

Food Establishment Inspection Report

Score: 93.5

Establishment Name: RAKU RAMEN & SUSHI

Establishment ID: 3034010778

Location Address: 1445 RIVER RIDGE DR

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: SALEM SUNSHINE DBA RAKU RAMEN & SUSHI

Telephone: (336) 955-2757

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/30/2023 Status Code: U

Time In: 11:25 AM Time Out: 2:45 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
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	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	1	X
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"/> IN <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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	0	X
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"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
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"/> IN <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"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
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	X	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/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"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	X
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"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 01/30/2023

Comment Addendum Attached? ☒ Status Code: U

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

Email 1: _____

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
Servsafe - 2/7/2026	Xiu Yan Goo	00	white rice	rice cooker (drive-thru)	150			
hot water	3-comp sink	128	imitation crab	sushi display cooler	38			
hot water	dishmachine (chemical sanitizer)	120	cream cheese	sushi display cooler	39			
qt sanitizer (ppm)	3-comp sink	200	cooked shrimp	sushi display cooler	38			
Cl sanitizer (ppm)	dishmachine	50	raw tuna	sushi reach-in	40			
Cl sanitizer (ppm)	sani bucket	100	raw salmon	sushi reach-in	39			
soy eggs	prep cooler (top)	39	crab mix	sushi reach-in	40			
pork belly	prep cooler (top)	41	cooked chicken	cooling in walk-in cooler@12nm	46			
corn	prep cooler (top)	40	cooked chicken	cooling in walk-in cooler@12:33nm	40			
hotdog	prep cooler (base)	40						
corn	prep cooler (base)	34						
imitation crab	prep cooler (base)	40						
tofu	prep cooler (base)	30						
seafood soup	soup cooker	139						
imitation crab	reach-in cooler	38						
white rice	rice cooker (cook line)	155						
soy eggs	walk-in cooler	40						
chopped lettuce	walk-in cooler	41						
miso soup	steam well (server station)	159						
fried rice	rice cooker (drive-thru)	153						

First
Person in Charge (Print & Sign): Linda

Last
Li

First
Regulatory Authority (Print & Sign): Travis

Last
Addis

REHS ID: 3095 - Addis, Travis

Verification Required Date: _____

REHS Contact Phone Number: _____

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____

• 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

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Establishment ID: 3034010778

Date: 01/30/2023 **Time In:** 11:25 AM **Time Out:** 2:45 PM

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 2-401.11 Eating, Drinking, or Using Tobacco (C) At beginning of inspection multiple employees were consuming employee meals while walking around the cook line. One employee was observed eating and then putting away dishes without washing hands. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI: REHS intervention, education provided. Employee hands were washed. (0.5 pts)
- 8 2-301.14 (D) When to Wash (P) 1 food employee observed eating an employee meal and then handling clean dishes without washing their hands. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking. CDI: REHS intervention; employee hands were washed and soiled dishes were placed at dishmachine for rewashing. (2 pts)
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Handsink located at sushi bar was obstructed with a bucket stored in sink basin. A handwashing sink shall be maintained so that it is accessible at all times employee use. CDI: Education provided, bucket was relocated. (0 pts)
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In reach-in portion of prep cooler, 1 container of raw chicken was stored above 1 container of raw shrimp and 1 container of raw calamari. Food shall be protected from cross contamination by separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: REHS intervention/education, raw chicken was relocated under raw shrimp and calamari. (1.5 pts)
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) 1 large container of boiled, soy eggs in walk-in cooler were not date marked. 4 small containers of cooked pork in reach-in portion of prep cooler were not date marked. Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: Per PIC, eggs were prepped yesterday and cooked pork was pulled out of the freezer to thaw this morning; all listed items were date marked accordingly. (0 pts)
- 24 3-501.19 Time as a Public Health Control (Pf) Procedures for sushi rice held on time as a public health control were not available during inspection. If time without temperature control is used as the public health control for a working supply of time/temperature control for safety food before cooking, or for ready-to-eat, time/temperature control for safety food that is displayed or held for sale or service; written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify methods of compliance. CDI: Written procedures previously provided by REHS were reprinted and made available to PIC. (1.5 pts)
- 36 4-302.12 (B) Food Temperature Measuring Devices (Pf) Thermometer provided by PIC is intended for roasting meats and is not equipped with a thin probe. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. CDI: PIC purchased a thin-probed thermometer and provided for calibration before end of inspection. (0 pts)
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) 2 containers of shrimp shells and scraps - intended for stock were - were stored directly on the floor in the walk-in cooler. Food shall be protected from contamination by storing the food at least 6 inches above the floor. (1 pt)
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Replace torn door gaskets in walk-in cooler, sushi prep coolers, and reach-in cooler by fryers. Wrap condenser pipe located in walk-in cooler with PVC jacketing. Equipment shall be maintained in good repair. (0 pts)
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Additional cleaning is needed on door gaskets in prep cooler and back of reach-in cooler by fryers to remove accumulated residues. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (0 pts)
- 51 5-205.15 (B) System Maintained in Good Repair (C) Repair loose cold faucet handle at handsink located in server station. A plumbing system shall be maintained in good repair. (0 pts)

- 54 5-501.113 (B) Covering Receptacles (C) Lid on outside cardboard dumpster was open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment. (0 pts)
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Replace broken light shield in ceiling fixture above back exit. Physical facilities shall be maintained in good repair. // 6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning is needed on floors in walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. (0 pts)