

Food Establishment Inspection Report

Score: 93.5

Establishment Name: Taste of China
 Location Address: 104 Greenwood Plaza
 City: Snow Hill State: North Carolina
 Zip: 28580 County: Greene
 Permittee: Xiang Le Lin
 Telephone: 747-4241

Establishment ID: 06040010045

Date: 05/11/16 Status Code: A
 Time In: 10:30 Time Out: 12:00 noon
 Category#: 3
 FDA Establishment Type: full service rest.

No. of Risk Factor/Intervention Violations: 1
 No. of Repeat Risk Factor/Intervention Violations: 1

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site

Water Supply:

Municipal/Community On-Site

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 OUT N/A				
PIC Present; Demonstration - Certification by accredited program & performs duties		2	0		
Employee Health .2652					
2	IN OUT				
Management, employees knowledge; responsibilities & reporting		3	1.5	0	
3	IN OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
Good Hygienic Practices .2652, .2653					
4	IN OUT				
Proper eating, tasting, drinking or tobacco use		2	1	0	
5	IN OUT				
No discharge from eyes, nose or mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6	IN OUT				
Hands clean & properly washed		4	2	0	
7	IN OUT N/A N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		3	1.5	0	
8	IN OUT N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
9	IN OUT				
Food obtained from approved source		2	1	0	
10	IN OUT				
Food received at proper temperature		2	1	0	
11	IN OUT				
Food in good condition, safe & unadulterated		2	1	0	
12	IN OUT N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
13	IN OUT N/A N/O				
Food separated & protected		3	1.5	0	
14	IN OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
15	IN OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
16	IN OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
17	IN OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
18	IN OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
19	IN OUT N/A N/O				
Proper hot holding temperatures		3	1.5	0	
20	IN OUT N/A N/O				
Proper cold holding temperatures		3	1.5	0	
21	IN OUT N/A N/O				
Proper date marking & disposition		3	1.5	0	
22	IN OUT N/A N/O				
Time as a public health control: procedures & records		2	1	0	
Consumer Advisory .2653					
23	IN OUT N/A				
Consumer advisory provided for raw or undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
24	IN OUT N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
25	IN OUT N/A				
Food additives: approved & properly used		1	0.5	0	
26	IN OUT N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
27	IN OUT 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
Safe Food and Water .2653, .2655, .2658					
28	IN OUT N/A				
Pasteurized eggs used where required		1	0.5	0	
29	IN OUT				
Water and ice from approved source		2	1	0	
30	IN OUT N/A				
Variance obtained for specialized processing methods		1	0.5	0	
Food Temperature Control .2653, .2654					
31	IN OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
32	IN OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
33	IN OUT N/A N/O				
Approved thawing methods used		1	0.5	0	
34	IN OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
35	IN OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
36	IN OUT				
Insects & rodents not present; no unauthorized animals		2	X	0	X
37	IN OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
38	IN OUT				
Personal cleanliness		1	0.5	0	
39	IN OUT				
Wiping cloths: properly used & stored		1	0.5	0	
40	IN OUT N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
41	IN OUT				
In-use utensils: properly stored		1	0.5	0	
42	IN OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
43	IN OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
44	IN OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
45	IN OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	1	0	X
46	IN OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
47	IN OUT				
Non-food contact surfaces clean		1	0.5	0	X
Physical Facilities .2654, .2655, .2656					
48	IN OUT N/A				
Hot & cold water available; adequate pressure		2	1	0	
49	IN OUT				
Plumbing installed; proper backflow devices		2	1	0	
50	IN OUT				
Sewage & waste water properly disposed		2	1	0	
51	IN OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
52	IN OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
53	IN OUT				
Physical facilities installed, maintained & clean		X	0.5	0	X
54	IN OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					<u>6.5</u>



5.0

Comment Addendum to Food Establishment Report

Establishment Name: <u>Taste of China</u> Location Address: <u>104 Greenwood Plaza</u> City: <u>Snow Hill</u> State: <u>NC</u> County: <u>Greene</u> Zip: <u>28580</u>	Establishment ID: <u>06040010045</u> <input checked="" type="radio"/> Inspection <input type="radio"/> Re-Inspection <input type="radio"/> Visit <input type="radio"/> Verification <input type="radio"/> Name Change <input type="radio"/> Status Change <input type="radio"/> Pre-Opening Visit <input type="radio"/> Other _____	Date: <u>05/11/16</u> Status Code: <u>A</u> Category#: <u>3</u>
Wastewater System: <input type="radio"/> Municipal/Community <input type="radio"/> On-Site System Water Supply: <input type="radio"/> Municipal/Community <input type="radio"/> On-Site Supply Permittee: <u>Xiang Ze Lin</u> Telephone: <u>747-4241</u>		

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
egg roll - w/in	43	water	125	egg roll - 2 dr	44
noodles - "	42	sanitizer	200ppm	(2nd) s/u	
air - "	42	c. chicken		"	43.5
c. chicken - "	43	c. shrimp - 2 dr. s/u	39.8	garlic - cook time	37
		v. chicken	41.5		

Observations and Corrective Actions

Item Number	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.
13	3.302.11 - still need to cover some items better in w/in (covered) 3.305.11 - one pan chicken stored on floor in w/in (moved up) (A)(3)
36	6.202.15 A-3 - rear screen door open at bottom (no flies)
45	4.501.11 - microwave (bad, tape inside), freezer door gasket at bottom (cracked), weld on 2 comp. sink drain board
47	4.602.13 - hood filters slightly greasy (R)
52	5.501.13(B) dumpster lids open; mops stored handle down
53	6.501.16 - floors, walls slight cleaning need ↓
	New 80 gal. electric water heater!

Person in Charge (Print & Sign): <u>Worth / Worth Heath</u>	Verification Required Date: _____
Regulatory Authority (Print & Sign): <u>Heath</u>	REHS ID: <u>0365</u>
	REHS Contact Phone Number: <u>747-8183</u>

