

Food Establishment Inspection Report

Score: 91.5

Establishment Name: BASIL LEAF THAI AND SUSHI

Establishment ID: 3034012103

Location Address: 690 ST GEORGE SQUARE CT

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: THE BASIL LEAF LLC.

Telephone: (336) 283-9133

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/22/2022 Status Code: A

Time In: 12:20 PM Time Out: 3:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 1

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	X
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	0	X
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	X
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	X	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	X	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	0	X
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/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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	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	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/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0	X
36	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	X
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"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	X
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/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"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	X	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
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/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: THE BASIL LEAF LLC.
 Telephone: (336) 283-9133

Establishment ID: 3034012103
☒ Inspection ☐ Re-Inspection Date: 09/22/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: teera336@yahoo.com
 Email 2:
 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	133	Sauce	Meat reach-in	40			
Chlorine sanitizer	3 comp sink - ppm	200	Crab	Sushi reach-in	38			
Chlorine sanitizer	Dishmachine - ppm	100	Salmon	Sushi reach-in	30			
Egg	Final	166	Hot and sour soup	Warmer	163			
Chicken	Final	168						
Shrimp	Final	161						
Rice	Hot holding - warmer	160						
Cabbage	Veggie make unit top	40						
Tomato	Veggie make unit top	41						
Baby corn	Veggie make unit top	38						
Tofu	Veggie make unit top	34						
Veggie lettuce wrap "Ice bath"		74						
Shrimp lettuce wrap "Ice bath"		75						
Rice	Veggie make unit reach-in	32						
Noodles	Veggie make unit reach-in	38						
Chicken	Veggie make unit reach-in	28						
Baby corn	Walk-in cooler	40						
Cut cabbage	Walk-in cooler	41						
Crab	Sushi display	44						
Tuna	Sushi display	45						

First
 Person in Charge (Print & Sign):
 First
 Regulatory Authority (Print & Sign): Christy

Last
 Last
 Whitley





REHS ID: 2610 - Whitley, Christy
 REHS Contact Phone Number: (336) 703-3157

Verification Required Date:

Authorize final report to
 be received via Email:





North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: BASIL LEAF THAI AND SUSHI

Establishment ID: 3034012103

Date: 09/22/2022 **Time In:** 12:20 PM **Time Out:** 3:10 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Peramin Chaithamroghat		Food Service		03/25/2025

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 emailed and verified establishment received.
- 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 and REHS verified emailed received.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee beverage sitting on drainboard of prep sink during active prep. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 8 2-301.14 When to Wash (P) Employee went from soiled dishes at dish machine to clean dishes without washing hands between. / Employees at wok line with gloved hands - went from raw meats/cracking raw eggs and continued contacting single-service and utensils without changing gloves and washing hands. 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 and after engaging in other activities that contaminate the hands, switching between tasks, after handling soiled equipment/utensils etc. CDI: Employees educated, washed hands and donned new gloves.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Employee at wok line filled up pot with water at handwashing sink. / At beginning of inspection, handwashing sink between prep sinks was blocked by chair and plastic wrap. Handwashing sinks shall be maintained accessible and may only be used for handwashing. CDI: Education. Items removed from in front of handwashing sink.
- 15 3-304.15 (A) Gloves, Use Limitation (P) Employees were observed using same gloves for several tasks, to include cracking raw eggs, contacting single-service and utensil without changing gloves and washing hands. Gloves shall be used for one task and after a task is complete or any time they are damaged or soiled, gloves shall be changed and hands washed. CDI: Employees educated and hands washed, gloves changed.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The following foods measuring above 41F: fresh lettuce vegetable (74F) and fresh lettuce shrimp wraps (75F), being stored on pan with a ice bath underneath without contacting ice. / Fish in sushi display cooler measuring above 41F: to include crab sticks (44F), tuna, salmon, and white fish (all 45F). Time/temperature control for safety food shall be held cold at 41F and below. CDI: Lettuce wraps were taken the walk-in freezer and fish placed into sushi reach-in cooler to cool.
- 28 7-201.11 Separation - Storage (P) Windex and hand sanitizer being stored in contact with saran wrap behind bar. / Butane fuel cans being stored above bucket of seaweed in vinegar behind sushi station. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Person-in-charge moved items.
- 35 3-501.13 Thawing (Pf) Repeat. Containers of fried chicken, spring rolls, and bags of edamame all being thawed at room temperature. Thawing shall be accomplished under refrigeration, as a part of the cooking process or under running cold water measuring 70F or below. CDI: All items placed back in walk-in cooler.
- 36 4-502.11 (B) Good Repair and Calibration (Pf) One thermometer provided was not properly functioning and reading "Lo F" on screen. Maintain thermometers in good repair. CDI: Person-in-charge removed thermometer and had another thermometer available for use that was properly calibrated. // 4-302.12 Food Temperature Measuring Devices (Pf) Establishment provided two thermometers with temperature measuring notch 1/3 up the stem. Provide a thin probe thermometer for accurate measure of thin foods. CDI: Person-in-charge removed thermometer and had another thermometer available for use that was properly calibrated.
- 39 3-307.11 Miscellaneous Sources of Contamination (C) Lid to ice bin behind bar was left open, exposing ice when not in use. / Cut cabbage was placed back in original box inside walk-in cooler. Maintain ice bin closed between uses.

- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Employee at dishmachine was removed clean items from dishmachine and using a wiping cloth to dry. After cleaning and sanitizing, equipment and utensils shall be air dried. Do not towel dry.
- 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Repeat. Bin of utensils at sushi bar and spoons in container by ice machine stored in soiled bins, with food/debris inside of bin. Cleaned equipment and utensils shall be stored: (1) in a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat Repeat- different circumstances - Cold water handle of handwashing sink behind bar would not properly turn off. Maintain a plumbing system in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Repeat. Additional floor cleaning is needed behind make units and ice machine. Physical facilities shall be cleaned as often as necessary to be maintained.

Additional Comments

Sushi rice was prepared prior to beginning inspection, however sushi chef was not working during lunch. This must be discarded and cannot be used for dinner service.