

# Food Establishment Inspection Report

Score: 96

Establishment Name: HAKKA CHOW

Establishment ID: 3034012297

Location Address: 615 ST GEORGE SQUARE

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 22 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 22  am  pm Time Out: 04 : 15  am  pm

Permittee: HAKKA CHOW INC.

Total Time: 3 hrs 53 minutes

Telephone: (336) 893-8178

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: 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.								
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		<input checked="" type="checkbox"/>
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	13		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1		<input checked="" type="checkbox"/>
<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			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
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		<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03		<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1			<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>						<b>4</b>		



# Comment Addendum to Food Establishment Inspection Report

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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: HAKKA CHOW INC.  
 Telephone: (336) 893-8178

Establishment ID: 3034012297  
 Inspection  Re-Inspection Date: 05/22/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: freddycklee@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Carrots	walk-in cooler	50	Chicken	reheat	170	hot water	3 compartment sink	146
Noodles	walk-in cooler	41	Fried Rice	cook temp	165	wash water	3 compartment sink	96
S. Chicken	walk-in cooler	44	Steak	reheat	180	wash water	temp 2	126
F. Chicken	walk-in cooler	45	Wonton Soup	hot holding	178	C. Sani	dish washer	50
Tofu	make-unit 1	41	Chowder	hot holding	176	C. Sani	3 compartment sink	100
Spinach	make-unit 1	41	Escolar	sushi bar	39	hot water	3 compartment sink/bar	118
Chicken	make-unit 2	41	Salmon	sushi bar	41	Serv Safe	Andrew Chung 7/29/20	00
Broccoli	make-unit 2	41	Tuna	sushi bar	40			

## 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 2-301.12 Cleaning Procedure -REPEAT- P: Employee observed turning off faucet with bare hands. To avoid decontaminating hands, food employees may use disposable paper towels or similar clean barriers when turning off faucet: CDI: Employee rewashed hands and used a disposable towel to dry hands to prevent recontamination of hands. 0-point \*No points taken due to the decrease in number of incorrect procedure from previous inspection\*
- 7 3-301.11 Preventing Contamination from Hands - P: During the walk through of the inspection, employee observed handling chicken with his bare hands. The employee was also observed plating salad with his bare hands. /Another employee observed touching cilantro with his bare hands. Food employees may not contact exposed ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Employee discarded cilantro and salad, properly washed hands, and donned gloves before handling food. Employee cooked chicken to 165 F.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation -REPEAT- P: Raw eggs stored in a pan over ready-to-eat items in the walk-in cooler. Food shall be protected from cross contamination by raw ready to eat food and cooked ready to eat food. CDI: PIC removed eggs. 0-point \*Left at half-credit due to the decrease in number of incorrect procedure from previous inspection\*

Lock Text



Person in Charge (Print & Sign): Andrew <sup>First</sup> Chung <sup>Last</sup>

Regulatory Authority (Print & Sign): Victoria <sup>First</sup> Murphy <sup>Last</sup> Michael <sup>First</sup> Fraizer <sup>Last</sup>

REHS ID: 2737 - Frazier, Michael

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 3 3 6 ) 7 0 3 - 3 8 1 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Four containers were soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch. CDI: PIC removed soiled items. 0-point
- 18 3-501.14 Cooling - P: Two containers of cooked carrots prepared on the previous day measured at temperatures of 47 F-50 F in the walk-in cooler. It was determined that the carrots didn't meet the cooling parameters. Cooked potentially hazardous food shall be cooled within a total of 6 hours from 135 F to 41 F. 0-point
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding -REPEAT- P: The following items measured at temperatures of 41 F: ( walk-in cooler) steamed chicken (43 F-44 F), fried chicken (44 F-45 F). Potentially hazardous food shall be maintained at temperatures of 41 F or below. CDI: Steamed chicken and fried chicken were put into the walk-in cooler to reach temperatures of 41 F, carrots were discarded. 0-point
- 26 7-201.11 Separation-Storage - P: A bottle of windex glass cleaner was stored beside a bottle of mixing syrup at the bar. /A can of air freshener was stored beside a container chocolate at the bar. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment , utensils, linens, and single-service and single-use articles. CDI: PIC removed items. 0-point
- 31 3-501.15 Cooling Methods - PF: Containers of carrots tightly wrapped in the walk-in cooler prepared the previous day measured at temperatures of 47 F-50 F. Cooling shall be accomplished with the time and temperature by using one or more of the following methods: placing food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, using equipment to facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI: PIC was educated on proper cooling methods.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: An in-use ice scoop was stored in a container beside soiled dishes. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a clean protected location if the utensils, such as ice scoops are used with food that is not potentially hazardous. 0-point
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Single-use sauce containers being reused for meat storage in the walk-in freezer. Single-service and single-use articles may not be reused. 0-point



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- 46 4-501.19 Manual Ware washing Equipment, Wash Solution Temperature - PF: Employee observed actively washing dishes in a solution that measured 96 F. The temperature of the wash solution in manual ware washing equipment shall be maintained at not less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions. CDI: Employee made a new washing solution that measured at 126 F.
- 52 5-501.113 Covering Receptacles - C: The lid was open on the outside recyclable. Receptacles and waste handling units for refuse, recyclable, and returnable shall be kept covered.//5-501.114 Using Drain Plugs - C: Drain plug missing on outside receptacle. Drains in receptacles and waste handling units for refuse, recyclable, and returnable shall have a drain plug in place. 0-point



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