

Food Establishment Inspection Report

Score: 92

Establishment Name: RIO JAPANESE RESTAURANT

Establishment ID: 3034012726

Location Address: 5086 PETERS CREEK PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27127 County: 34 Forsyth

Permittee: PHI HO INTERNATIONAL SERVICE, INC.

Telephone: (336) 602-2928

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

Date: 02/03/2023 Status Code: A

Time In: 1:50 PM Time Out: 4:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	OUT <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	OUT <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	OUT <input checked="" type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	OUT <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/> T	Proper eating, tasting, drinking or tobacco use	1	0.5	X
7	OUT <input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/> T	Hands clean & properly washed	4	2	X X
9	OUT <input checked="" type="checkbox"/> N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN <input checked="" type="checkbox"/> T/N/A	Handwashing sinks supplied & accessible	2	X	0 X X
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>	Food obtained from approved source	2	1	0
12	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	OUT <input checked="" type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0
14	OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> T/N/A/N/O	Food separated & protected	3	X	0 X X
16	OUT <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	IN <input checked="" type="checkbox"/> T/N/A/N/O	Proper cold holding temperatures	3	X	0 X X
23	OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	0
24	IN <input checked="" type="checkbox"/> T/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	X X
Consumer Advisory .2653					
25	OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	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	OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	OUT <input checked="" type="checkbox"/>	Water and ice from approved source	2	1	0
32	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	IN <input checked="" type="checkbox"/> T	Proper cooling methods used; adequate equipment for temperature control	1	X	0 X
34	OUT <input checked="" type="checkbox"/> N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	OUT <input checked="" type="checkbox"/> N/A/N/O	Approved thawing methods used	1	0.5	0
36	OUT <input checked="" type="checkbox"/>	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	OUT <input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	OUT <input checked="" type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0
39	IN <input checked="" type="checkbox"/> T	Contamination prevented during food preparation, storage & display	2	X	0 X
40	OUT <input checked="" type="checkbox"/>	Personal cleanliness	1	0.5	0
41	OUT <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0
42	OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	OUT <input checked="" type="checkbox"/>	In-use utensils: properly stored	1	0.5	0
44	OUT <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	OUT <input checked="" type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0
46	OUT <input checked="" type="checkbox"/>	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0 X
48	OUT <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN <input checked="" type="checkbox"/> T	Non-food contact surfaces clean	1	X	0 X
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	OUT <input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0
52	OUT <input checked="" type="checkbox"/>	Sewage & wastewater properly disposed	2	1	0
53	OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	IN <input checked="" type="checkbox"/> T	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	IN <input checked="" type="checkbox"/> T	Physical facilities installed, maintained & clean	1	0.5	X
56	IN <input checked="" type="checkbox"/> T	Meets ventilation & lighting requirements; designated areas used	1	X	0 X
TOTAL DEDUCTIONS: 8					



Comment Addendum to Food Establishment Inspection Report

Establishment Name: RIO JAPANESE RESTAURANT
 Location Address: 5086 PETERS CREEK PARKWAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27127
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: PHI HO INTERNATIONAL SERVICE, INC.
 Telephone: (336) 602-2928

Establishment ID: 3034012726
☒ Inspection ☐ Re-Inspection Date: 02/03/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: hongkongtravel2005@gmail.com
 Email 2: hoangiscrazy@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
Soup	On Floor	170	Eel	Sushi Cooler	37			
Broccoli	Final	190	Ambient	Beverage Cooler	30			
Noodles	Make Cooler	38						
Carrot	Hot Hold	169						
Rice	Hot Hold	165						
Shrimp	Final	158						
Beef	Final	163						
Salad	Make Unit	41						
White Rice	Hot Hold	151						
Hot Water	Prep Sink	139						
Lettuce	Cooling	44						
Lettuce	Cooling	35						
Noodles	Walkin	41						
White Sauce	Walkin	41						
Hot Water	Dish Machine	134						
Chlorine Sanitizer	Dish Machine	50						
Chlorine Sanitizer	Three-Comp	100						
Ambient	Sushi Cooler	38						
Tuna	Sushi Cooler	30						
Smoked Salmon	Sushi Cooler	33						

First
 Person in Charge (Print & Sign): Lan

Last
 Dilger

First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Wilborn


 Ebonie Wilborn REHS

REHS ID: 3122 - Wilborn, Ebonie

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 _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: RIO JAPANESE RESTAURANT

Establishment ID: 3034012726

Date: 02/03/2023 **Time In:** 1:50 PM **Time Out:** 4:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Lan Dilger	20145831	Food Service	01/13/2021	01/12/2026

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.

- 1 2-102.11 Demonstration (C) (4) - (16) (PF) Establishment does not understand date marking. Upon arrival employees started writing today's date on sticky note and placed on each item throughout kitchen. Person in charge unsure as to why food has to be properly cooled down. Several employee items were stored on surfaces where food and clean utensils are held. Employees were entering kitchen without washing hands. Employees were placing food into cooler with no regard to final cook temperature. Three-compartment sink was being used to cool broccoli then was immediately filled with water without being cleaned. Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by responding correctly to the inspector's questions as they relate to the specific food operation. CDI Education
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee food and drink on back prep table. 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 touched trash can then handled clean utensils. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. CDI Employee washed hands.
- 10 6-301.12 Hand Drying Provision (Pf) REPEAT Hand sink on the cookline did not have paper towels. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Paper towels replaced.

6-301.14 Handwashing Signage (C) REPEAT Hand sink on cookline missing hand wash sign for employee. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT Container of portioned raw chicken stored above seafood inside walk-in freezer. Tub of raw chicken stored above broccoli inside make cooler. Opened package of beef stored above shrimp inside walk-in freezer. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Chicken moved to bottom shelf in both walk-in and make cooler. Beef moved below shrimp.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT Sauce that has been cooked and portioned into cups was found on front counter and measured 64F. Maintain TCS foods in cold holding at 41F or less. CDI Sauce moved to walk-in freezer to cool quickly.
- 24 3-501.19 Time as a Public Health Control (Pf) Establishment holding white rice in sushi area on time. 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 TCS foods 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. CDI Inspector helped person in charge write written procedure for rice.
- 33 3-501.15 Cooling Methods (Pf) Shrimp sauce found inside walk-in freezer measured 120F. Sauce is inside a deep ten gallon container. Person in charge stated sauce was recently cooked then placed into freezer. Tempura sauce (71F) was cooked and placed into make cooler in a deep container and covered. Shred lettuce found inside walk-in cooler was placed into a deep metal container and wrapped in plastic. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. Tempura and lettuce moved into freezer to rapidly cool. Shrimp sauce was separated into shallow pans, one pans measured 40F and other two were at 54F.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Stock pot of soup was stored on floor on cookline. Ginger sauce stored on the floor inside walk-in cooler. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Shelves in the walk-in cooler beginning to rust. One handle to stove is missing and trim is cracked in the middle. Minor crack at sanitizer sink at three-comp. Equipment shall be maintained in good repair.

4-205.10 Food Equipment, Certification and Classification (C) Rice cooker, food processor and carrot dicer used by

establishment labeled for household use only. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program.

- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Cleaning needed on shelves in the walk-in cooler. Clean fan vent in walk-in. Clean top surface of microwave. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) Minor buildup of soil around grease receptacles. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Recaulk back hand sink to wall. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) REPEAT Employee phone found stored on top of soda boxes. Employee personal items stored on top of sugar bags under prep table. Employee medicine stored on surface above prep sink. Employee keys and sweaters hanging on shelves around utensils and equipment. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.