

Food Establishment Inspection Report

Score: 91

Establishment Name: CHOPSTIX

Establishment ID: 3034012233

Location Address: 4424 WALLBURG LANDING DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: CHOPSTIX #1 INC.

Telephone: (336) 462-0294

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/30/2022 Status Code: A

Time In: 12:20 PM Time Out: 2:35 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 10

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

Compliance Status				OUT	CDI	R	VR
Supervision .2652							
1	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	<input checked="" type="checkbox"/>	OUT	N/A	Certified Food Protection Manager	1	0	
Employee Health .2652							
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
Good Hygienic Practices .2652, .2653							
6	IN	<input checked="" type="checkbox"/>	OUT	Proper eating, tasting, drinking or tobacco use	1	0	X
7	<input checked="" type="checkbox"/>	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	IN	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	4	X	0
9	<input checked="" type="checkbox"/>	OUT	N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN	<input checked="" type="checkbox"/>	OUT	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655							
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0
12	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	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	IN	<input checked="" type="checkbox"/>	OUT	Food separated & protected	3	1.5	X
16	IN	<input checked="" type="checkbox"/>	OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	IN	<input checked="" type="checkbox"/>	OUT	Proper cooking time & temperatures	3	0	X
19	IN	<input checked="" type="checkbox"/>	OUT	Proper reheating procedures for hot holding	3	1.5	0
20	IN	<input checked="" type="checkbox"/>	OUT	Proper cooling time & temperatures	3	1.5	X
21	IN	<input checked="" type="checkbox"/>	OUT	Proper hot holding temperatures	3	1.5	X
22	IN	<input checked="" type="checkbox"/>	OUT	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/>	OUT	N/A	Proper date marking & disposition	3	1.5	0
24	IN	<input checked="" type="checkbox"/>	OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	<input checked="" type="checkbox"/>	OUT	N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	<input checked="" type="checkbox"/>	OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	<input checked="" type="checkbox"/>	OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/>	OUT	N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	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
Safe Food and Water .2653, .2655, .2658							
30	IN	<input checked="" type="checkbox"/>	OUT	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	IN	<input checked="" type="checkbox"/>	OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	IN	<input checked="" type="checkbox"/>	OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	IN	<input checked="" type="checkbox"/>	OUT	Plant food properly cooked for hot holding	1	0.5	0
35	IN	<input checked="" type="checkbox"/>	OUT	Approved thawing methods used	X	0.5	X
36	<input checked="" type="checkbox"/>	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	IN	<input checked="" type="checkbox"/>	OUT	Insects & rodents not present; no unauthorized animals	2	1	X
39	IN	<input checked="" type="checkbox"/>	OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	IN	<input checked="" type="checkbox"/>	OUT	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	IN	<input checked="" type="checkbox"/>	OUT	Washing fruits & vegetables	1	0.5	X
Proper Use of Utensils .2653, .2654							
43	IN	<input checked="" type="checkbox"/>	OUT	In-use utensils: properly stored	1	0.5	X
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
Utensils and Equipment .2653, .2654, .2663							
47	IN	<input checked="" type="checkbox"/>	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/>	OUT		Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/>	OUT		Plumbing installed; proper backflow devices	2	1	0
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	IN	<input checked="" type="checkbox"/>	OUT	Garbage & refuse properly disposed; facilities maintained	1	0	X
55	<input checked="" type="checkbox"/>	OUT		Physical facilities installed, maintained & clean	1	0.5	0
56	IN	<input checked="" type="checkbox"/>	OUT	Meets ventilation & lighting requirements; designated areas used	1	0	X
TOTAL DEDUCTIONS:							9



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: CHOPSTIX #1 INC.
 Telephone: (336) 462-0294

Establishment ID: 3034012233
☒ Inspection ☐ Re-Inspection Date: 09/30/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: gus.chopstix@gmail.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
lettuce	bus tub	49						
ranch	bus tub	53						
steamed broccoli	cooling (since 10AM, @12:30PM)	65						
raw tuna	sushi cooler	39						
raw salmon	sushi cooler	39						
imitation crab	sushi cooler	39						
yellow tail	sushi cooler	38						
eel	sushi cooler	40						
sushi rice	hot hold	140						
quesadilla	sandwich cooler	34						
raw beef	sandwich cooler	40						
fried rice	hot hold	129						
white rice	hot hold	145						
chicken	final cook	155						
cooked vegetables	reach-in cooler	49						
tempura shrimp	reach-in cooler	51						
raw beef	sandwich cooler 2	40						
raw scallop	sandwich cooler 2	39						
raw beef	walk-in cooler	39						
seaweed salad	walk-in cooler	38						

First
 Person in Charge (Print & Sign): Makayla

Last
 Gray

First
 Regulatory Authority (Print & Sign): Andrew

Last
 Lee

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 10/10/2022

REHS Contact Phone Number: (980) 201-0602

Authorize final report to
 be received via Email: AL



North Carolina Department of Health & Human Services

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 • Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034012233

Date: 09/30/2022 **Time In:** 12:20 PM **Time Out:** 2:35 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.

- 1 2-103.11 PIC shall ensure rules in the code for food safety and handling are met. The person in charge could not demonstrate knowledge of concentrations of chlorine and sink and surface sanitizer, cooling parameters, frequency of cleaning of in-use utensils, what temperature raw chicken must be cooked to, and hot holding temperature. CDI - PIC educated PIC duties and demonstration of knowledge.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Taco Bell food and half eaten sushi roll observed on prep table that salads are prepared on. Half eaten pastry observed on sushi at sushi prep station. Employees must not eat where food is prepared. CDI - PIC removed food and sanitized prep tables. REPEAT
- 8 2-301.14 When to Wash (P) Sushi employee observed using cell phone while preparing sushi roll and did not wash hands after handling cell phone and before resuming preparing sushi roll. Employees must wash hands after engaging in activities that contaminate hands. CDI - Employee instructed to wash hands and did so correctly. REPEAT
- 10 5-205.11 Maintain access to handsinks. Handsinks may only be used for handwashing. Pf Pan of shredded carrots observed in hand washing sink at sushi station. Do not use hand washing sinks for any purpose except hand washing. Use prep sinks for food. CDI - Pan of carrots removed by employee. 0 pts.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw tuna and raw salmon observed on shelves above sauces in reach-in coolers at sushi station. Do not store raw animal foods above ready-to-eat foods. CDI - Raw fish moved to bottoms of coolers. 0 pts.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Sushi employees stated that knives and cutting boards at sushi station are cleaned at the end of the day and at the beginning of the day. Utensils that contact TCS foods must be washed, rinsed and sanitized every 4 hours. CDI - PIC educated on requirement and will take cutting boards and knives to dish machine to wash at 3PM. 0 pts.
- 18 3-401.11 Raw Animal Foods - Cooking (P) (Pf) Establishment bulk cooks raw chicken on grill and then stores it in pan on grill above 135F until some is needed for a customer order. EHS checked the temperature of the bulk cooked raw chicken and some pieces were still 135-150F. EHS checked temperature of chicken being cooked that was pulled from hot holding pan after employee cooked it for a customer and some pieces still measured 155F. Raw chicken must be cooked to at least 165F. CDI - Chicken put back in pan and cooked to above 165F. EHS recommends establishment cooks bulk chicken to above 165F to prevent undercooking of chicken. The employee cooking the chicken should check the largest pieces of chicken with thermometer to ensure they are above 165F.
- 20 3-501.14 Cooling (P) Steamed broccoli began cooling at 10AM according to PIC. Broccoli measured 66F at 12:30PM. Broccoli measured 62F at 2:15PM. Broccoli is cooling at a rate that is too slow to reach 41F within 6 hours. CDI - Steamed broccoli spread split into multiple pans and left uncovered to continue cooling. 0 pts.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Fried rice in hot holding measured 129-131F. TCS foods in hot holding shall measure at least 135F. CDI - Time sticker placed on rice to be discarded within 4 hours of preparation. 0 pts.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Cooked vegetables and tempura shrimp in reach-in cooler measured 47-49F and 51F. Ambient air temperature of cooler was 49F. Bottle of ranch and bus tub of lettuce measured 53F and 46-49F on prep table. TCS foods in cold holding shall measure 41F or less. CDI - Cooked vegetables and tempura shrimp moved to walk-in cooler to cool. Ranch and lettuce placed on temporary TPHC and will be used or discarded within 4 hours of when the food was taken from temperature control. VR - Verification required within 10 days that reach-in cooler has been repaired to hold TCS foods at 41F or less. REPEAT
- 33 3-501.15 Cooling Methods (Pf) Steamed broccoli cooling in deep pan with lid on pan. Other container of food was on top of broccoli. Leave TCS foods loosely covered or uncovered while cooling. Do not put pans of other food on top of cooling food to allow heat to vent out of pan. CDI - Broccoli split into multiple pans and left uncovered to facilitate quicker cooling.
- 35 3-501.13 Thawing (Pf) Raw bacon thawing on shelf out of temperature control. Portion of eel and portion of tuna at sushi station thawing at room temperature. Raw tuna and raw salmon observed in vacuum packages in walk-in cooler and sushi station cooler and were completely thawed and still in vacuum packages. TCS foods must be thawed under refrigeration or under running water that measures 70F or less. Raw fish in reduced oxygen packaging must be removed from ROP package before thawing under refrigeration. CDI - PIC educated on thawing rules and raw fish packages slit open. Other thawing foods moved to coolers to continue thawing under refrigeration. REPEAT

- 38 6-202.15 Outer Openings, Protected (C) Back door of establishment is not self-closing. All outer openings of establishment must be self-closing. 0 pts.
- 39 3-305.11 Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor. Boxes of raw chicken and vegetables stored on floor in walk-in cooler. Several other boxes of food stored on floor in walk-in freezer. Food must be stored at least 6 inches off the floor. 0 pts.
- 40 2-303.11 Prohibition - Jewelry (C) 1 food employee observed with bracelet on wrist. Food employees must not wear jewelry on their hands or wrists, with the exception of a plain band ring. 0 pts.
- 42 3-302.15 Washing Fruits and Vegetables (C) Avocados in sushi area were already washed according to employee, but avocados still had stickers on the husks. Another employee was observed cutting broccoli directly out of box it is received in. Fruits and vegetables must be washed thoroughly before use. Remove stickers during wash process. 0 pts.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Handle of tong stored in lettuce observed laying in lettuce. Handles of in-use utensils must not contact the food. 0 pts.
- 47 4-501.12 Cutting Surfaces (C) - Cutting board attached to sandwich cooler has deep cut marks and needs to be replaced or resurfaced. // 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Torn gasket present on reach-in cooler door. Unit is also holding at 49F. Repair cooler before placing TCS foods in unit. // 4-201.11 Equipment and Utensils - Durability and Strength (C) Knife observed that was severely chipping along blade. Discard utensils that are in poor repair to prevent potential metal fragments from falling in food. 0 pts.
- 54 5-501.113 Covering Receptacles (C) Grease receptacle left open while it was raining outside. Keep grease receptacle covered to prevent grease from getting on ground and to prevent harboring pests. REPEAT
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) Employee was using cell phone with it on top of sushi cutting board. Employee did not attempt to wash cutting board before placing more sushi rolls on cutting board. CDI - Cutting board washed during inspection.