Establishment Name: KMONO JAPANESE RESTAURANT Establishment ID: 93441187 Location Address: 251 LEWISVILLE CLEMMONS ROAD Xinspection Resingering City: CEMMONS State: NC Date: 5 / 0.5 / 2.0 2.0 12 Status Code; A Time In:: 11:: 5.5 / 0.5 / 2.0 2.0 12 Status Code; A Total Time: 2.1 is 15 minutes Permitte: V.4. RESTAURANT, INC. Category #: IV Total Time: 2.1 is 15 minutes Water Supply: Municipal/Community On-Site Supply Foodborne Iliness Risk Factors and Public Health Infervention Risk Factor/Intervention Violations: 0 Foodborne Iliness Risk Factors and Public Health Inferventions 0 In and pate Cood Resile Practices Battateric Cordinace Status onr (in a low of Corplance Status and (in a low of corpl	Food Establishment Inspection	Report	t Score: <u>96</u>					
Location Address: 2519 LEWISVILLE CLEMMONS ROAD Xints: No. Rinspection Re-respection City: CLEMMONS State: No. Date: 6.5<	Establishment Name: KIMONO JAPANESE RESTAU	RANT	Establishment ID: 3034011817					
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Zp: 27012 County: 34 Forsyth Time In: 11: 55 % mm Time Out; 0.2: 10 % mm Permitte: V & L RESTAURANT, INC. Total Time: 2 hrs 15 minutes Total Time: 2 hrs 15 minutes Vastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System: Water Supply: Municipal/Community On-Site System Moders: Contexpect Risk Factors and Public Health Interventions Basteria: Correlations the draws the draw the draws the draw the draws the draws the draws the draws the d	City: CLEMMONS	Date: Ø 5 / Ø 5 / 2Ø 2 1 Status Code: A						
Permittee: V& L RESTAURANT, NC. Total Time: 2 In timulas Telephone: (33) 76-6261 Category #: // // Wastewater System: Municipal/Community On-Site System Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Municipal/Community On-Site System Foodbornel Illness Risk Factors and Public Health Interventions Municipal/Community On-Site System Compare Risk Factor/Intervention Violations: 0 No. of Risk Factor/Intervention Violations: 0 Image: Risk Factor/Intervention Violations: 0 Water Supply: Municipal/Community 0 Image: Risk Factor/Intervention Violations: 0 No. of Research Community Image: Risk Factor/Intervention Violations: 0 Image: Risk Factor/Intervention Violations: 0 Main Sub Intervention Violations: 0 Image: Risk Factor/Intervention Violations: 0 Sub Intervention Violations: 0 Image: Risk Factor/Intervention Violations: 0 Sub Intervention Violations: 0 0 Image: Risk Factor/Intervention Violations: 0 Sub Intervention Violation: 0 0 Image: Risk Factor/Intervention Violations: 0 Sub Intervention Violation: 0 0	•	Time In: $11:55 \stackrel{\otimes}{_{\bigcirc}} \stackrel{am}{_{\square}}$ Time Out: $\emptyset \downarrow : 10 \stackrel{\otimes}{_{\boxtimes}} \stackrel{am}{_{\square}}$						
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3 B Proper use of reporting, restriction & exclusion 3::0 2653, 2654 Good Hygienic Practices 2252, 2653 2653, 2655, 2656 3::0 2:0 Partices 3::0 2:0 Partices 3::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0 0:0 1::0<	2 Image: Management, employees knowledge; responsibilities & reporting	31.50						
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5 X No discharge from eyes, nose or mouth 1600 32 X Plant food property cooked for hot holding 1600 1 Preventing Contamination by Hands 2652, 2653, 2655, 2656 6 X Hands clean & property washed 4200 1 34 X Thermometers provided & accurate 1500 1 7 X No bare hand contact with RET foods or prevised allemate procedure property followed 360 - 2633 8 W Handwashing sinks supplied & accessible 2100 - 35 S Food poorty labeled: original container 2110 - - 9 X Food robial from approved source 2100 - 37 S Contamination prevented during food 2110 - - 37 S Personal cleanliness 1630 -								
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19 Image: Consumer Advisory 2653 21 Image: Consumer Advisory 2653 23 Image: Consumer Advisory 2653 24 Image: Consumer Advisory 2653	18 🗆 🗆 🖾 Proper cooling time & temperatures	31.50	□ 45 □ X approved, cleanable, properly designed, [2] 1 X □					
20 X _ Proper cold holding temperatures 3 13 0 _ 47 X Non-food contact surfaces clean X 0 0 X _ 21 X _ Proper date marking & disposition 3 13 0 _ Physical Facilities .2654, .2655, .2656 _ _ 22 X _ _ Time as a public health control: procedures & 2 X _ Hot & cold water available; adequate pressure 21 0 _ 23 X _ _ Consumer Advisory provided for raw or undercooked foods 103 0 _ 50 X Sewage & waste water properly disposed 21 0 _ 24 _ X Pasteurized foods used; prohibited foods not of for ad of f	19 🛛 🗆 🗆 Proper hot holding temperatures	31.50	Warewashing facilities: installed, maintained, & DEFINITION					
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22 2	21 🔀 🗌 🔲 Proper date marking & disposition	31.50	Physical Facilities .2654, .2655, .2656					
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1 1	Consumer Advisory .2653		49 🛛 🗌 Plumbing installed; proper backflow devices					
24 Pasteurized foods used; prohibited foods not 3130 0 0 4 k cleaned	23 Image: Second se		50 🛛 🗋 Sewage & waste water properly disposed					
Chemical .2653, .2657 [52]			Garbage & refuse properly disposed; facilities					
Chemical .2003, .2007 - - Infantalied - <t< td=""><td></td><td></td><td></td><td>[- [-]]</td></t<>				[- [-]]				
22 X D D Toxic substances property identified started & used D D D D D L A D X Meets ventilation & lighting requirements;			Meets ventilation & lighting requirements;					
Conformance with Approved Procedures .2653.2654.2658								
27 Image: Second and the second and								

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

Comment Addendu	<u>n to Food Establis</u>	hment Inspection	Report		
Establishment Name: KIMONO JAPANESE RESTAU	Establ	Establishment ID: 3034011817			
Location Address: 2519 LEWISVILLE CLEMMONS F City: CLEMMONS County: 34 Forsyth Zip: Zip: Wastewater System: Municipal/Community Water Supply: Municipal/Community On-Site S Permittee: V & L RESTAURANT, INC.	State:NCCommen 7012Water sa ^{stem} Fmail 2	Inspection Re-Inspection Date: 05/05/2021 Comment Addendum Attached? Status Code: A Water sample taken? Yes No Category #: IV Email 1: angellaspoindexter@yahoo.com			
Telephone: (336) 766-6261	Email 3	3:			
Т	emperature Observat	ions			
Item Location Temp Item CFPM Angella Poindexter 0 noodle	Location	7 41 Degrees or less Temp Item I 39	Location Temp		

shrimp	final cook	160	noodles	sandwich unit	39
carrots	final cook	175	chlorine (ppm)	spray bottle	50
chicken	final cook	180	chlorine (ppm)	dish machine	100
steak	final cook	175	hot water	2-compartment sink	155
rice	final cook	190	salmon	reach-in cooler	39
rice	hot hold	155	salad	reach-in cooler	38
steak	walk-in cooler	38			

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 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee food and birthday cake for employee stored on shelf above carrots in walk-in cooler. Employee foods and beverages must not be stored above food for restaurant. CDI - Employee food moved to bottom shelf. 0 pts.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance PF Scrub pad found in hand washing sink beside grill. Hand washing sinks shall be used for employee hand washing and no other purpose. CDI Scrub pad removed. 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P Raw fish stored above mixed vegetables in sushi cooler. Raw pork stored on shelf above cabbage in walk-in cooler. Raw fish and raw shrimp stored on shelf above shrimp sauce in walk-in cooler. Raw salmon, raw tuna, and raw crab stored above wontons in walk-in cooler. Raw salmon stored in same pan as sealed udon noodles in sandwich cooler. Portioned raw salmon stored on shelf above ready-to-eat foods in walk-in freezer. Raw animal foods must not be stored above ready-to-eat foods or where they can contaminate ready-to-eat foods. CDI - Food Lock storage order corrected.

Text

Person in Charge (Print & Sign):	<i>F</i> Angella	First	Poinde	<i>Last</i> xter	stels	P
Regulatory Authority (Print & Sign		First	Lee	Last	and	de RE-45
REHS ID): 2544 - L	_ee, Andrew			_ Verification Required Date: _	//
REHS Contact Phone Number: (336) 703 - 3128 North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. Page 2 of 3 Food Establishment Inspection Report, 3/2013						

√ Spell

Establishment ID: 3034011817

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.				
2	2 504 40 Time of a Dublic Hardth Control D.D.E. Time of a mublic backth control is used for each ising. Cushi sing used more that many				

3-501.19 Time as a Public Health Control - P,PF - Time as a public health control is used for sushi rice. Sushi rice was not marked with time and the booklet for sushi rice had no entry for today's date. Manager states cook prepared rice at 11AM. CDI - Time placed in booklet. Ensure staff are putting times in booklet each time sushi rice is prepared.

- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations C Soy sauce bucket being reused to store shrimp sauce in walk-in cooler. Single-use and single-service articles shall not be reused. 0 pts.
- 4-501.11 Good Repair and Proper Adjustment-Equipment C Gasket on door to walk-in freezer is torn. Left side of
 2-compartment sink doesn't hold water. Equipment shall be maintained in good repair. Replace torn gasket and fix 2-compartment sink to hold water. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces C Repeat Grease buildup on sides of cooking equipment. Cleaning necessary inside most refrgieration units. Cleaning necessary on walls and on shelves in walk-in cooler. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions C Floor cleaning necessary in the restrooms and in walk-in cooler. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 6-303.11 Intensity-Lighting C Lighting low at stall in women's restroom (5 foot candles). Lighting shall be at least 20 foot candles at plumbing fixtures in restrooms. // 6-501.110 Using Dressing Rooms and Lockers C Employee cell phone on prep table during inspection. Employee personal items shall not be stored where they can contaminate food, clean utensils, single-use/single-service articles, or prep surfaces.



Spell

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