

# Food Establishment Inspection Report

Score: 95

Establishment Name: NO 1 CHINA

Establishment ID: 3034012451

Location Address: 3570 B CLEMMONS RD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: FENG'S GROUP INC

Telephone: (336) 712-2487

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/30/2023 Status Code: A

Time In: 12:45 PM Time Out: 2:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

## 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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> X
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> N/A	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"/> N/A	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"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> 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"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	<input checked="" type="checkbox"/> X
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	<input checked="" type="checkbox"/> 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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> 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"/> OUT	Non-food contact surfaces clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/> X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	<input checked="" type="checkbox"/> X
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/> X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					5



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: NO 1 CHINA  
 Location Address: 3570 B CLEMMONS RD  
 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: FENG'S GROUP INC  
 Telephone: (336) 712-2487

Establishment ID: 3034012451  
☒ Inspection ☐ Re-Inspection Date: 01/30/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: zhenxianou@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
white rice	rice pot	180						
fried rice	rice pot	136						
eggroll	2 door work top cooler	39						
steamed broccoli	2 door work top cooler	39						
steamed shrimp	prep cooler (top)	40						
noodles	prep cooler (base)	40						
fried rice	walk-in cooler (DISCARDED)	60						
steamed shrimp	walk-in cooler	40						
breaded chicken	walk-in cooler	40						
sesame chicken	FINAL COOK	209						
hot water	prep sink	147						
Cl sanitizer	3 comp sink and towel bucket (nm)	100						

First  
 Person in Charge (Print & Sign): Zhen Xian

Last  
 Ou

First  
 Regulatory Authority (Print & Sign): Aubrie

Last  
 Welch

*[Signature]*

*[Signature]*

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_  
 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

**Establishment Name:** NO 1 CHINA

**Establishment ID:** 3034012451

**Date:** 01/30/2023 **Time In:** 12:45 PM **Time Out:** 2:45 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Zhen Xian Ou		Food Service		08/27/2026

### 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.

- 8 2-301.14 When to Wash (P) Employee washed hands, then used cleaned hands to turn off faucet, thereby re-contaminating hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep and after engaging in other activities that contaminate the hands. CDI - REHS demonstrated correct procedure, hands were re-washed and faucets turned off using paper towel as a barrier.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils - Food debris on colander, cleaver, three vegetable peelers. Food contact surfaces shall be clean to sight and touch. CDI - placed at sink to be re-washed.
- 20 3-501.14 Cooling (P) Fried rice from yesterday was 60F in large bowl in walk-in cooler. Steamed chicken cooked earlier today was in prep cooler at 46-63F. Cooked time/temperature control for safety (TCS) food shall be cooled from 135F to 70F in 2 hours max, and from 135F to 41F or below in 6 hours max. CDI - rice was discarded; chicken was spread out on a sheet pan and placed on top shelf of walk-in cooler; by end of inspection, it was 40-45F.
- 28 7-202.11 Restriction - Presence and Use (P) "101 Bleach" did not have EPA registration number, instructions on bottle provide directions for laundry use. Poisonous or toxic materials shall be used according to law and Food Code. CDI - employee went to store during inspection and purchased bleach with an EPA-registration number; "101 Bleach" marked "not for sanitizer." Sanitizer made from new bleach in 3 comp sink and towel bucket.
- 33 3-501.15 Cooling Methods (Pf) Fried rice from yesterday was in a large metal bowl tightly covered with plastic wrap. Steamed chicken cooked today was in a deep plastic pan in top of prep cooler and also in covered plastic container in base of prep cooler. Cooling shall be accomplished in accordance with time and temperature criteria by using one or more of the following methods based on the type of food being cooled: placing in the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - rice discarded, chicken spread out on sheet pan in walk-in cooler, discussion about not using prep cooler to cool foods.
- 40 2-304.11 Clean Condition - Outer Clothing (C) Employee wore apron outside. Remove aprons when exiting kitchen. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-use articles.
- 42 3-302.15 Washing Fruits and Vegetables (C) Bok choy being cut during inspection had not been washed prior to slicing. Cut mushrooms with visible soil. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT - Shelving in walk-in cooler is rusting. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces - REPEAT - Clean as needed, such as gaskets, inside bases, handles, and exteriors of freezers, shelving and fan guards in walk-in cooler, dunnage rack where sauces and bags of rice are stored, wok range, interior and exterior of microwave, bases/sides of fryers, side of pork roaster, shelves at wok station where sauces are kept. Nonfood contact surfaces of equipment shall be cleaned at a frequency to preclude accumulation of soil residues.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) REPEAT - Clean restroom fixtures, esp. bases of toilets. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. Please address prior to next inspection to avoid a point deduction.
- 55 6-501.12 Cleaning, Frequency and Restrictions -REPEAT - clean floor where grease buildup is present, between wok station and pork roaster. Re-seat wall panel above walk-in cooler. Clean floor drains. Clean switch plates for lights - in kitchen and bathrooms. Floors, walls, ceilings shall be cleaned as often as necessary to keep them clean, and shall be maintained in good repair.

### Additional Comments

New 1-door commercial freezer - ServWare model EF-2, serial no 9059332