

Food Establishment Inspection Report

Score: 92.5

Establishment Name: TOKYO HOUSE 1

Establishment ID: 3034012379

Location Address: 1957 PEACEHAVEN RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: TOKYO HOUSE 1 INC

Telephone: (336) 774-0068

☒ 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: 11:25 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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
Supervision .2652					
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	
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"/> IN	Procedures for responding to vomiting & diarrheal events	1	0	X
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN	Hands clean & properly washed	4	2	X
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN	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
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	3	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
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> IN	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	<input checked="" type="checkbox"/> IN	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN	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	<input checked="" type="checkbox"/> IN	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	<input checked="" type="checkbox"/> IN	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	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN	Insects & rodents not present; no unauthorized animals	2	1	X
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN	Washing fruits & vegetables	1	0.5	X
Proper Use of Utensils .2653, .2654					
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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	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	Non-food contact surfaces clean	1	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	0	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0	X
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					7.5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: TOKYO HOUSE 1 INC
 Telephone: (336) 774-0068

Establishment ID: 3034012379
☒ Inspection ☐ Re-Inspection Date: 09/30/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: jasonsakura2011@qq.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
Veggie Mix	Hot Hold	159						
Rice	Hot Hold	177						
Chicken	Final	185						
Chicken	Hot Hold	140						
Pork Dumpling	Final	151						
White Rice	Hot Hold	156						
Shrimp	Final	202						
Tofu	Final	195						
Imitation Crab	Make Unit	40						
Ambient	Walkin	40						
Chlorine Sani	Three-Comp	100						
Salad	Walkin	41						
Xudi Shi	Servsafe 12/13/24	0						
Ambient	Beverage Cooler	35						
Hot Water	Three-Comp	121						
Steak	Reheat	180						

First
 Person in Charge (Print & Sign): Xudi
First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Shi
Last
 Wilborn

REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number:

Verification Required Date:

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

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Date: 09/30/2022 **Time In:** 11:25 AM **Time Out:** 1:30 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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Events (Pf) The food establishment did not have a written procedure for a vomit or diarrheal event. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: PIC was educated on the topic and given a Clean-up of Vomiting and Diarrheal Events plan and procedure.
- 8 2-301.14 When to Wash (P) Employee turned faucet off with bare hands. Food employees must wash hands after engaging in activities that contaminate the hands. CDI Employee rewashed hands.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Employee food comingled with food for establishment inside of the walk-in cooler and freezer. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Employee food separated and labeled.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) REPEAT Salad prepared in sushi make unit and walk-in did not have dates. Chicken sausage mix in walkin cooler without a date. Cooked pork chop in the walkin cooler without a date. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be datemarked. CDI - person in charge dated foods.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Sauce containers on grill without a label to distinguish between bottles. Individual sauce cups without labels. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 38 6-501.111 Controlling Pests (C) Establishment does not have a company for controlling pest. Establishment has fly strips hung and a bug zapper in back in area by door. Keep the premises free of insects, rodents, and other pests.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Food in walk-in uncovered. Containers of food are placed on top of other food in make unit without a lid or barrier in between. Employee removed gloves and placed on top of food in make unit. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 42 3-302.15 Washing Fruits and Vegetables (C) Avocado in sushi station are being sliced into with sticker label still present on skin. Wash fruits and vegetables prior to use.
- 47 4-205.10 Food Equipment, Certification and Classification (C) REPEAT Insignia chest freezer is rated for household use only. Equipment shall be used in accordance with manufacturer's intended use. Food equipment must be certified or classified for sanitation by ANSI - accredited certification program.

4-202.11 Food-Contact Surfaces - Cleanability (Pf) Whisk in poor condition with wires separating. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI Discarded.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Clean gaskets to all reach-in equipment. Clean the side and under the oil machine. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-203.14 Backflow Prevention Device, When Required (P) Spray nozzle left attached to the mop sink while not in use. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. CDI Nozzle removed.
- 53 6-302.11 Toilet Tissue, Availability (Pf) No toilet tissue in the ladies room. Supply toilet tissue at each toilet in the facility. CDI Tissue replaced
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Cleaning is needed at stainless steel wall behind cooking equipment, including above the window where grease has accumulated, and along right corner where grease splash is present. Physical facilities shall be cleaned as often as necessary to keep them clean.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Recaulk hood where peeling. Recaulk back hand sink to wall.
- 56 6-303.11 Intensity - Lighting (C) Lighting in the walk-in cooler currently at 6FC. Increase lighting to at least 10FC.

