

# Food Establishment Inspection Report

Score: 83

Establishment Name: PHO AND SUSHI

Establishment ID: 3034012160

Location Address: 121 STARK STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 13 / 2019 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 12 : 30 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 15 <sup>am</sup> <sub>pm</sub>

Permittee: ISE SUSHI INC.

Total Time: 3 hrs 45 minutes

Telephone: (336) 774-0433

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: 7

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
<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			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<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			<u>4</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<u>0</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>0</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<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			<u>1</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<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			<u>2</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<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			<u>0</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>0</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										17



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: PHO AND SUSHI  
 Location Address: 121 STARK STREET  
 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: ISE SUSHI INC.  
 Telephone: (336) 774-0433

Establishment ID: 3034012160  
☒ Inspection ☐ Re-Inspection Date: 03/13/2019  
 Comment Addendum Attached? ☐ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: isesushi@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

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

Item servsafe	Location Thuy Tang 8/7/19	Temp 0	Item soup	Location cook temp	Temp 204	Item broccoli	Location cold drawer	Temp 41
hot water	3 compartment sink	144	pork	cook temp	166	rice	cooker	161
chlorine	dish machine	50	soup	walk in cooler	43	spring roll	glass door cooler	38
strawberries	bar cooler	40	sausage	prep	41	carrots	stovetop	161
crab	sushi cooler	47	lettuce	in prep	53	bok choy	worktop cooler	41
eel	sushi display	41	carrots	cooling 1 hour	119	carrots	reheat temp	187
salmon	sushi display	41	chicken	cook temp	192	rice	reheat temp	165
tuna	sushi cooler	42	rice	cooling 1 hour	109	raw chicken	walk in cooler	42

## 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 - P Food employee observed rinsing hands without soap then using bare hands to turn off faucet. Food employees shall wash hands under warm water for. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds. Always use hand cleanser when washing hands and use paper towel to turn off faucets. CDI. Employee washed hands using correct procedure.
- 7 3-301.11 Preventing Contamination from Hands - P,PF Repeat violation. Food employee observed handling green onion with bare hands. Do not contact exposed ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI. Green onion cooked to 165 in soup.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Hand sink next to warewashing area inoperable at time of inspection. Hand sinks shall be available and stocked at all times. Have hand sink repaired within 10 days. Verification required. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc.

Lock  
Text



Person in Charge (Print & Sign): Thuy *First* Tang *Last*  
 Regulatory Authority (Print & Sign): Amanda *First* Taylor *Last*

*[Handwritten signatures]*

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: 03 / 22 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3136



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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Establishment ID: 3034012160

## Observations and Corrective Actions

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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Chlorine dish machine tested 0PPM chlorine residual on testing device. Maintain sanitizer as specified in 7-204.11. Chlorine sanitizer supply empty. CDI. Bucket changed out. Now 50-100 PPM chlorine.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Shrimp, chicken, and soup in walk in cooler all 43-44F. Cream cheese and crab in sushi cooler 47-53F. Tuna and shrimp 42-44F. Lettuce on countertop 57F. Potentially hazardous food shall be cold held at 41F or less. CDI. Cream cheese and crab in sushi cooler discarded. Lettuce on counter discarded. Tuna and shrimp moved to walk in cooler(air temp 42F). Repairman contacted for walk in cooler and sushi unit. Walk in cooler air temp now
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF 0 points. Soup removed from freezer 2 days prior not date marked. Potentially hazardous food shall be properly date marked to indicate the discard date. Food may be held in the facility 7 days with the prep date counting as day 1. PIC states that soup cooked and frozen on same date. This counts as day 1. CDI. Soup discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF Sushi rice with TPHC procedure prepared at 9:00. Rice not discarded 4 hours later, as specified in procedure. Rice still held in sushi area at 1:30 PM. When using TPHC, follow written procedure and discard food 4 hours after removing from temperature control. CDI. Rice discarded.
- 31 3-501.15 Cooling Methods - PF Pan of carrots near stovetop 119F. Pan of rice near stovetop 109F. Food had been prepared one hour prior and removed from stove to cool. PIC states that items are to be placed in walk in cooler. Hot foods may not be cooled on countertop. Place foods in walk in cooler or other equipment designed for rapid cooling. Cool foods in shallow containers of less than 4 inches in depth with lids partially opened to facilitate heat exchange. CDI. Foods reheated to 165F and 187F respectively then placed in walk in cooler.
- 36 6-501.111 Controlling Pests - PF Many flies present around floor drain under dish machine. The premises shall be free of pests. Contact pest control to get rid of fly infestation. Verification required within 10 days. Contact Amanda Taylor when compliant at 336-703-3136 or taylorar@forsyth.cc.  
6-202.13 Insect Control Devices, Design and Installation - C Fly paper located above clean dish drainboard. Properly locate mechanical insect control devices so as not to contaminate food or food contact surfaces.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Rice scoop and spatulas stored in pan of water near stove. Water 80F. If storing in use utensils in water, hold water at 135F or greater.



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- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Scoop holder for bar ice machine had mold present. Clean dish drainboard soiled with food debris. Dish rack holding clean dishes had food debris in it. Store clean dishes and utensils in a lean location where they are not subject to splash or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Strainer with broken handle on clean dish rack. Recondition oxidized lower shelves and legs of prep tables and sinks throughout facility. Have 3 compartment sink welds smoothed out. Identify cause of ice buildup in walk in freezer and repair. Repair/replace damaged gasket on worktop cooler. Repair floors of walk in cooler where they are warped. Repair walk in cooler and sushi cooler to maintain food temperature of 41F or less. Equipment shall be in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Remove grease buildup from window behind grill as well as hoods and hood vents. Non food contact surfaces of equipment shall be kept clean.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Repair minor drip at both faucets of 3 compartment sink. Plumbing system shall be in good repair.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C 0 points. New dumpster has lid that does not close properly. Have dumpster replaced. Receptacles shall have tightly closed lids.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat violation. Peeling paint on floors throughout facility. Repaint/refinish floors to be smooth and easily cleanable. Coved base needed in upstairs storage room and in sushi area. Physical facilities shall be in good repair.  
6-501.12 Cleaning, Frequency and Restrictions - C Clean black buildup from staircase. Physical facilities shall be kept clean.



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✓  
Spell



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✓  
Spell

