

Food Establishment Inspection Report

Score: 91.5

Establishment Name: HAKKA CHOW

Establishment ID: 3034012297

Location Address: 615 ST GEORGE SQUARE
 City: WINSTON SALEM State: North Carolina
 Zip: 27103 County: 34 Forsyth
 Permittee: HAKKA CHOW INC.
 Telephone: (336) 893-8178

Date: 09/20/2022 Status Code: A
 Time In: 11:30 AM Time Out: 3:00 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant

Inspection Re-Inspection
Wastewater System:
 Municipal/Community On-Site System
Water Supply:
 Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 11
 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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	<input checked="" type="checkbox"/>	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
9	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Time as a Public Health Control; procedures & records		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Plumbing installed; proper backflow devices		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	<input checked="" type="checkbox"/>	
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HAKKA CHOW
 Location Address: 615 ST GEORGE SQUARE
 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: HAKKA CHOW INC.
 Telephone: (336) 893-8178

Establishment ID: 3034012297
 Inspection Re-Inspection Date: 09/20/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: hakkachow.ws@gmail.com
 Email 2: ts.j.chung@gmail.com
 Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	146	Spring roll	Fried make unit reach-in	40			
Chlorine sanitizer	3 comp sink - ppm	50	Dumpling	Fried make unit reach-in	40			
Chlorine sanitizer	Dishmachine - ppm	50	Noodles	Walk-in cooler	39			
Chicken	Final	191	Rice	Walk-in cooler	38			
Beef bulgogi	Final	178	Pork roll	Walk-in cooler	36			
Kimchi	Saute station	39	Beef dumpling	Walk-in cooler	37			
Dumplings	Saute station	41	Hot and sour soup	Soup warmer 1	153			
Margarine	Delivery	41	Wonton soup	Soup warmer 2	155			
Dumplings	Saute reach-in	45	Miso soup	Soup warmer 3	170			
Mixed vegetables	Saute reach-in	41	Coconut soup	Soup warmer 4	180			
Eel	Sushi make unit 1	40						
Crab mix	Sushi make unit 1	41						
Tuna	Sushi make unit 2	48						
Salmon	Sushi make unit 2	49						
Chicken	Wok make unit top	39						
Shrimp	Wok make unit top	38						
Noodles	Wok reach-in cooler	45						
Chicken	Wok reach-in	40						
Chicken	Fried make unit top	41						
Lettuce	Fried make unit top	41						

First
 Person in Charge (Print & Sign): Jonathan

Last
 Chung



First
 Regulatory Authority (Print & Sign): Christy

Last
 Whitley



REHS ID: 2610 - Whitley, Christy

Verification Required Date: 09/30/2022

REHS Contact Phone Number: (336) 703-3157

Authorize final report to be received via Email: _____




Comment Addendum to Inspection Report

Establishment Name: HAKKA CHOW

Establishment ID: 3034012297

Date: 09/20/2022 Time In: 11:30 AM Time Out: 3:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jonathan Chung		Food Service		02/04/2025

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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Current employee health policy does not include Salmonella non-typhoidal as a reportable illness. A food employee shall report to the person-in-charge if they are diagnosed with any of the following illnesses: Norovirus, Hepatitis A virus, Shigella spp., Shiga toxin-producing E. Coli, Typhoid fever (caused by Salmonella Typhi) or Salmonella (nontyphoidal). CDI: Education to person-in-charge. REHS provided emailed employee health policy establishment may use and verified person-in-charge received copy.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Repeat. Establishment does not have a policy in place for vomiting or diarrheal events. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: Sample policy emailed to person-in-charge and verified person-in-charge received copy.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drinking from bottled beverage with screw top lid at sauté station. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 8 2-301.14 When to Wash (P) // 2-301.12 Cleaning Procedure (P) Employee drank from bottle beverage, unscrewed lid, and continued with food preparation without washing hands. / Two employees observed cleaning hands and using cleaned hands to turn off faucet handles and use hands to pump paper towel dispenser for paper towel. Food employees shall clean their hands and exposed portions of their arms - immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. CDI: Person-in-charge corrected employees. Employees rewashed hands correctly.
- 9 3-301.11 Preventing Contamination from Hands (P) (Pf) Employee at bar observed using bare hands to pull apart mint for beverages. / Employee at sauté station observed garnishing dishes with green onions with bare hands. Employee also used bare hands to contact fruit for to go order. Food employees may not contact exposed, ready-to-food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Person-in-charge educated employee, food remade.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Employee rinsed rag in handwashing sink between cook line and beverage station. A handwashing sink shall not be used for purposes other than handwashing. CDI: Person-in-charge educated employee.
- 13 3-202.15 Package Integrity (Pf) Two cans of oyster sauce and one can of coconut dented along seams. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: Person-in-charge moved dented canned goods to separate shelving to be returned to vendor.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Repeat. Crab sticks over stacked on sushi make unit measuring 50F. / Dumplings in sauté reach-in cooler 45F. / In sauté make unit top cooked broccoli measuring 46F. / Noodles in wok reach-in cooler 45F. Time/temperature control for safety food shall be held cold at 41F and below. CDI: Person-in-charge removed crab sticks and placed in reach-in to cool.
- 24 3-501.19 Time as a Public Health Control (P) (Pf) Rice and cooked beef are listed in establishments time as a public health control procedure, however no time marked on containers when food was removed from temperature control/or when food will be discarded. If time without temperature control is used as the public health control up to a maximum of 4 hours: The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. Procedures state that beef will be marked after cooked, and rice will be marked after removing from walk-in cooler. *Verification required that times of food removed from temperature control and/or discard is logged. Recommend using a log similar to what is used for sushi rice or individually marking containers. Verification is required by 9-30-22. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
Sushi rice is maintained on a log, however the last date listed to mark times for sushi rice was 9-13 and then today. Maintain these logs EACH day.

- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf) Menus being used for sushi contain only disclosure - stating consuming raw or undercooked foods may increase the risk of food borne illness with * to sushi rolls. Lunch and dinner menus with only a reminder statement - stating *these items may be served raw or undercooked. Disclosure shall identify the animal-derived food by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote. *Verification that all menus contain both reminder and disclosure statements in consumer advisory by 9-30-22. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 28 7-204.11 Sanitizers, Criteria - Chemicals (P) Sanitizer in three compartment sink at bar measuring above 200ppm chlorine. Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). CDI: Person-in-charge remixed solution.
- 45 4-502.13 Single-Service and Single-Use Articles - Use Limitations (C) Soy sauce buckets are being reused for the storage of other food items - such as cabbage. Single-service and single-use articles may not be reused.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat. (Different circumstances) Undersides of dishmachine and three compartment sink are rusted. Maintain equipment cleanable and in good repair.
- 51 5-205.15 (B) Repeat - (different circumstances) Heavy leak from right faucet of three compartment sink. Leak pipe etc. not imminent threat
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) Repeat. Food and trash build up around dumpster area. Maintain these areas clean.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) Employee cell phone stored on prep table during active food prep. / Employee items commingled with items used for the restaurant. Designate a separate area for the storage of employees personal items.