

# Food Establishment Inspection Report

Score: 81.5

Establishment Name: NO 1 CHINA

Establishment ID: 3034011800

Location Address: 3570-B CLEMMONS RD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: NO 1 CHINA GROUP INC.

Telephone: (336) 712-2487

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 03/20/2024 Status Code: A

Time In: 12:55 PM Time Out: 4:35 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 8

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
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	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"/> 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	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	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Food separated & protected		3	0	X	X
16	IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	0	X	
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper cooling time & temperatures		3	0	X	X
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper cold holding temperatures		X	1.5	0	X
23	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper date marking & disposition		3	0	X	
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Time as a Public Health Control; procedures & records		3	0	X	
<b>Consumer Advisory .2653</b>					
25	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	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 N/A				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	X	0	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	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	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	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Proper cooling methods used; adequate equipment for temperature control		X	0.5	0	X
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Approved thawing methods used		1	0.5	0	X
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	IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	X	0	
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"/> 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	IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	X
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> OUT				
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"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	IN <input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	X	0	X
53	IN <input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	X	
54	IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>18.5</b>



# Comment Addendum to Food Establishment Inspection Report

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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: NO 1 CHINA GROUP INC.  
 Telephone: (336) 712-2487

Establishment ID: 3034011800  
 Inspection  Re-Inspection Date: 03/20/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1: wengamy5@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
eggroll filling/table - DISCARDED	63				
steamed broccoli/cart - DISCARDED	62				
chicken wing/thawing in sink	58				
eggrolls/COOLING in walk-in at 1:30	138				
eggrolls/COOLING in walk-in at 2:17	76				
chicken/COOLING in walk-in at 1:30	135				
chicken/COOLING in walk-in at 2:17	90				
rice noodles/walk-in cooler	44				
cream cheese/walk-in cooler	44				
cooked breaded chicken/walk-in cooler	43				
cooked shrimp/prep cooler	36				
pork/prep cooler	38				
wonton/work top cooler	40				
rice noodles/work top cooler	40				
hot water/3 comp sink	142				
egg drop soup/steam table	168				

Person in Charge (Print & Sign): *First* Jinxia *Last* Weng  
 Regulatory Authority (Print & Sign): *First* Aubrie *Last* Welch

*Jinxia Weng*

*Aubrie Welch*

REHS ID: 2519 - Welch, Aubrie Verification Dates: Priority: 03/22/2024 Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3131 Authorize final report to be received via Email: \_\_\_\_\_

# Comment Addendum to Inspection Report

**Establishment Name:** NO 1 CHINA

**Establishment ID:** 3034011800

**Date:** 03/20/2024 **Time In:** 12:55 PM **Time Out:** 4:35 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.

- 2-103.11 (A) - (Pf) Violations of priority items during today's inspection - cross contamination, food temperatures. The person in charge shall ensure that employees are properly maintaining the temperatures of time/temperature control for safety (TCS) foods during hot and cold holding; employees are properly sanitizing cleaned multiuse utensils; employees are properly trained in food safety as it relates to their assigned duties. CDI - education
- 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT - pigs' feet were in a colander in rinse compartment of 3 comp sink, with dishes present in wash compartment. REHS requested pig's feet to be relocated, they were then placed on the drainboard of a food prep sink that had raw chicken thawing in it - splash from the running water could contact the bowl of pigs' feet. Food shall be protected from cross contamination by separating types of raw animal foods from each other by using separate equipment for each type, or preparing each type of food at different times or in separate areas. CDI - pigs' feet placed at different prep sink.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT - Utensils including vegetable peeler and knives, plastic and metal containers, inset of rice cooker with food debris. Food contact surfaces shall be clean to sight and touch. CDI - placed at 3 comp sink to be re-washed.  
4-702.11 Before Use After Cleaning (P) - pigs' feet were removed from 3 comp sink, employee then used soap to clean the sink but did not sanitize the sink. Utensils and food contact surfaces shall be sanitized before use after cleaning. CDI - sink sanitized.
- 3-501.14 Cooling (P) Chicken cooked this morning was in a container in base of prep cooler and was still 47F. At beginning of inspection, sheet pan packed with eggrolls was in the walk-in cooler at 140-160F. Cooked time/temperature control for safety (TCS) food shall be cooled within 2 hours from 135F to 70F or below, and within a total of 6 hours to 41F or less. CDI - chicken voluntarily discarded, discussion about cooling methods, eggrolls divided onto 3 separate sheet pans.
- 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT - steamed broccoli and cut cabbage sitting out on cart at 62F. Eggrolls and cooked chicken sitting out on shelf were 50-60F. Eggroll filling sitting out on table 63F. In walk-in cooler, rice noodles 43-44F, cream cheese 44F, cooked chicken 43F; ambient air temp was 36.8F. Time/temperature control for safety (TCS) foods shall be maintained at 41F or below. Broccoli, cut cabbage, eggroll filling discarded; ready to eat foods in walk-in cooler will be discarded at closing tonight (prepped on 3/17 and holding between 42-45F). Discussed options with PIC - maintain foods at 41F or below and 135F or above, or develop and implement a Time As A Public Health Control procedure. VERIFICATION REQUIRED to check temperatures in walk-in cooler by Friday, March 22.
- 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Cooked pork removed from freezer this morning and placed in walk-in cooler did not have a thaw date, wontons and rice noodles in work top cooler were not dated. Ready to eat, time/temperature control for safety (TCS) food prepared/opened and held in an establishment for >24 hours must be date marked. Freezing stops the clock, but when foods are removed to thaw a thaw date must be added to ensure foods are not held longer than is safe. CDI - thaw date added to pork, other food identified as having been prepped Monday and dated appropriately.
- 3-501.19 Time as a Public Health Control (P) (Pf) A Time As A Public Health Control (TPHC) procedure is posted in the kitchen for steamed broccoli and cut cabbage and these foods were sitting out on a cart, but they were not marked with the time they had been removed from temperature control. If time without temperature control is used as the public health control up to a maximum of 4 hours, the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. CDI - foods discarded.
- 7-202.12 Conditions of Use (P) Great Value bleach did not have sanitizer mixing instructions on the label. Poisonous or toxic materials shall be used according to manufacturer's use directions included in labeling and applied so that a hazard to employees or other persons is not constituted. CDI - approved bleach obtained during inspection.
- 3-501.15 Cooling Methods (Pf) REPEAT - Chicken cooked this morning was in tightly covered plastic container in base of prep cooler and was 79F; chicken cooked this morning in a deep metal bowl in walk-in cooler at 135F; eggrolls cooked prior to inspection tightly packed on a sheet tray placed in the walk-in cooler at 140-160F. Cooling shall be accomplished in accordance with time and temperature criteria (135F to 70F in 2 hours max, 70F to 41F or below in 4 hours max) by using one or more of the following methods: placing the food in shallow pans; separating into smaller or 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. When placed in cold holding equipment, food containers in which food is being cooled shall be arranged in equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered

if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food. CDI - chicken in prep cooler discarded, eggrolls spread out on 3 sheet pans and had decreased to 68-76F by 2:17, chicken in walk-in was 72-90F by 2:17.

- 35 3-501.13 Thawing (Pf) Raw chicken wings thawing in prep sink under running water were 58F. Time/temperature control for safety (TCS) food shall be thawed for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above 41F for more than 4 hours including the time the food is exposed to running water or the time it takes under refrigeration to lower the food temperature to 41F. CDI - chicken placed in walk-in cooler.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Boxes of meat and vegetables on floor in walk-in cooler. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) REPEAT - Buildup on shelf over 3 comp sink where cleaned dishes are stored; soil on magnetic knife rack where cleaned knives are stored. Clean equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 47 4-205.10 Food Equipment, Certification and Classification (C) Scoops made from plastic containers are not approved for use because they are not easily cleanable. Sterillite storage boxes are not rated for food storage. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI accredited certification program.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT - Clean as needed, such as bases of fryers, interior of refrigeration units including bases of freezers and gaskets, inside and outside of microwave, commonly touched surfaces like handles of sinks, rice pots. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 52 5-402.13 Conveying Sewage (P) Floor drain by hand sink in corner of kitchen intermittently backing up when this hand sink is used. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system that is constructed, maintained, and operated according to law. VERIFICATION REQUIRED Friday, March 22
- 53 5-501.17 Toilet Room Receptacle, Covered (C) Trash can in public rest room does not have a lid. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 54 5-501.13 Receptacles (C) Trash dumpster is rusted out at back left corner and needs replacement. Receptacles and waste handling units for refuse shall be durable, cleanable, insect and rodent resistant, leakproof, and nonabsorbent.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT - Clean floor in corner by fryers, behind/under cooking equipment and shelving. Clean switch plates. Physical facilities shall be cleaned as often as necessary to keep them clean.

### Additional Comments

Per 15A NCAC 18A .2660, the person in charge of the food establishment shall keep the grade card posted at the designated location at all times. The grade card shall be located in a conspicuous place where it may be readily observed by the public upon entering the food establishment.

Please make corrections, and call for a re-inspection when you are ready. From the date the re-inspection is requested, it will be conducted within 10 business days. Call Aubrie- 336-830-4460

VERIFICATION due Friday for temperatures in walk-in cooler and repair of floor drain.