

Food Establishment Inspection Report

Score: 90.5

Establishment Name: KONNICHWA OF WINSTON SALEM, LLC

Establishment ID: 3034010471

Location Address: 386 EAST HANES MILL RD

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: KONNICHWA OF WINSTON SALEM, LLC

Telephone: (336) 377-7068

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

Date: 05/22/2023 Status Code: A

Time In: 1:30 PM Time Out: 5:45 PM

Category#: III

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 11

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	IN <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	X	0
4	OUT <input checked="" type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	IN <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0	X
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/>	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"/>	Hands clean & properly washed	4	2	X
9	OUT <input checked="" type="checkbox"/> N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>	Food obtained from approved source	2	1	0
12	OUT <input checked="" type="checkbox"/> N/A	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	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> N/A	Food separated & protected	X	1.5	0
16	IN <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	OUT <input checked="" type="checkbox"/>	Food disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input checked="" type="checkbox"/> N/A	Proper cooking time & temperatures	3	1.5	0
19	IN <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding	3	1.5	0
20	IN <input checked="" type="checkbox"/> N/A	Proper cooling time & temperatures	3	1.5	X
21	IN <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures	3	0	X
22	IN <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures	3	1.5	X
23	OUT <input checked="" type="checkbox"/> N/A	Proper date marking & disposition	3	1.5	0
24	OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
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"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	IN <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"/> N/A	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"/> N/A	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"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	IN <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="checkbox"/> N/A	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	IN <input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	X
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"/>	Contamination prevented during food preparation, storage & display	2	1	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	IN <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	IN <input checked="" type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	X
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"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	IN <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	X	0.5	0
49	OUT <input checked="" type="checkbox"/>	Non-food contact surfaces clean	1	0.5	0
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"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	IN <input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	X
56	IN <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0	X
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KONNICHWA OF WINSTON SALEM, LLC

Establishment ID: 3034010471

Location Address: 386 EAST HANES MILL RD

☒ Inspection ☐ Re-Inspection Date: 05/22/2023

City: WINSTON SALEM

State: NC

Comment Addendum Attached? ☒

Status Code: A

County: 34 Forsyth

Zip: 27105

Water sample taken? ☐ Yes ☒ No

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: KONNICHWA OF WINSTON SALEM, LLC

Email 1: KONNICHWA99@YAHOO.COM

Email 2:

Telephone: (336) 377-7068

Email 3: KONNICHWA99@YAHOO.COM

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
noodles	walk in	89	crab sticks	sushi display	44			
spicy tuna	walk in	47						
crab salad	walk in	37						
saucers	walk in	40						
raw beef	2 door cooler	53						
margarine	"	40						
shrimp	"	46						
noodles	"	48						
chrimp	"	100						
chicken	"	106						
bento soup	hot hold	186						
rice	"	176						
white rice	"	165						
egg roll	small cooler on line	40						
cooked shrimp	"	35						
chicken	cart near grill	103						
blanched broccoli	"	64						
fried shrimp	in window	115						
all sushi	in 2 cases 37-40	38						
rice cake	sushi work top	40						

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

Last

Michael Kelidata

First

Last

Regulatory Authority (Print & Sign): Nora

Sykes

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161

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

Establishment Name: KONNICHWA OF WINSTON SALEM, LLC

Establishment ID: 3034010471

Date: 05/22/2023 **Time In:** 1:30 PM **Time Out:** 5:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Michael Kehidata		Food Service		02/24/2027

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 2-103.11 (A) - (P) (Pf)- Multiple violations noted during inspection that are representative of PIC not showing active managerial control: handwashing, washing thermometer in handwashing sink, stacking order violations, not sanitizing thermometer prior to re-use after using it with raw chicken, dish washing violations, lack of employee health controls, etc. PIC shall ensure rules in the code for food safety and handling are met. CDI-Items were corrected during inspection and are noted in report.
- 3 2-103.11 (O) Person in Charge (Pf)/2-102.11 (C) (2), (3) and (17) Demonstration (Pf) No employee health policy could be located and employee did not know about their responsibility to report certain symptoms to management. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. Ensure food employees understand when to report illnesses, symptoms and exposure. CDI-Employee health agreement provided in English and Spanish. Asked that management be more proactive about educating employees when it comes to foodborne illness and reporting.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf)- No vomit/diarrhea policy could be provided. 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-REHS provided another written plan to management, in both English and Spanish.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- Employee water bottle on storage shelf in back kitchen area. Employee drink on shelf above warewashing area. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 8 2-301.15 Where to Wash (Pf)/2-301.12 Cleaning Procedure (P)- Employee washed hands without soap at the spray/faucet area of the soiled side of the warewashing machine. Hands shall be washed in a handwashing sink only by using the correct procedure including: wet hands, lather with soap for at least 10 seconds, rinse, obtain paper towel and dry, turn off faucet with paper towel.
CDI- Employee educated by REHS who demonstrated proper handwashing. Employee washed hands correctly.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)- Manager rinsed thermometer off in handwashing sink. Handwashing sinks are to be used for handwashing only. CDI-Education by REHS.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P/C)-REPEAT- In line cooler-raw shrimp in a soggy cardboard box above open salad greens and chocolate sauce. In walk in cooler- pan of raw chicken on top of raw beef; three pans of raw beef on shelf above ready to eat foods (produce); spicy tuna (raw) above avocados. Manager taking temperatures of foods as they were delivered did not clean thermometer before using or between different types of food and went from unwashed produce to raw chicken to raw beef. Lobster tails in chest freezer without coverings or wrappings. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. Equipment shall be cleaned and sanitized before and between uses as needed to avoid cross contamination. Cover/wrap foods to avoid contamination. CDI- All items relocated to reflect final cooking temperatures. Beef that was used for temperatures will need to be cooked to final cooking temperature of chicken (165F).
3-304.11 Food Contact with Equipment, Utensils, and Linens (P)- Multiple foods are being wrapped in paper towels prior to freezing. Tomato and bunches of herbs in 2 door upright cooler were sitting on shelf. Food shall only contact the surfaces of cleaned and sanitized equipment, utensils and defined single serve/use items.
VERIFICATION required by May 25, 2023 to avoid permit action.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- REPEAT- Many pans/containers, etc. in establishment with heavy sticker residue present. A few pans with food residue inside. Food contact surfaces shall be clean to sight and touch. CDI-Removed for cleaning. Recommend that staff go through remainder for cleanliness. Improvement

in this area from last inspection.

- 20 3-501.14 Cooling (P)- Shrimp measured 100 over 3 hours after cooking. Chicken was at 106F 2 hours past cooking. Noodles cooked earlier in the day were at 89F. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI- Foods discarded.

- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Chicken and blanched broccoli in containers on cart near grill, fried shrimp in window all below 135F. Maintain TCS foods in hot holding at 135F or above. CDI-Voluntarily discarded. If the intention is to hold the foods out of temperature control, a procedure must be written in advance and followed in accordance with NC Food code 3-501.19 Time as a public health control.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Shrimp at 46F, noodles at 48F in 2 door cooler. Crab sticks at 44F in sushi cooler. Raw beef in two door cooler at 53F. Maintain TCS foods in cold holding at 41F or less. CDI-Shrimp and noodles discarded. Crab and beef moved to larger units to cool.

- 33 3-501.15 Cooling Methods (Pf)- REPEAT- Noodles, chicken, shrimp cooked earlier in the day were not meeting cooling parameters and were in thick portions covered. Spicy tuna at 47F approximately 5 hours after preparing, covered in walk in. 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. CDI- Noodles, chicken, shrimp discarded. Spicy tuna moved to freezer to finish cooling.

- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C)- REPEAT- Bottles throughout without labels. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta. Improvement.

- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)- REPEAT- Buckets of sauces on floor by back door. Store food at least 6 inches above floor.

- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C)- Most pans and drinking cups stacked while still wet. Air dry equipment and utensils after cleaning and sanitizing.

- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C)- Truck was just received, however there are boxes in back hallway past restrooms and near back door that are being stored on floor in this area. Store items in approved storage spaces, at least 6 inches above floor.

- 47 4-205.10 Food Equipment, Certification and Classification (C)- Drill and rusted paint stirrer with poor weld is being used for stirring sauces. Obtain correct equipment to perform this function.

- 48 4-501.18 Warewashing Equipment, Clean Solutions (C) REPEAT- All three solutions were soiled and in use. Maintain clean dishwashing solutions.

- 54 5-501.113 Covering Receptacles (C)- Both dumpsters with open doors/lids. Maintain closed.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- REPEAT- Seal raw wood shelves at front counter and raw wood at wine holder display on wall. Seal gaps at passthrough window. Faux brick is beginning to peel off of wall near sushi station.

- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C)- REPEAT- Employee items all comingled with establishment items-in cooler and in storage areas, including foods, jackets, purses, phones, etc. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Designate a space, a low shelf or other storage area for employee items.

Additional Comments

Added method of recording to posted TPHC procedure for sushi rice. Sushi rice log is present and being filled out, procedure was just missing the statement about how they record the time.

As noted on last inspection: Multiple pieces of equipment have been added since the plan review process. Send all spec sheets to Nora Sykes at sykesna@forsyth.cc to forward to plan review to have added to the permit and floor plan. Department may take permit action if this is not provided.

Items include, but not limited to: at least 2 chest freezers, oven, and potential tables in sushi station.