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					
Zip:       27012       County:       34 Foreyth       Time In:       1:       5:5 % am       Time Out:       0:2 :       1:0 % am         Permittee:       V&L RESTAURANT, INC.       Classify and the second and								
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: $\emptyset \downarrow : 10 \stackrel{\otimes}{_{\boxtimes}} \stackrel{am}{_{\square}}$						
Category #: IV         Category #: IV         Condensation       Category #: IV         PDA Establishment Type; Full-Service Resolution         Water Supply:       Municipal/Community       On-Site Supply         No. of Risk Factor/Intervention Violations:       0         Res detect: control fields of parameters in the state of detection of the state o	Total Times 2 hrs 15 minutes							
Wastewater System:       Municipal/Community       On-Site System       FDA Establishment Type: Individue Analysis         Water Supply:       Municipal/Community       On-Site Supply       No. of Risk Factor/Intervention Violations: 4       No. of Risk Factor/Intervention Violations: 0         Foodborne Illness Risk Factors and Public Health Interventions       Risk factor: Control researce to prevent footborne lines on pipy.       Society State State: Control Researce to prevent footborne lines on pipy.         Is outline with line Compliance Status       Outline Site Risk       Society State State: Control Researce to prevent footborne lines on pipy.         Is outline with line Compliance Status       Outline Site Risk       Society State State: Control Researce to prevent footborne lines on pipy.         Is outline with line Compliance Status       Outline Site Risk       Society State State: Control Researce to prevent footborne lines on pipy.         Is outline Risk factor in duese on pipy.       Management, engloyce knowledge:       Is outline foot foon patrowas and piperial due for prevent footborne lines on pipy.         Is More Preventing Control Researce in an origin and patrom duese on pipy.       Society State			Category #: IV					
No. of Risk Factor/Intervention Violations: 4 No. of Risk Factor/Intervention Violations: 0 No. of Risk Factor/Intervention Violations: 1 No. of Risk Factor/Intervention Violations: 1 No. of Risk Factor/Intervention Violations: 2 No. of Risk Factor/Intervention Violation No. of Risk Factor/Intervention<			FDA Establishment Type: Full-Service Restaurant					
Foodborne liness Risk Factors and Public Health Interventions Risk hotors Contuluing factor that reserve the factor of developing hotorone lines.       Foodborne lines.         Risk hotors Contuluing factor that reserve the factor of developing hotorone lines.       Out contained the factor of the reserve to control the submer developing hotorone lines.         Image: Supervision       2020       Out contained the factor of the reserve to control the submer developing hotorone lines.         Image: Supervision       2020       Image: Supervision       2020 <td< td=""><td>•</td><td>-</td><td>No. of Risk Factor/Intervention Violations: 4</td><td></td></td<>	•	-	No. of Risk Factor/Intervention Violations: 4					
Risk factors: Contributing factors: The advance of developing factors: Period leads in the addition of pathogens. chemically, and period advances of pathogens. Chemically, and period leads in the factors: Period leads	Water Supply: XMunicipal/Community On-	Site Supply	No. of Repeat Risk Factor/Intervention Violations: 0	·				
Public Health Interventions: Control reassures to provent footborn lifess or njuy:         ary dynamic control reassures to provent footborn lifess or njuy:           IN         Out (IN) (IN) (IN) (IN) (IN) (IN) (IN) (IN)	Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices							
In       Out       Compliance Status       Out       Col       In       In       Out       Compliance Status       Out       Col       K       In       In       Out       Compliance Status       Out       Col       K       In       In       Out       Compliance Status       Out       Col       K       M         Supervision       2652       265			Good Retail Practices: Preventative measures to control the addition of pathogens, chemica	als,				
Supervision       2652         Supervision       2652 <td></td> <td></td> <td></td> <td></td>								
Image: second system of the second system	Supervision .2652							
Improve Halth       262       2%       Water and ice from approved source       110       110         2 M       Management, employees Knowledge:       110       100       100       110       110	1 X D PIC Present; Demonstration-Certification by accredited program and perform duties	2000	□ 28 □ □ 🛛 Pasteurized eggs used where required 100 □					
S       Image: Solution of the sector of the s	Employee Health .2652		29 🔀 🗌 Water and ice from approved source 210					
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						
4       X       Proper esting, lasting, drinking, or tobacco use       21       X       Image: Construct and Construction Co		31.50						
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       -								
Preventing Contamination by Hands       2652, 2653, 2654, 2656, 2653, 2654, 2666, 2653         6 ( ⊠ )       Hands clean & property washed       ( ∑ ② )         7 ( ⊠ )       No bare hand contact with RTE foods or property followed       3 ( ③ )         8 )       Ø         Handwashing sinks supplied & accessible       2 ( ∑ )         Approved Source       2653, 2654, 2656, 2657         9  ⊠         Food obtained from approved source       2 ( ∑ ○ )         10         Ø       Food received at proper temperature       2 ( □ ○ )         11  ⊠         Food in good condition, safe & unadulterated       2 ( □ ○ )         12  ⊠         Required records available: shellstock tags, 2 ( □ ○ )       3 ( ⊠ )       Prevention of Food Contamination prevented during food       2 ( □ ○ )         13  ⊠         Food in good condition, safe & unadulterated       2 ( □ ○ )       3 ( ⊠ )       Prevention of resurge & display       2 ( □ ○ )         14  ⊠         Food separatel & protected       3 ( ⊠ )       Wiping cloths: properly used & stored       1 ( ⊠ 0 )       1 ( ⊠ 0 )         15  ⊠         Proper dispesition of returned, previously served, 2 ( □ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 ( ⊠ 0 )       1 (			32 🛛 🗌 🖓 🖓 🖾 🖓 🖓 🖓 🖓 🖓 🖓 🖓 🖓 🖓 🖓 🖓 🖓 🖓					
6       X       Hands clean & property washed       1200       34 X       Thermometers provided & accurate       1500       1         7       X       No bare hand contact with RTE foods or pre- approved laternate proceed/velocity or property (labelet) or original container       210       1         8       X       Handwashing sinks supplied & accessible       211X       Food Identification       2653         Approved Source       2633       2653       210       1       1       Prevention of Food Contamination       2652       2654       2656       210       1         9       X       Food obtained from approved source       210       1       37       Contamination prevented during food prevented during			33 □       □       Image: Sector Sec					
7       X       A			34 🛛 🗌 Thermometers provided & accurate					
B       Cod       Engloced attermine       Cod       Food properly labeled: original container       Cod       Cod <td>No bare hand contact with RTE foods or pre-</td> <td>+ <math>+</math> <math>+</math> <math>+</math> <math>+</math> <math>+</math> <math>+</math></td> <td>Food Identification .2653</td> <td></td>	No bare hand contact with RTE foods or pre-	+ $+$ $+$ $+$ $+$ $+$ $+$	Food Identification .2653					
Approved Source       2653, 2655         9       Approved Source       21.0         9       Food obtained from approved source       21.0         10       K       Food obtained from approved source       21.0         11       Food obtained from approved source       21.0       37       Contamination prevented during food       21.0         11       Food obtained from approved source       21.0       37       Contamination prevented during food       21.0       1         12       Food ing condition, safe & unadulterated       21.0       38       Personal cleanliness       16.0       1         12       Required records available: shellstock tags, parasite destruction       25.3, 2654       Wiping cloths: properly used & stored       16.0       1       1       1       In-use utensils: properly stored       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       20       1       20       1	approved alternate procedure property followed	+ + + + + + + -	35 ⊠     □     Food properly labeled: original container     □     □					
9       X       Food obtained from approved source       210       30       X       animals       2100       1         10       X       Food received at proper temperature       210       1       37       X       Contamination prevented during food preparation, storage & display       210       1         11       X       Food received at proper temperature       210       38       X       Personal cleanliness       1<								
10								
11       A       Food in good condition, safe & unadulterated       2100       A         11       A       Food in good condition, safe & unadulterated       2100       B       A       Personal cleanliness       1600       C         12       A       Required records available: shellstock tags.       2100       B       Wiping cloths: properly used & stored       1600       C         12       A       Food separated & protected       3400       A       How separately a stored       1600       C         14       A       Food-contact surfaces: cleaned & sanitzed       3100       C       How separately a stored       1600       C       C         15       A       Food-contact surfaces: cleaned & sanitzed       3100       C       How separately a stored       1600       C								
12       M       Required records available: shellstock tags, parasite destruction       39       M       Wiping cloths: properly used & stored       1000000000000000000000000000000000000			38 ⊠         □         Personal cleanliness         1050					
Image: Instantiation       2653, 2654         13       X       Food separated & protected       3 X 0 X         14       X       Food separated & protected       3 X 0 X         15       X       Proper disposition of returned, previously served, reconditioned, & unsafe food       1 0 0 0         Potentially Hazardous Food Time/Temperature       2653       2653       1 0 0         16       X       Proper cooking time & temperatures       3 10 0       44       X       Single-use & single-service articles: properly       1 0 0 0<	12 N C C Required records available: shellstock tags,		39     ☑     Wiping cloths: properly used & stored     □					
13       X       X       Y       Proper Use of Utensils       2.653, 2654         14       X       Food-contact surfaces: cleaned & sanitized       3       13       1			40 X □ □ Washing fruits & vegetables 1 05 0 □					
14       Image: Food-contact surfaces: cleaned & sanitzed       3       15       Image: Food-contact surfaces: cleaned & sanitzed       3       15       Image: Food-contact surfaces: cleaned & sanitzed       1		3×0×						
15 x       Proper disposition of returned, previously served, reconditioned, & unsafe food       16 x	14 🛛 🗌 Food-contact surfaces: cleaned & sanitized	31.50						
Potentially Hazardous Food Time/Temperature _2653       43       X       Single-use & single-service articles: properly       1 © 3 ©       1         16       Image: Description of the stand food time/Temperature _2653       3 I 3 ©       44       X       Gloves used properly       1 © 3 ©       1         17       Image: Description of the stand food time & temperatures       3 I 3 ©       Image: Description of the stand food time & temperatures       3 I 3 ©       Image: Description of the stand food time & temperatures       2 I 3 I 3 ©       Image: Description of the stand food time & temperatures       2 I 3 I 3 ©       Image: Description of the stand food time & temperatures       2 I 3 I 3 ©       Image: Description of the stand food time & temperatures       2 I 3 I 3 ©       Image: Description of the stand food time & temperatures       2 I 3 I 3 ©       Image: Description of the stand food time & temperatures       2 I 3 I 3 ©       Image: Description of the stand food time & temperatures       2 I 3 I 3 ©       Image: Description of the stand food time & temperatures       2 I 3 I 3 ©       Image: Description of the stand food time & temperatures       2 I 1 3 I 0 I 1 1 1 I 1 I 1 I 1 I 1 I 1 I 1 I 1		210000						
17       Image: Sector Se			43 43 Single-use & single-service articles: properly					
11       12       10 <td< td=""><td>16 🛛 🗆 🗆 Proper cooking time &amp; temperatures</td><td>31.50</td><td>□ 44 🛛 □ Gloves used properly 1 03 0 □</td><td></td></td<>	16 🛛 🗆 🗆 Proper cooking time & temperatures	31.50	□ 44 🛛 □ Gloves used properly 1 03 0 □					
18       Image: Second se	17 🔲 🗌 🖾 Proper reheating procedures for hot holding	31.50						
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					
22       X       Time as a public health control: procedures &       2       X       Hot & cold water available; adequate pressure       2       0       1         23       X       Consumer Advisory       .263       Plumbing installed; proper backflow devices       2       0       1       0       1       0	20 🛛 🗌 🔲 Proper cold holding temperatures	31.50		XD				
22       2	21 🔀 🗌 🔲 Proper date marking & disposition	31.50	Physical Facilities .2654, .2655, .2656					
Consumer Advisory       .2653       49 X       Plumbing installed; proper backflow devices       21 0          23 X       Consumer advisory provided for raw or undercooked foods       1030       50 X       Sewage & waste water properly disposed       2100          Highly Susceptible Populations		2×0×	48 🛛 🗆 Hot & cold water available; adequate pressure 210					
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								

## this

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 <sup>stem</sup> 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 <b>41 Degrees or less</b> 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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