI - Chicken was voluntarily discarded. Cabbage was cooked. 0.5 pts.
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy - PF - One thermometer in the establishment was not correctly calibrated. Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to +/-2 degrees in the intended range of use. CDI - Other dial stem thermometers that measure temperature at the point of the probe were calibrated and available for use. It is recommended to get a digital thin probe thermometer for more accurate measurements of food temperatures. Thermometer out of calibration was discarded. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Raw chicken stored in plastic grocery bags in upright freezer. Used gloves found in box of spices. Food shall be protected from miscellaneous sources of contamination. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - One wet wiping cloth observed on small shelf next to main prep table. Cloths in use for wiping counters and other equipment surfaces, once wet, shall be held between used in a chemical sanitizer solution at a concentration specified under 4-501.114. 0 pts.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: YEH MON CARIBBEAN RESTAURANT

Establishment ID: 3034012102

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.



Spell

- 45 4-101.18 Nonstick Coatings, Use Limitation - C - 3 scratched non-stick pans and 1 non-stick pot observed with deep scratches. Multiuse kitchenware such as frying pans, griddles, sauce pans, cookie sheets, and waffle bakers that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching utensils and cleaning aids. CDI - Pans and pots were voluntarily discarded. // 4-202.11 Food-Contact Surfaces-Cleanability - PF - One dented strainer, one saute pan with deep grooves. Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections, and free of sharp internal angles, corners and crevices. CDI - Strainer and pan were voluntarily discarded. //4-205.10 Food Equipment, Certification and Classification - C - One Ninja blender, one magic bullet, one salad shooter, one meat slicer, one vegetable slicer, multiple cheese graters, 2 coffee/spice grinders labeled for household use were present in establishment. Except for toasters,
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - REPEAT - Wash water during active washing measured 94F. Note on last report it was reminded to maintain water at 110F. The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110F or the temperature specified on the cleaning agent manufacturer's label instructions. CDI - Wash water partially drained and hot water added to reach temperature of 110F. 1 pt.
- 54 6-303.11 Intensity-Lighting - C - Lighting at range measured 37 foot candles. Lighting shall be 50 foot candles in areas of food service and preparation. 0 pts.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: YEH MON CARIBBEAN RESTAURANT

Establishment ID: 3034012102

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: YEH MON CARIBBEAN RESTAURANT

Establishment ID: 3034012102

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.

✓
Spell

