

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: CHIANG MAI THAI

Establishment ID: 3034012607

Location Address: 4613 YADKINVILLE RD

City: PFAFFTOWN State: North Carolina

Zip: 27040 County: 34 Forsyth

Permittee: MANADO RESTAURANT INC.

Telephone: (336) 815-8018

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 05/19/2022 Status Code: A

Time In: 11:10 AM Time Out: 3:25 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

**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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	1	X	X
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food obtained from approved source		2	1	X	X
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Food separated & protected		X	1.5	0	X
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		3	1.5	X	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Food additives: approved & properly used		1	0.5	0	X
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Toxic substances properly identified stored & used		2	1	X	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food properly labeled: original container		2	X	0	X
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Wiping cloths: properly used & stored		1	0.5	0	X
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	X	0	X
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
<b>TOTAL DEDUCTIONS:</b>					<b>7.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHIANG MAI THAI  
 Location Address: 4613 YADKINVILLE RD  
 City: PFAFFTOWN State: NC  
 County: 34 Forsyth Zip: 27040  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: MANADO RESTAURANT INC.  
 Telephone: (336) 815-8018

Establishment ID: 3034012607  
 Inspection  Re-Inspection Date: 05/19/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: III  
 Email 1: fw2929@yahoo.com  
 Email 2:  
 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
Eko Wichahyo	ServSafe 10/19/26	0	bbq eel	sushi display	43			
chicken	hot hold on flat top	182	shrimp	sushi display	42			
raw beef	make unit	36	crab stick	sushi display	39			
raw chicken	make unit	37	escolar	sushi display	41			
raw shrimp	make unit	34	salmon	sushi make unit	29			
fried chicken	make unit (inside)	37	cooked asparagus	sushi make unit	34			
wedged tomatoes	make unit	39	Quat ppm	3-comp sink	200			
pre-cooked chicken	make unit	39	chlorine ppm	dishwasher sanitizer	50			
bean sprouts	make unit	40	hot water	3-comp sink	136			
Rice noodles @11:52	over wok	116	white rice	rice warmer	170			
Rice noodles @12:46	Walk in freezer	93	brown rice	rice warmer	176			
beef steak	3-dr reach in	37						
chicken	3-dr reach in	38						
noodles x 2	3-dr reach in	37						
minced garlic in oil	make unit	53						
shredded lettuce	walk in cooler	41						
raw chicken	walk in cooler	41						
chicken wing	final cook	184						
shrimp	final cook	179						
steak	final cook	162						

Person in Charge (Print & Sign): *First* Adi *Last* Baskara  
 Regulatory Authority (Print & Sign): *First* Leslie *Last* Easter

*Adi Baskara*  
 \_\_\_\_\_  
*Leslie Easter, REHS*  
 \_\_\_\_\_

REHS ID: 1908 - Easter, Leslie Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3138



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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# Comment Addendum to Inspection Report

**Establishment Name:** CHIANG MAI THAI

**Establishment ID:** 3034012607

**Date:** 05/19/2022 **Time In:** 11:10 AM **Time Out:** 3:25 PM

## 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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf). There was a large trash can placed in front a hand wash sink in the prep area. Hand wash sinks shall be accessible at all times. CDI - trash can relocated to proper area.
- 11 3-201.11 Compliance with Food Law (P) (Pf). Chili sauce w/soybean oil in 3 small jars without labels and jars are not sealed. PIC claims they receive it from distributor in this manner. Packaged food shall be labeled as specified in Law. CDI - jars placed in separate area for return to distributor.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Repeat. Raw eggs stored over produce in walk in cooler. Raw chicken wings stored behind pre-cooked items in make unit top. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI - foods rearranged to proper stacking order.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Repeat. Garlic & oil mixture made in house was above 41F. TCS foods held cold shall be held at 41F or below. Store garlic inside make unit or where it will receive direct cool air. CDI - garlic/oil discarded.
- 27 3-202.12 Additives (P). Red food coloring in unlabeled package, outside of original packaging. Keep additives/food colorings in original container with labels affixed to verify approved ingredients. CDI - food coloring discarded.
- 28 7-102.11 Common Name - Working Containers (Pf). Repeat. Spray bottle of bleach not labeled. Once removed from the original container, chemicals must be labeled with the common name. CDI - bottle labeled. Much improvement in chemical storage and labeling issues.
- 33 3-501.15 Cooling Methods (Pf). Rice noodles cooked this morning were stored over wok area and then placed in deep metal container, covered, and placed in walk in cooler. This method did not allow the noodles to meet cooling parameters until REHS intervened. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI - noodles placed on open, flat plate to cool quickly.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C). Repeat. MSG on working cart not labeled. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta. CDI - MSG labeled. 3-601.12 Honestly Presented (C). In sushi area, escolar was labeled "white tuna" on storage plate as well as on the menu visible to customers. Food shall be offered for human consumption in a way that does not mislead or misinform the consumer. CDI - fish relabeled accurately and menu board changed to reflect "escolar".
- 38 6-202.15 Outer Openings, Protected (C). Back exterior door does not self-latch, which could allow insects/rodents in. Protect outer openings of establishment from insect or rodent entry by solid, self-closing, tight fitting doors.
- 41 3-304.14 Wiping Cloths, Use Limitations (C). Repeat. Wet wiping cloths on counter at beginning of inspection. One bucket of wiping cloths near fryers did not register any chlorine. Hold in-use wiping cloths in sanitizer between uses. CDI - cloths placed in wiping cloth bucket and sanitizer was increased in specific bucket.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf). Repeat. Lids on corn starch and peanuts were cracked. Food contact surfaces shall be smooth, free of breaks, cracks, chips, pits, etc. CDI - lids discarded and foods covered with plastic wrap & foil. 4-205.10 Food Equipment, Certification and Classification (C). Repeat. Food processor used for garlic is labeled "household use only". Power drill (tool) in establishment is used for mixing sauces. Other than the exceptions allowed, food equipment must meet sanitation classification.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). Repeat. Area under make unit tops needs further cleaning - remove ink pens, single service articles, etc. Ice machine lid where it meets the machine needs further cleaning. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Half deduction due to much progress in this area.
- 51 5-205.15 (B) Maintained in Good Repair. Repeat. Connection pipe to chemical distribution at 3-comp sink has substantial leak when chemical tower is engaged. Plumbing shall be maintained in good repair. Several items repaired and corrected since last inspection. 5-202.14 Backflow Prevention Device, Design Standard (P). Outdoor can wash hose had spray nozzle connected, but only an atmospheric backflow prevention device installed. Either keep spray nozzle disconnected from hose or install a backflow prevention device rated for continuous pressure. CDI - spray nozzle disconnected.
- 56 6-202.11 Light Bulbs, Protective Shielding (C). Light in sushi prep area (under display) is not shielded. Light bulbs shall be

shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.