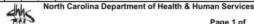
Food Establishment Inspection Report Score: 95.5 Establishment Name: THAI SAWATDEE Establishment ID: 3034012500 Location Address: 3064 HEALY DRIVE Date: 09/24/2020 City: WINSTON SALEM Status Code: A State: NC Time In:11:18 AM Time Out: 1:26 PM Zip: 27103 County: 34 Forsyth Total Time: 2 hrs 8 min Permittee: THAI SAWATDEE HEALY LLC Category #: IV Telephone: (336) 760-4455 FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 2 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties ماماماق 28 | | | | | | Pasteurized eggs used where required Employee Health .2652 200 o o 29 🖾 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | 190-X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 Plant food properly cooked for hot holding 5 🛛 П No discharge from eyes, nose or mouth 33 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- \boxtimes 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 a a a Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🔲 🛛 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🗆 \boxtimes Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 XI \Box reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ X Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 🛛 🔲 🔲 Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🛛 🗀 approved, cleanable, properly designed, constructed, & used 3 13 0 0 0 0 ☐ ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & 3150 - -46 🛛 🗆 Proper cold holding temperatures |47| □ | 🕅 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 🔲 🛛 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 50 🛛 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 🖾 🗀 🗀 Food additives: approved & properly used 53 🗆 🛭 1 03 0 -Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



27 🗆 🗆 🖾

Conformance with Approved Procedures

26 🛛

Total Deductions: |4.5

designated areas used

54 🛛 🗀

2653 2654 2658

Toxic substances properly identified stored, & used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Establishment Name: THAI SAWATDEE Location Address: 3064 HEALY DRIVE		Establishment ID: 3034012500			
		Inspection	Date: 09/24/2020		
City: WINSTON SALEM	State: NC	Comment Addendum Attached?	Status Code: A		
County: 34 Forsyth	Zip: 27103	Water sample taken? Yes X No			
Wastewater System: Municipal/Community Water Supply: Municipal/Community Municipa		Email 1: phet0313@hotmail.com			
Permittee: THAI SAWATDEE HEALY LLC		Email 2:			
Telephone: (336) 760-4455		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		
Tofu	cooling @11:30	86	Chicken	reheat	182	Sliced Tomatoes	grill cooler drawer	43		
Tofu	cooling @11:50	74	Spring Rolls	cooked to	200	Diced Tomatoes	grill cooler drawer	39		
Chicken	urpight cooler	42	Broccoli	make-unit	41	Hot Water	3-compartment sink	181		
Roasted Chicken	upright cooler	39	Bok Choy	make-unit	41	C. Sani	3-compartment sink	50		
Shrimp	urpight cooler	42	Napa Cabbage	make-unit	39	C. Sani	dish machine	50		
Bean Sprouts	urpight cooler	41	Lo Mein	reach-in cooler	41	Serv Safe	Sengphet Sayaphanthong 8- 14-22	0.000		
Spring Roll Mix	urpight cooler	43	Fried Chicken	reach-in cooler	41					
Chicken Broth	urpight cooler	36	Scallops	reach-in cooler	43					

Person in Charge (Print & Sign): Sengphet

Last Sayaphanthong

First

First

Last

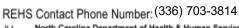
Regulatory Authority (Print & Sign): Victoria

Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:







Comment Addendum to Food Establishment Inspection Report

Establishment Name: THAI SAWATDEE Establishment ID: 3034012500

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.

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P: The following items were stored soiled in the clean dish area: 1 pan, 3 plates, 1 knife, 1 pair of scissors, 2 graters, 1 pot, and 1 ladle. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Soiled items were placed in warewashing area to be cleaned.
- 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 above 41 F: (upright cooler) chicken (42 F), shrimp (42 F), spring roll mix (43 F), (grill cooler drawer) tomato (43 F), (reach-in cooler) scallops (43 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: PIC decided to keep the items after education was given. PIC indicated that items were taken out of the cooler and left out for too long. PIC placed items back into the cooler to bring them to a temperature of 41 F and below.
- 37 3-307.11 Miscellaneous Sources of Contamination C: Several containers of spices were uncovered on the grill line. Food shall be protected from contamination. CDI: PIC covered all items
- 47 4-602.13 Nonfood Contact Surfaces C: Cleaning is needed in the upright freezer and in the reach-in freezer. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 49 5-205.15 (B) System maintained in good repair C: Leaks observed at the faucets of the 3-compartment sink. Plumbing fixtures shall be maintained in good repair. *PIC stated that she purchased new faucets and is awaiting the plumber to install them*
- 6-501.12 Cleaning, Frequency and Restrictions C: Wall cleaning needed on walls throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Physical facilities shall be cleaned as often as necessary to keep them clean.