

# Food Establishment Inspection Report

Score: 97

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034014077

Location Address: 825 A SOUTH MAIN STREET

City: KERNERSVILLE

State: NC

Zip: 27284

County: 34 Forsyth

Permittee: TYLER RESTAURANT INC

Telephone: (336) 996-8863

Wastewater System: ☒ Municipal/Community ☐ On-Site System

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

☒ Inspection ☐ Re-Inspection

Date: 07/12/2021

Status Code: A

Time In: 10:50 AM

Time Out: 2:35 PM

Total Time: 3 hrs 45 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0			
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0			
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0			
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0			
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1				<b>Proper Use of Utensils</b> .2653, .2654									
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0			
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1				45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1				46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1				
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Total Deductions:</b> 3									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0												
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0												
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0												
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0												
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0												
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0												
<b>Consumer Advisory</b> .2653																			
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0													
<b>Highly Susceptible Populations</b> .2653																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0												
<b>Chemical</b> .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0												
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658																			
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0												



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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034014077  
☒ Inspection ☐ Re-Inspection Date: 07/12/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1:  
 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
steak	flat top grill- final	161.0						
shrimp	flat top grill- final	167.0						
chicken	flat top grill	170.0						
fried rice	warmer	166.0						
white rice	warmer	160.0						
noodles	make-unit	40.0						
broccoli	make-unit	40.0						
steak	make-unit	40.0						
shrimp	make-unit	39.0						
rice	walk-in cooler	41.0						
noodles	walk-in cooler	40.0						
shrimp	walk-in cooler	40.0						
broccoli	COOLING:WIC@11:30am	65.0						
broccoli	COOLING:WIC@12:00pm	43.0						
hot water	3 compartment sink	120.0						
quat sani	3 compartment sink 200ppm	0.0						
chlorine	dishmachine 50ppm	0.0						
servsafe	O. Nguyen 4/6/22	0.0						

Person in Charge (Print & Sign): Oanh *First* Last Nguyen  
 Regulatory Authority (Print & Sign): Damon *First* Last Thomas

*[Signature]*

*[Signature]* REHS #2877

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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## 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 5-205.11 (A) Using a Handwashing Sink-Operation and Maintenance - PF- The rear handwashing sink next to the dish machine was blocked by a prep cart- A handwashing sink shall be maintained so that it is accessible at all times for employee use- CDI: The cart was moved by the person-in-charge (PIC)- 0 pts.
- 13 3-302.11 (A) (4) Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Two containers of mushrooms were stored uncovered inside of the walk-in cooler (WIC)- Food shall be protected from cross contamination by storing the food in packages, covered containers or wrappings- CDI: The items were covered by the person-in-charge (PIC)- 0 pts
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed for the ice shield inside of the large ice maker- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold- 0 pts.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Plates used for service were stored on the prep table next to the flat top grill unprotected and uncovered- Cleaned equipment and utensils, laundered linens and single-service and single-use articles shall be stored covered or inverted- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Recondition the legs and lower shelves of the equipment table at the soda dispenser, the table supporting the glass door refrigerator for condiment storage, the prep table at the flat top grill and the equipment table next to the rear cook line to remove oxidation and rusting. Repair or replace the caulk at the edges of the exhaust hood above the fryer and other areas as necessary- Equipment shall be maintained in a state of good repair- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Additional cleaning is needed for the surfaces behind and below the flat top grill including the pipes and fixtures. Clean the side panels of the fryer. Clean the door gasket for the glass door refrigerator, the under-counter refrigerators and other pieces of equipment as necessary- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 49 5-205.15 (B) System maintained in good repair - C- REPEAT- Repair the broken hot water handle for the faucet of the handwashing sink next to the walk-in cooler. The faucet at the 3 compartment sink needs to be repaired or adjusted so that the flow of water can be controlled using the hot and cold water handles independently. Ensuring that the hot water and the cold water can be completely turned off and on according to the manufacturers specifications - A plumbing system shall be maintained in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- Seal the small holes in the FRP covering the wall next to the rear handwashing sink and ensure that the surface is smooth and easy to clean. Repair or replace the caulk between the wall and the rear panel of the rear handwashing sink, prep sink and the corner of the dishmachine drainboard. Ensure that the surfaces are smooth and easy to clean- Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning is needed for the stainless steel panels covering the wall behind the flat top grill and the FRP covering the wall behind the dishmachine. Clean the floor and baseboards beneath the ice maker, the dishmachine, the make-unit and the prep sinks- Physical facilities shall be maintained clean.