

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: NO 1 CHINA

Establishment ID: 3034012451

Location Address: 3570 B CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 03 / 12 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 01 : 35 <sup>0</sup> am <sup>0</sup> pm Time Out: 05 : 20 <sup>0</sup> am <sup>0</sup> pm

Permittee: FENG'S GROUP INC

Total Time: 3 hrs 45 minutes

Telephone: (336) 712-2487

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	X	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	X	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing 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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	X	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	X	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	X	0	X
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	X	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	X	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	X	0	
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	X	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										7.5



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Off



# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27012

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

Permittee: FENG'S GROUP INC

Telephone: (336) 712-2487

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☒ Inspection ☐ Re-Inspection Date: 03/12/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: zhenxianou@gmail.com

Email 2:

Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cabbage mix	walk-in cooler	46	noodles	COOLING at 1:55	54	tofu	prep cooler (base)	43
cream cheese	"	47	noodles	COOLING at 3:36	51	garlic in oil	prep cooler (DISC)	54
breaded chx	"	47	noodles	DISCARDED at 4:30	51	cooked chx	prep cooler (top)	43
raw beef	"	48	wontons	COOLING at 1:55	48	shrimp	"	40
dmpling sce	"	46	wontons	COOLING at 4:30	38	pork	"	40
rotisserie chx	"	79	hot water	prep sink	140	cooked chx	work top cooler	33
rice	"	45	Cl sanitizer	bucket (ppm)	50	wonton	"	34
Food Safety Zhen Xian Ou 12/3/21								00

## 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.

- 14 4-702.11 Before Use After Cleaning - P At beginning of inspection, employee took temperatures of multiple foods in the walk-in cooler. The thermometer was not cleaned and sanitized between uses. Utensils and food contact surfaces shall be sanitized before use after cleaning.  
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Cleavers, vegetable peelers with food debris today. Containers used for salt, msg, sugar, and sauces need to be washed daily. Food contact surfaces shall be clean to sight and touch. CDI - items placed at sink to be rewashed.
- 18 3-501.14 Cooling - P At beginning of inspection, large bowl of cooked noodles in prep sink were 55F (1:55 pm). According to PIC, they were prepped at 12:30. Noodles were re-checked at 4:30, after they had been placed in walk-in cooler and briefly in 2 door freezer; they were 51F. All potentially hazardous foods must be cooled properly. You have 4 hours to cool foods from 70F to 41F. CDI - noodles discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Walk-in cooler is not maintaining foods at temperature today (see temp observations above). Several foods in prep cooler were above 41F. As of January 1, 2019, all foods should be held cold at 41F or below. Date marks on foods above 41F must be adjusted to reflect the safe hold time of 4 days. VERIFICATION REQUIRED

Lock  
Text



Person in Charge (Print & Sign): Zhen Xian Ou

Regulatory Authority (Print & Sign): Aubrie Welch

*Zhen Xian Ou*  
*Aubrie Welch REHS*

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3131



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- 31 3-501.15 Cooling Methods - PF Bowl of wontons in tightly covered bowl in walk-in cooler. Large bowl of noodles placed in walk-in cooler did not decrease in temperature in a 90 minute time period. Cooling must be accomplished within approved time parameters (6 hours; see #18) by using an approved method such as: placing the food in shallow pans, separating into smaller or thinner portions, stirring the food in a container placed in an ice water bath, or other effective means.
- 36 6-501.111 Controlling Pests - PF Mouse droppings present in dry storage area at employee food box, on paper bags, and on floor in corners and under shelving. Droppings also present in back hall on/around ladder and old filing cabinet, as well as under front register by cords. The premises shall be maintained free of insects, rodents, and other pests. The presence of...rodents...shall be controlled to eliminate their presence on the premises by: routinely inspecting the premises for evidence of pests; eliminating harborage conditions, etc. Clean up all droppings and monitor areas for additional activity.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C Cooked chicken in walk-in, raw shrimp and cooked beef in prep cooler, wontons were stored in water today. Unpackaged food may not be stored in direct contact with undrained ice or water. This is a REPEAT from previous inspection dated 5/29/18.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Tongs being stored on handle of fryer today. Food utensils must be stored in a clean location between uses.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The walk-in cooler is not maintaining foods at 41F or below as required. Drain under poultry sink is currently propped up with a piece of plastic and tape. Equipment shall be maintained in good repair.  
Plastic sheets on shelving at prep area need to be discarded as they cannot be properly cleaned and sanitized. The greasy cardboard box used to store bagged wonton noodles needs to be replaced.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed throughout, including but not limited to: base of freezer, handle of microwave, handles on refrigeration equipment, gaskets on coolers, shelves where sauce packets and fortune cookies are stored.  
4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Per conversation with PIC, ladles, tongs, cutting board, etc. are washed nightly. These items are considered to be in continuous use throughout the day. Because they contact potentially hazardous foods, they must be washed, rinsed, and sanitized at least once every 4 hours throughout the day.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Small hole observed in top corner of dry storage where ceiling meets wall, damaged ceiling tiles, damaged door sweep at back screen door - properly seal/close any areas that could be potential pest entry points. Clean floor sinks and drains; be sure to not leave any food debris overnight. Thoroughly clean the floor, especially in dry storage, and monitor areas for pest activity.



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✓  
Spell



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