

# 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: 03/16/2023 Status Code: A

Time In: 12:10 PM Time Out: 3:30 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

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"/> IN <input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	<input checked="" type="checkbox"/>
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	<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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>
<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/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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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
<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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<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"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	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	<input checked="" type="checkbox"/>
<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"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	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"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<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	<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"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
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	<input checked="" type="checkbox"/>
<b>TOTAL DEDUCTIONS:</b>					7.5



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TOKYO HOUSE 1  
 Location Address: 1957 PEACEHAVEN RD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: TOKYO HOUSE 1 INC  
 Telephone: (336) 774-0068

Establishment ID: 3034012379  
☒ Inspection ☐ Re-Inspection Date: 03/16/2023  
 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
Mixed vegetables	steam table	145	Chicken	walk in cooler	39			
Steak	cooling @ 12:15pm	45	Egg roll	walk in cooler	40			
Steak	cooling @ 1:29pm	32	Zucchini	walk in cooler	41			
Egg roll	make unit	40	Broccoli	walk in cooler	41			
Crab rangoon	make unit	39	Hot water	3 compartment sink	125			
Steak	make unit	40	Chlorine sanitizer	3 compartment sink (ppm)	100			
Chicken	make unit	40	Chlorine wiping bucket	3 compartment sink (ppm)	50			
Mixed vegetable	make unit	39	Chicken	final cook	189			
Chicken	make unit	41						
Shrimp	make unit	39						
Fried rice	rice warmer	168						
White rice	rice warmer	180						
White rice	white rice	200						
Tuna	sushi cooler	38						
Salmon	sushi cooler	39						
Crab stick	sushi cooler	39						
Shrimp	sushi cooler	39						
eel	sushi cooler	39						
Salad	sushi cooler	41						
Shrimp	walk in cooler	39						

First  
 Person in Charge (Print & Sign): Xudi

Last  
 Shi

First  
 Regulatory Authority (Print & Sign): Elizabeth

Last  
 Manning

  


REHS ID: 3136 - Manning, Elizabeth

Verification Required Date: 03/26/2023

REHS Contact Phone Number: (336) 703-3135

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:** TOKYO HOUSE 1

**Establishment ID:** 3034012379

**Date:** 03/16/2023 **Time In:** 12:10 PM **Time Out:** 3:30 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Xudi Shi		Food Service		12/13/2024

### 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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drinks were stored on the prep tables of the produce wash sink. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-services and single-use articles; or other items needing protection can not result.
- 8 2-301.14 When to Wash (P) Employee turned faucet off with bare hands. Food employee dropped their gloves on the floor picked them up threw them away and then proceeded to apply a new pair. 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 after engaging in other activities that contaminate the hands. CDI: Employee washed their hands.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Front handwashing sink was blocked by a rolling container of sugar. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Container was moved during the inspection.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In the walk in cooler a bag of employee personal food was stored above ready to eat foods in the walk in freezer. Containers of prepackaged chicken was stored above tuna and beef in the walk in freezer. Food shall be protected from cross contamination by separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: Stacking order was rearrange in the walk in freezer.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf) Establishments online menu does not included a consumer advisory for cook to order items. If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready to eat form or as an ingredient in another ready to eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*

VERIFICATION NEEDED BY 03/26/2023. YOU MAY CONTACT LIZ MANNING @ 336-462-1991

- 33 3-501.15 Cooling Methods (Pf)(REPEAT). Raw steaks were cut at the beginning of the inspection and placed in deep metal pans then placed in make unit. Meats were 45-46F even after being placed in walk in freezer. Once foods rise in temperature, rapidly cool them by utilizing rapid cooling methods such as shallow portions, adding ice as an ingredient, utilizing the walk in freezer, loosely covering or venting, etc. CDI - Meats were spread on sheet trays and placed in walk in freezer to rapidly cool to 32.
- 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. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) In the walk in cooler 2 boxes of chicken were stored on the floor. In the walk in cooler a bag of steak was observed on the floor. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) A plastic spatula used to scoop rice was stored in water at a temp true of 105F. Store in-use utensils in a clean, dry place; in food with handles out; in water that is maintained at 135F or above; or in running water which quickly moves food particles to the drain. CDI - utensils removed from water.
- 45 4-502.13 Single-Service and Single-Use Articles - Use Limitations (C) A single service bowl was stored in a container of sugar. Single service and single use articles may not be reused. CDI: Single service bowl was removed.

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.

4-501.11 Good Repair and Proper Adjustment - Equipment (C)(REPEAT). At "Rice" prep sink, splash guard is covered with plastic wrap and the caulking is not smooth and cleanable. Broken gaskets on both doors of the main make unit. Maintain equipment in good repair.

56 6-303.11 Intensity - Lighting (C) Lighting in the walk-in cooler currently at 6FC. Increase lighting to at least 10FC.