

Food Establishment Inspection Report

Score: 92

Establishment Name: CHANG THAI

Establishment ID: 3034012087

Location Address: 4162 CLEMMONS RD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: KRUNG THAI RESTAURANTS INC.

Telephone: (336) 778-0388

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/24/2023 Status Code: A

Time In: 11:45 AM Time Out: 3:15 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
Supervision .2652					
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	
Employee Health .2652					
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
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN 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
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
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
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN 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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A	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
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN 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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN 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 OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
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 OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN	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
Proper Use of Utensils .2653, .2654					
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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	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	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	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	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"/> IN	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					8



Comment Addendum to Food Establishment Inspection Report

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 Permittee: KRUNG THAI RESTAURANTS INC.
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Establishment ID: 3034012087
☒ Inspection ☐ Re-Inspection Date: 01/24/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: nok_ruttana77@yahoo.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
ServSafe - 3/22/2026	Ruttana Cohn	00	white rice	rice cooker	166			
hot water	3-comp sink	127	brown rice	rice cooker	153			
qt sanitizer (ppm)	3-comp sink	200	fried rice	rice cooker	158			
Cl sanitizer (ppm)	dishmachine	100	raw tuna	sushi display cooler	38			
chicken	final cook	168	eel	sushi display cooler	38			
fried tofu	left prep unit (top)	40	cooked shrimp	sushi prep unit	49			
cooked shrimp	left prep unit (top)	39						
cooked chicken	left prep unit (top)	40						
sliced tomatoes	left prep unit (top)	38						
cooked noodles	left prep unit (reach-in)	40						
wontons	left prep unit (reach-in)	40						
crab meat	left prep unit (reach-in)	41						
steamed broccoli	right prep unit (top)	40						
fried chicken	right prep unit (reach-in)	40						
cooked shrimp	2-door upright cooler	38						
cooked duck	2-door upright cooler	39						
steamed broccoli	walk-in cooler	39						
cooked chicken	walk-in cooler	40						
fried chicken	walk-in cooler	40						
cooked noodles	walk-in cooler	39						

First
Person in Charge (Print & Sign): Rutanna

Last
Cohn

First
Regulatory Authority (Print & Sign): Travis

Last
Addis

REHS ID: 3095 - Addis, Travis

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to
be received via Email:

[Signature]
[Signature]



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034012087

Date: 01/24/2023 **Time In:** 11:45 AM **Time Out:** 3:15 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT. In top portion of left prep unit - a pan of raw scallops was stored behind a pan of cooked shrimp. In reach-in portion of left prep unit a pan of raw eggs was stored atop a pan of cooked potatoes. In walk-in cooler, a large container of raw chicken was stored atop a large jug of margarine. To prevent cross contamination - be sure to follow separation rules when stocking prep units so that raw foods are stored in front of foods cooked to lower temperatures. 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: Education provided on arranging raw foods in a prep unit to minimize the risk of cross-contamination; all listed items were rearranged/relocated according to their final cooking temperatures. (3 pts)
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Date marking was largely inconsistent throughout today's inspection. The following potentially hazardous foods were observed without date marking: In walk-in cooler: 1 large tub of steamed broccoli, 1 large tub of fried chicken, and 1 large tub of cooked chicken, 1 large tub of cooked noodles. In 2-door upright cooler: 1 large tub of cooked shrimp and 1 pan of cooked duck. In left prep unit: 1 container of sliced tomatoes, 1 container of fried tofu, 1 container of mussels, 1 container of wontons, 1 container of crab meat, 1 container of curry chicken. In right prep unit: 1 container of fried chicken. Ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: Education/discussion with PIC; PIC states all foods were prepped Monday when the restaurant is closed. All listed foods were date marked accordingly. (1.5 pts)
- 24 3-501.19 (B) Time as a Public Health Control (Pf) All logs for foods held on TPHC were not filled out to indicate time foods should be discarded. 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: REHS intervention; education provided. Procedures were provided by PIC and logs for foods held on TPHC were marked with time of discard. (0 pts)
- 39 3-305.11 (A) Food Storage - Preventing Contamination from the Premises (C) Employee food stored over ready-to-eat foods in 2-door upright cooler and reach-in portion of prep cooler. 1 large jug of cooking oil was stored directly on the floor on cook line. 1 large tub of raw chicken was stored directly on floor in walk-in cooler. Food shall be protected from contamination by storing the food where it is not exposed to splash, dust, or other contamination. CDI: Employee food was moved to designated area in the walk-in cooler; oil and raw chicken were relocated to shelves above floor. (1 pt)
- 40 2-402.11 Effectiveness - Hair Restraints (C) Food employee not wearing hair restraint while working in kitchen. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. CDI: Employee education; hair net was utilized by food employee.
- 2-303.11 Prohibition - Jewelry (C) 1 food employee wearing a watch during active food service. Except for a plain band ring, food employees may not wear jewelry on their hands or wrists. CDI: REHS intervention; watch was voluntarily removed by employee and their hands were rewashed. (0 pts)
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Replace microwave at sushi area due to rusting interior. Replace torn gaskets in both doors of left prep unit, right side of sushi prep unit, and walk-in cooler. Equipment shall be maintained in a state of good repair. (0.5 pts)
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT. Cleaning is needed on door gaskets in all cooling units including, 2-door upright cooler, walk-in cooler, left and right prep units, 1-door freezer, and sushi prep unit. Clean sides of stand up freezer next to grill top to remove accumulated grease. Clean interior surface and sides of fryer. Clean interior of microwave on cook line. Equipment food-contact surfaces of equipment shall be cleaned as often as necessary to preclude accumulation of soil residues. (1 pt)
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Clean ceiling around vents over prep surfaces where dust has accumulated. Clean floor under all equipment including soda dispenser, ice machine, 2-door cooler, wok station, and grill top to remove accumulated debris and soil residues. Clean floors in walk-in cooler under shelving. Clean FRP throughout kitchen where food splash is present. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Replace 2 heavily soiled ceiling vents with significant grease build up and oxidation. Repair damaged wall in men's restroom. Replace missing FRP stripping above walk-in cooler entrance. Physical facilities shall be maintained in good repair. (1 pt)