

# Food Establishment Inspection Report

Score: 83.5

Establishment Name: SAMPAN CHINESE RESTAURANT

Establishment ID: 3034010582

Location Address: 985 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 22 / 2019 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 12 : 40 <sup>am</sup> <sub>pm</sub> Time Out: 07 : 25 <sup>am</sup> <sub>pm</sub>

Permittee: SAMPAN INC.

Total Time: 6 hrs 45 minutes

Telephone: (336) 777-8266

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: 9

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b> 16.5										



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CR  
OF



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SAMPAN CHINESE RESTAURANT

Location Address: 985 PETERS CREEK PARKWAY

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: SAMPAN INC.

Telephone: (336) 777-8266

Establishment ID: 3034010582

☒ Inspection ☐ Re-Inspection Date: 05/22/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

Email 2:

Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item ServSafe	Location Po Lo 7/29/23	Temp 00	Item broth	Location cooling 254	Temp 97	Item egg roll	Location upright cooler	Temp 35
hot water	2 comp sink	155	broth	reheat	184	wonton	upright cooler	35
chlorine	ppm sani bucket	50	chicken	make unit	73	shrimp	make unit	40
chlorine	ppm spray bottle	200	chicken	reheat	177	pork	make unit	41
chlorine	ppm dish machine	100	chicken	final cook	166	white rice	rice cooker	159
duck	hooks	70	noodle	final cook	176	egg drop	soup well	174
duck	final cook	174	sprouts	walk in cooler	41	tofu	make unit 2	41
broth	cooling 158	109	chicken	walk in cooler	38	noodles	make unit 2	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.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF - Active managerial control not demonstrated by employees observed through handwashing procedure, approved sources, proper cooling methods with temperature monitoring, cleaning and sanitizing of equipment and utensils, and bare hand contact with ready-to-eat food. The person in charge shall ensure that employees are effectively cleaning their hands by routinely monitoring employees' handwashing; determining if food is from approved sources; employees are properly cooking and cooling potentially hazardous food through monitoring of food temperatures during cooking and cooling; employees are properly sanitizing equipment and utensils; employees are preventing cross-contamination of ready-to-eat food with bare hands. Verification required by June 1, 2019 of active managerial control being demonstrated by person in charge.
- 2-301.12 Cleaning Procedure - P// 2-301.14 When to Wash - P // 2-301.15 Where to Wash - PF - Observed one food employee touch his head and went to handle thawing shrimp without washing hands. Same employee went from handling soiled utensils to clean utensils without washing hands, and he attempted to wash hands in the dump sink at warewashing area. Server entered kitchen, used tongs to retrieve egg roll from upright cooler to drop into the fryer without washing hands. Both employees did not use correct handwashing procedure. Hands shall be washed using the following cleaning procedure: rinse under clean, running warm water; apply cleaning compound; rub together vigorously for 10-15 seconds while paying particular attention to removing soil from underneath the fingernails, and creating friction on hands and arms, finger tips, and between the fingers; thoroughly rinse under clean, running warm water; and use paper towel to dry hands. To avoid recontaminating hands, use paper towel to turn off
- 3-301.11 Preventing Contamination from Hands - P - Employee observed cutting cooked chicken with bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. Wear gloves when handling ready-to-eat food. CDI - Employee washed hands and donned gloves. Chicken was discarded.

Lock  
Text



Person in Charge (Print & Sign): Po *First* Last

Regulatory Authority (Print & Sign): *First* *Last*  
Lauren Pleasants Nora Sykes

*Signature*  
*Signature*

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 06 / 01 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3144



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## Observations and Corrective Actions

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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - REPEAT -Spray nozzle observed in handsink by back door. A handwashing sink shall be maintained so that it is accessible at all times for employee use. Do not store items in handwashing sink. CDI - Spray nozzle removed. Kept at half credit because of general improvement in this area.
- 9 3-201.11 Compliance with Food Law - P - Observed the following items from sources that could not be verified as compliant with law because no invoices, receipts, or labels were available: pig head in walk-in cooler stated to be from a friend; in the walk-in freezer for use in herbal soups, bag of seahorses and bag of other marine animal related to the seahorse (brought from Hong Kong), several containers of herbs and 2 containers of plant bark-like material, 1 container of Chinese yam, 5 bags of black herbal plant, 1 container of female ginseng. Food shall be obtained from sources that comply with law. Obtain food from approved sources and maintain invoices and receipts. CDI - Most items voluntarily discarded. Herbs segregated from establishment to be taken home by manager.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - The following food contact items soiled with food residue: meat slicer, commercial can opener, 2 plastic containers, 4 metal pans, can opener, 1 metal lid, 10 small bowls, 2 metal bowls, 6 plates, 2 saute pans, 4 knives, a set of tongs, 1 ice scoop, and a peeler. Food contact surfaces shall be clean to sight and touch. CDI - All items sent to be washed, rinsed, and sanitized. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Large ice machine soiled on the inside. Equipment such as ice bins and machines shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude accumulation of soil or mold. Clean inside of ice machine more frequently.
- 18 3-501.14 Cooling - P - Chicken broth in two large plastic containers with tight-fitting lids and one large metal pot with a lid on shelves in walk-in cooler measured 109 at 1:58pm. At 2:54pm, broth measured 97F. Cooling broth would not meet time and temperature parameters. Two containers of cooked chicken in make unit measured 73F and was cooked less than 2 hours prior. Potentially hazardous food shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F in a total of 6 hours. CDI - Broth was immediately reheated to 184F and placed in small metal pots in ice baths to cool. Cooked chicken was reheated to 177F and placed on sheet pans to cool in walk-in freezer.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Raw ducks hanging on hooks above roasting oven. Ducks had been bathed in broth the previous day and held cold in the walk-in cooler. Ducks were placed on hooks to air-dry for approximately 2.5 hours before roasting in oven and measured 70F. Consider writing a Standard Operating Procedure for ducks to be held out of temperature control while skin dries. Shrimp in prep sink under running water that was 76F. Maintain potentially hazardous food 41F or below. CDI - Ducks roasted in oven and measured 174F-190F. Ice added to shrimp to peel shrimp.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Multiple items not date-marked including: open package of sausages, container of eggrolls, 2 containers of dumplings, 1 container of won tons, package of cooked pork, 1 container of seafood mix, container of chicken, and container of crab and cream cheese spread in upright cooler; in walk-in cooler: 3 containers of crab and cream cheese spread, 1 container of cooked chicken, and 1 container of noodles. Foods shall be date-marked to indicate discard date not to exceed 7 days if held at 41F or less, with Day 1 being the day prepared or day opened. CDI - Items that had been pulled from the freezer the previous day were date marked for 5 days ahead: noodles, chicken, and crab and cream cheese spread from walk-in cooler; eggrolls, dumplings, spread, chicken from upright cooler. Remainder of items discarded.
- 31 3-501.15 Cooling Methods - PF - Broth cooling in walk-in cooler in 2 large plastic containers and one large metal pot with tight-fitting lids. Two containers of chicken were placed directly in make unit in metal containers after cooking. Broth and chicken would not have met time and temperature cooling parameters without EHS interference. 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: placing the food in shallow pans; separating the food into smaller or 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. Use shallow pans with food in thinner portions to cool. CDI - Chicken reheated and placed on sheet pans in walk-in freezer. Broth reheated and placed in smaller metal bowls in ice baths and stirred to cool.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Several containers of herbs in walk-in freezer and upright cooler not labeled. Containers of spices at the cook line not labeled. Large container of corn starch not labeled. Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Label containers of food and food ingredients.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - REPEAT - Ham wrapped in plastic wrap stored in Coca-Cola box in walk-in freezer. Several items stored in uncovered tofu containers throughout establishment. Container of tapioca uncovered in upright cooler. Two pitchers of tea uncovered in server area. Two metal containers of crab and cream cheese spread uncovered in walk-in cooler. Food shall be protected from miscellaneous sources of contamination. Keep containers covered. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Bucket of food on floor in walk-in cooler. Boxes of food on floor in walk-in freezer. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Drinking glasses at server area stored with tops facing up. Clean equipment and utensils shall be stored covered or inverted. Invert glasses with mouth-contact side down.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - Repair or replace rusted shelving. There is ice buildup at the door of the walk-in freezer. End cap missing on right handle of dish machine. Tea tubes broken on hot tea machine. Equipment shall be maintained in good repair. // 4-202.11 Food-Contact Surfaces-Cleanability - PF - Three chipped iron bowls, 1 scratched pan, and 1 rusted butcher knife. Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints. Discard items that become difficult to clean. CDI - bowls, pan, and knife voluntarily discarded. //4-101.11 Characteristics-Materials for Construction and Repair - C - Several tofu containers used to store various foods. Single-use to-go, seaweed, and spice containers were being reused for other food storage. Materials used in the construction of utensils and
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT - Inside of prep coolers and make unit, inside of walk-in cooler, outside of tea machine need cleaning. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Clean nonfood-contact surfaces more frequently.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Cleaning needed on the toilet in employee restroom and urinal in men's restroom. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - REPEAT - Floor at 2 compartment sink is damaged and no longer smooth and easily cleanable. Replace tile. Tile at wall under dish machine is damaged and in need of repair. Toilets need to be caulked in all restrooms. Floors, walls, and ceilings shall be smooth and easily cleanable.



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- 54 6-303.11 Intensity-Lighting - C - Lighting measured 1 foot candle in women's restroom in large stall. Lighting shall be 20 foot candles in toilet rooms. Repair lighting fixture above stall.

✓  
Spell



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Spell

