

# Food Establishment Inspection Report

Score: 95

Establishment Name: HAKKA CHOW

Establishment ID: 3034012297

Location Address: 615 ST GEORGE SQUARE

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: HAKKA CHOW INC.

Telephone: (336) 893-8178

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/16/2023 Status Code: A

Time In: 11:00 AM Time Out: 2:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

## 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	X	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	<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"/> OUT/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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	X	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	0
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/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <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"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/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"/> OUT/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	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> 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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
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 <input checked="" type="checkbox"/> OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/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"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X
<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"/> 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	<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	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"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	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"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
<b>TOTAL DEDUCTIONS:</b>					5



# Comment Addendum to Food Establishment Inspection Report

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Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: HAKKA CHOW INC.

Telephone: (336) 893-8178

Establishment ID: 3034012297

☒ Inspection ☐ Re-Inspection Date: 03/16/2023

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: hakkachow.ws@gmail.com

Email 2: ts.j.chung@gmail.com

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
Fried Rice	Walk In Cooler	37						
raw shrimp	walk in cooler	40						
steamed rice	walk in cooler	37						
salmon	sushi case	41						
cooked chicken	make unit	41						
lettuce	make unit	37						
raw beef	make unit	41						
lo mein noodles	make unit	41						
chicken cook temperature	wok	190						
Mongolian Beef Cook temp	wok	177						
spring roll cook temp	fryers	164						
chicken cook temperature	wok	167						
french fry cook temp	fryers	201						
Hot water	3 comp sink	145						
Dish machine wash temperature	dish machine	123						
Sanitizer quat	buckets	400						
Sanitizer dish machine chlorine	dish machine	100						
chicken cooling 12:24	walk in cooler	60						
chicken cooling 12:39	walk in cooler	46						

First  
Person in Charge (Print & Sign): Jonathan

Last  
Chung

First  
Regulatory Authority (Print & Sign): Richard

Last  
Ward

REHS ID: 1634 - Ward, Richard

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3159

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

*[Signature]*

*Nathan Ward REHS*

*[Signature]*



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

**Establishment Name:** HAKKA CHOW

**Establishment ID:** 3034012297

**Date:** 03/16/2023 **Time In:** 11:00 AM **Time Out:** 2:30 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.

- 8 2-301.14 When to Wash (P) Employee washed hands and turned off faucet without using barrier to prevent re-contamination of hands. Food employees shall clean their hands and exposed portions of their arms as specified under 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single service and single use articles and (I) after engaging in other activities that contaminate the hands. CDI Employee educated by Person in Charge about proper handwashing and re-washed hands using the correct procedure.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Cooked beef stored on same dunnage rack with raw chicken in the walk in cooler. The large containers of raw chicken were extending above the cooked beef. Food shall be protected from cross contamination by separating raw foods during storage, preparation, holding and display from (b) cooked ready to eat food. CDI cooked beef relocated to shelf with ready to eat foods. Unwashed produce stored above produce that was washed and ready for preparation. (8) Produce that is washed should be separated from unwashed produce to prevent contamination. CDI Unwashed produce relocated to a separate area.
- 16 4-601.11(A) Equipment food contact surfaces and utensils shall be clean to sight and touch. Pf Plates, chopper, meat grinder, and several general utensils found with dried food debris on them today. Food contact surfaces shall be clean to the sight and touch. CDI all items taken to dish washing area for cleaning and sanitizing. The interior of the dish machine needs to be properly cleaned to prevent contamination of clean utensils.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Several sauces in squeeze containers that did not bear proper labels that indicated the common name of the food. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta working containers holding food or food ingredients that are removed from their original packages for use in a food establishment such as cooking oils, flour, herbs, potato flakes, spices, etc.
- 47 4-501.11 Equipment shall be maintained in good repair. One freezer is not working and needs to be repaired or replaced with a prep table. The equipment should be used as designed. Cracked welds in several sinks where the sink bowl meets the frame. Split gaskets on refrigeration doors need to be replaced. Damaged rice cookers need to be replaced. Utensil sink leg is damaged and needs to be repaired. Rusty damaged shelving inside refrigeration units need to be replaced. Rusty or oxidized casters on equipment need to be re-conditioned or replaced. 4-205.10 The can opener does not meet requirements for classification and certification. The unit should be designed to be easily disassembled for cleaning and sanitizing. Except for toasters, mixers, microwave ovens, water heaters, and hoods food equipment shall be used in accordance with the manufacturers intended use and certified by ANSI accredited program or comply with parts 4-1 and 4-2 of the food code.
- 49 4-602.13 Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue. Clean the fronts, sides, undersides, legs, and casters of equipment to remove food debris. Non food contact surfaces shall be cleaned at a frequency to prevent buildup of soil and residue.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat. Utensil sink drain piping has some minor leaks at the stoppers for the sink vats. A plumbing system shall be maintained in good repair.
- 54 5-501.15 Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food service establishment shall be designed and constructed to have tight-fitting lids, doors, or covers. The dumpster side doors were open. Keep side and top doors for dumpsters properly closed.  
5-501.114 Using Drain Plugs (C) The drain plug is missing in the dumpster. Replace drain plug.
- 56 6-303.11 Intensity - Lighting (C) Lighting level needs to be increased from 37-41 foot candles to 50 foot candles at both cook lines. Lighting needs to be increased to 20 foot candles at one toilet in the men's restroom. Lighting shall be maintained at 50 foot candles where employees are working with food and 20 foot candles at fixtures in restrooms.