Food Establishment Inspection Report

Establishment Name: CHANG THAI

	Location Address: 4162 CLEMMONS RD										
City: CLEMMONS State: North Carolina											
Zip: 27012 County: 34 Forsyth											
Permittee: KRUNG THAI RESTAURANTS INC.											
	Telephone: (336) 778-0388										
		Ø) Ir	isp	ection						
	V	Vas	ste	wa	iter System:						
		~			icipal/Community O On-Site System	1					
	v	Vat	er	Sι	ipply:						
_	⊗ Municipal/Community O On-Site Supply										
	Fc	bod	bo	rne	e Illness Risk Factors and Public Health I	nte	erv	en	ition	s	
	Ris	k fa	cto	rs: (Contributing factors that increase the chance of developing for	db	orne	illr	ness.		
	Pul	blic	Hea	alth	Interventions: Control measures to prevent foodborne illness	or	injur	ry			
С	o	mp	lia	nc	e Status	1	OUT	r	CDI	R	VR
Su	upe	ervis	ion		.2652						
1	×	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
-	mp	loye	еH	ealt	h .2652	1		•			
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5		оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G	000	d Hv	aie	nic	Practices .2652, .2653	L	<u> </u>				
6	Ņ	OUT			Proper eating, tasting, drinking or tobacco use	1	0.5				
		OUT			No discharge from eyes, nose, and mouth	1	0.5	0			L_i
	_	entir OUT	-	Con	tamination by Hands .2652, .2653, .2655, .265 Hands clean & properly washed	6 4	2	0			
	<u> </u>	оит		N/O	No bare hand contact with RTE foods or pre-	4	2	0			
-		олт			approved alternate procedure properly followed Handwashing sinks supplied & accessible	2	1	0			
		ove	-			14	1	0			
<u> </u>		ОЛТ			Food obtained from approved source	2	1	0			
	-	OUT	_	\$₩		2	1	0			
		оит			Food in good condition, safe & unadulterated Required records available: shellstock tags,	2	1	0			\vdash
14	X	оит	N/A	N/O	parasite destruction	2	1	0			
					Contamination .2653, .2654	1. (
	-	OXT OUT	_	N/O	Food separated & protected Food-contact surfaces: cleaned & sanitized		1.5 1.5		X	Х	
<u> </u>		оит	-		Proper disposition of returned, previously served,	2	1	0			
					reconditioned & unsafe food rdous Food Time/Temperature .2653	1	<u> </u>	Ľ			
					Proper cooking time & temperatures	3	1.5				
		OUT				3	1.5				
	-	оит оит	_	1	· · ·	3 3	1.5 1.5				
22	X	оит	N/A	N/O	Proper cold holding temperatures	3	1.5	0			
		0)∢ ⊺			Proper date marking & disposition Time as a Public Health Control; procedures &	3	1)\$5	0	X		
24	IN	0) ∢⊺	N/A	N/O	records	3	1.5	X	Х		
<u> </u>	-	-	_		sory .2653	_					
25	X	оит	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Hi	Highly Susceptible Populations .2653										
26 IN OUT Pasteurized foods used; prohibited foods not 3 1.5 0											
Chemical .2653, .2657											
27	X	оит	N/A		Food additives: approved & properly used	1	0.5	0			
	-	OUT			Toxic substances properly identified stored & used	2	1	0			
					ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	6					
29	ιN	оит	IVA	1	reduced oxygen packaging criteria or HACCP plan	2	1	0			

Establishment ID: 3034012087

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

48 X our Warewashing facilities: installed, maintained & 1 0.5 0 48 X our Warewashing facilities: installed, maintained & 1 0.5 0 49 IN XT Non-food contact surfaces clean X 0.5 0 49 IN XT Non-food contact surfaces clean X 0.5 0 X Physical Facilities Set out NVA Hot & cold water available; adequate pressure 1 0.5 0 X Set out NVA Hot & cold water available; adequate pressure 1 0.5 0 X Set out NVA Hot & cold water available; proper backflow devices 2 1 0 X Set out NVA Toilet facilities: properly disposed 2 1 0 X Set out NVA Toilet facilities: properly constructed, supplied 1 0.5 0 Set out Garbage & refuse properly disposed; facilities W out Garbage & refuse properly disposed; facilities	\mathbf{c}	on	npl	iar	nce	Status		OU	г	CDI	R	V
30 N Out X Pasteurized eggs used where required 1 0.5 0 31 X Out Water and ice from approved source 2 1 0 32 N Out Water and ice from approved source 2 1 0 32 N Out Water and ice from approved source 2 1 0 33 X Out Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 34 N Out N Proper cooling methods used; adequate accurate 1 0.5 0 35 X Out N N Approved thawing methods used 1 0.5 0 36 X Out Thermometers provided & accurate 1 0.5 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1	Saf	ie F	-	d an	d W	ater 2653 2655 2658	<u> </u>					
31 X our Water and ice from approved source 2 1 0 32 N our Yariance obtained for specialized processing methods 2 1 0 33 X our Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 34 N our Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 1 35 X our Na No Approved thawing methods used 1 0.5 0 1 36 X our Na No Approved thawing methods used 1 0.5 0 1 36 X our Na No Approved thawing methods used 1 0.5 0 1 36 X our Thermometers provided & accurate 1 0.5 0 1 7 X our Insects & rodents not present; no unauthorized a mimals 1 0.5 0 X 39 N our Contamination prevented during food preparation, storage & display 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5							1	0.5	0			<u> </u>
32 N Out Wain and the processing methods 2 1 0 Food Temperature Control .2653, .2654 33 X Out Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 34 N Out NA NO Approved thawing methods used; adequate equipment for temperature control 1 0.5 0 1 36 X Out NA No Approved thawing methods used; adequate equipment for temperature control 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 1 0 1 0.5 1 0 1 0.5 1 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0				200			2		0			
Food Temperature Control.2653, 265433V roper cooling methods used; adequate equipment for temperature control10.534in our N/A byPlant food properly cooked for hot holding10.5035XOurl W/A byApproved thawing methods used10.5036XOurl W/A byApproved thawing methods used10.5036XOurl W/A byApproved thawing methods used10.5036XOurl W/A byApproved thawing methods used10.5037XNourl Thermometers provided & accurate2107Food Identification2652.2653, .2654, .2656, .265738Xourl Insects & rodents not present; no unauthorized preparation, storage & display2X039in byArtContamination prevented during food preparation, storage & display2X041XOurl Wiping cloths: properly used & stored10.5042XOurl WWashing fruits & vegetables10.5043XOurl Utensils, equipment & linens: properly stored, dried & handled10.5044XOurl Gloves used properly10.5045XOurl Gloves used properly designed, constructed & used10.5046XOurl Gloves used properly designed, <b< td=""><td>-</td><td></td><td></td><td>N}∧A</td><td></td><td>Variance obtained for specialized processing</td><td></td><td></td><td></td><td></td><td></td><td></td></b<>	-			N}∧A		Variance obtained for specialized processing						
33XoutProper cooling methods used; adequate equipment for temperature control10.5034INoutNA (M)Approved thawing methods used10.5035XoutNA (N)Approved thawing methods used10.5036XOutThermometers provided & accurate10.507MFood Identification.2653.2654, .2656, .265737XOutFood Properly labeled: original container2107Prevention of Food Contamination.2652, .2653, .2654, .2656.265738XOutInsects & rodents not present; no unauthorized animals2X039IN \mathcal{M} Personal cleanliness10.5X40IN \mathcal{M} Personal cleanliness10.5041XOutWiping cloths: properly used & stored10.5042XIn-use utensils: properly stored10.50144XOutUtensils, equipment & linens: properly stored, dried & handled10.50145XOutSingle-use & single-service articles: properly10.50144XOutGloves used properly designed, constructed & used10.50145XOutSingle-use & single-service articles: properly10.50145	For	od	Ten	nper	atur		-	-	Ľ			
34 IN OUT NA \$\\$\\$\\$OP Plant food properly cooked for hot holding 1 0.5 0 35 X out NA \$\\$\\$OP Plant food properly cooked for hot holding 1 0.5 0 36 X out NA \$NO Approved thawing methods used 1 0.5 0 36 X out NA \$NO Approved thawing methods used 1 0.5 0 36 X out NA \$NO Approved thawing methods used 1 0.5 0 36 X out NA \$NO Approved thawing methods used 1 0.5 0 7 Food Identification .2653 .2654 .2656 .2657 37 X out Na Insects & rodents not present; no unauthorized a mimals 2 1 0 38 Vort Personal cleanliness 1 0.5 X X 40 N Out Wiping cloths: properly used & stored 1 0.5 0 1 41 Out WA Washing fruits & vegetables 1 0.5 0 1 42 X out Wiping cloths: properly stored, dried & h	Т	Т				Proper cooling methods used; adequate	1	0.5	0			
35 X Our NA NO Approved thawing methods used 1 0.5 0 36 X Our Thermometers provided & accurate 1 0.5 0 37 X Our Food properly labeled: original container 2 1 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38 X our Insects & rodents not present; no unauthorized 2 1 0 39 W Qr Contamination prevented during food 2 X 0 X 40 IN Qr Personal cleanliness 1 0.5 X X 41 X Our Wiping cloths: properly used & stored 1 0.5 0 2 42 X Our Washing fruits & vegetables 1 0.5 0 2 43 X Our Utensils, equipment & linens: properly stored, dired & handled 1 0.5 0 2 44 X Our Single-use & single-service articles: properly tored, dired & handled 1 0.5 0 </td <td>24</td> <td>INI</td> <td></td> <td>NIZA</td> <td>3</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	24	INI		NIZA	3							
36 X out Thermometers provided & accurate 1 0.5 0 Food Identification .2653 37 X out Food properly labeled: original container 2 1 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38 X out Insects & rodents not present; no unauthorized animals 2 1 0 39 IN Out Insects & rodents not present; no unauthorized animals 2 X 0 X 40 IN Out Contamination prevented during food preparation, storage & display 2 X 0 X 40 IN Out Wiping cloths: properly used & stored 1 0.5 0 X 41 X Out In-use utensils: properly stored 1 0.5 0 Intersity and dired & handled 1 0.5 0 Intersity and dired & handled 1 0.5 0 Intersity and dired & handled 1 0.5	_	_					-		<u> </u>			
Food Identification .2653 37 X out Food properly labeled: original container 2 1 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38 X out Insects & rodents not present; no unauthorized animals 2 1 0 39 IN \$\Delta t Contamination prevented during food preparation, storage & display 2 X 0 X 40 IN \$\Delta t Personal cleanliness 1 0.5 X X 41 X out Washing fruits & vegetables 1 0.5 0 2 42 X out Washing fruits & vegetables 1 0.5 0 2 43 X out Utensils, equipment & linens: properly stored 1 0.5 0 44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 45 X out Single-use & single-service articles: properly 1 0.5 0 45 X out Gloves used properly designed, constructed & used 1 0.5 0 X 46 X out<				10/4	10/0		-		~			
37 X out Food properly labeled: original container 2 1 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38 X out Insects & rodents not present; no unauthorized animals 2 1 0 2 39 N QVT Contamination prevented during food preparation, storage & display 2 X 0 X 40 N QVT Personal cleanliness 1 0.5 X X 41 X out Wiping cloths: properly used & stored 1 0.5 0 2 42 X out Washing fruits & vegetables 1 0.5 0 1 Proper Use of Utensils contaminetic Inous 1 0.5 0 1 43 X out Utensils, equipment & linens: properly stored 1 0.5 0 1 44 X out Gloves used properly 1 0.5 0 1 Vetensils and Equipment .2653, .2654, .2663 Vetensils a		,		ntifi			1	1010	15			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38 Insects & rodents not present; no unauthorized 2 1 0 39 N QVT Contamination prevented during food preparation, storage & display 2 X 0 X 40 N QVT Personal cleanliness 1 0.5 X X 41 X Out Wiping cloths: properly used & stored 1 0.5 0 2 42 X Out Washing fruits & vegetables 1 0.5 0 2 43 X Out Utensils .2653, .2654 1 0.5 0 2 44 X Out In-use utensils: properly stored 1 0.5 0 1 0.5 0 44 X Out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 1 0.5 0 <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>2</td> <td>1</td> <td>6</td> <td></td> <td></td> <td></td>							2	1	6			
38 X out Insects & rodents not present; no unauthorized animals 2 1 0 39 N QAT Contamination prevented during food preparation, storage & display 2 X 0 X 40 N QAT Personal cleanliness 1 0.5 X X 41 X out Wiping cloths: properly used & stored 1 0.5 0 X 42 X out Washing fruits & vegetables 1 0.5 0 C 43 X out In-use utensils: properly stored 1 0.5 0 C 44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 C 44 X out Single-use & single-service articles: properly tored, dried & handled 1 0.5 0 C 45 X out Gloves used properly 1 0.5 0 C 46 X out Gloves used properly designed, constructed & used 1 0.5 0 X 47		1					-	1	0			
35 X 001 animals 2 1 0 39 N QAT Contamination prevented during food preparation, storage & display 2 X 0 X 40 N QAT Personal cleanliness 1 0.5 X X 41 X our Wiping cloths: properly used & stored 1 0.5 0 X 42 X our Washing fruits & vegetables 1 0.5 0 X 43 X our In-use utensils: properly stored 1 0.5 0 I 44 X our In-use utensils: properly stored 1 0.5 0 I 44 X our Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 I 45 X our Single-use & single-service articles: properly 1 0.5 0 I 45 X our Gloves used properly 1 0.5 0 I 46 X our Equipment, food & non-food contact surfaces	Pre	eve	ntic	on o	Foo		57				_	_
33 IN Qt preparation, storage & display 2 X 0 X 40 IN Qt Personal cleanliness 1 0.5 X X 41 X OUT Wiping cloths: properly used & stored 1 0.5 X X 42 X OUT Washing fruits & vegetables 1 0.5 0 Image: Comparison of the	38]	×	оит				2	1	0			
44 X Out Wiping cloths: properly used & stored 1 0.5 0 42 X Out WA Washing fruits & vegetables 1 0.5 0 43 X Out In-use utensils: properly stored 1 0.5 0 44 X Out In-use utensils: properly stored 1 0.5 0 44 X Out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 45 X Out Single-use & single-service articles: properly stored, stored & used 1 0.5 0 46 X Out Gloves used properly 1 0.5 0 1 47 IN ØxT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 0 X 48 V Out Warewashing facilities: installed, maintained & 1 0.5 0 X 49 IN ØxT Non-food contact surfaces clean X 0.5 0 X 50 X Out Non-food c	39	IN	ў(т				2	x	0	x		
42 X OUT NA Washing fruits & vegetables 1 0.5 0 Proper Use of Utensils .2653, .2654 43 X Out In-use utensils: properly stored 1 0.5 0 44 X Out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 44 X Out Utensils, equipment & linens: properly stored, dried & handled 45 X Out Single-use & single-service articles: properly 1 0.5 0 45 X out Gloves used properly 1 0.5 0 46 X out Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 47 IN Øxt Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 0 X 48 X out Warewashing facilities: installed, maintained & 1 0.5 0 X 448 X out Wot Non-food contact surfaces clean	10	IN	0)∕(⊺				1	0.5	K	Х		
Proper Use of Utensils .2653, .2654 43 X our In-use utensils: properly stored 1 0.5 0 44 X our Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 45 X our Single-use & single-service articles: properly stored & used 1 0.5 0 46 X our Gloves used properly 1 0.5 0 46 X our Gloves used properly 1 0.5 0 47 IN XT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 0 X 48 X our Warewashing facilities: installed, maintained & used; test strips 1 0.5 0 X 49 IN XT Non-food contact surfaces clean X 0.5 0 X 50 X our Varewashing facilities: installed, maintained & used; test strips 1 0.5 0 X 51 X our Plumbing installed; proper backflow devices 2 1 0 5 52 X our Sewage & wastewater properly disposed 1 0.5 0 5 53 X our NA Toilet facilitites:	11]	×	оит			Wiping cloths: properly used & stored	1	0.5	0			
43 M out In-use utensils: properly stored 1 0.5 0 44 M out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 45 M out Single-use & single-service articles: properly stored, used 1 0.5 0 46 M out Gloves used properly 1 0.5 0 46 M out Gloves used properly 1 0.5 0 47 IN M Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 0 X 48 M out Warewashing facilities: installed, maintained & 1 0.5 0 X 49 N OXT Non-food contact surfaces clean X 0.5 0 X 49 N OVT Non-food contact surfaces clean X 0.5 0 X 50 Out NA Hot & cold water available; adequate pressure 1 0.5 0 X 51 Out NA Toilet facilities: pr	12]	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
44 X out Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 45 X out Single-use & single-service articles: properly 1 0.5 0 46 X out Gloves used properly 1 0.5 0 46 X out Gloves used properly 1 0.5 0 47 IN ØXT Equipment .2653, .2654, .2663 1 0%5 0 X 48 X out Warewashing facilities: installed, maintained & 1 0.5 0 X 48 X out Non-food contact surfaces clean X 0.5 0 X 49 N OVT Non-food contact surfaces clean X 0.5 0 X 71 X Out Warewashing facilities: installed, maintained & 1 0.5 0 X 48 X out Non-food contact surfaces clean X 0.5 0 X 50 Out NA Hot & cold water available; adequate pressure 1 0.5 0	Pro	ppe	er Us	se o	fUte	ensils .2653, .2654						
44 M OUT dried & handled 1 0.5 0 45 M out Single-use & single-service articles: properly 1 0.5 0 46 M out Gloves used properly 1 0.5 0 46 M out Gloves used properly 1 0.5 0 47 IN Ø T Equipment .2653, .2654, .2663 1 0% 0 X 48 M out Warewashing facilities: installed, maintained & 1 0.5 0 X 48 M out Warewashing facilities: installed, maintained & 1 0.5 0 X 49 IN Ø T Non-food contact surfaces clean X 0.5 0 X 49 IN Ø T Non-food contact surfaces clean X 0.5 0 X 50 Out Warewashing facilities: installed, maintained & 1 0.5 0 X 51 Out No T Non-food contact surfaces clean X 0.5 0 <td>13]</td> <td>M</td> <td>оит</td> <td></td> <td></td> <td>In-use utensils: properly stored</td> <td>1</td> <td>0.5</td> <td>0</td> <td></td> <td></td> <td>Γ</td>	13]	M	оит			In-use utensils: properly stored	1	0.5	0			Γ
4001 stored & used 1 0.5 0 46 x out Gloves used properly 1 0.5 0 46 x out Gloves used properly 1 0.5 0 Utensils and Equipment 2653, 2654, 2663 47 IN Øxt Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0.5 0 X 48 X out Warewashing facilities: installed, maintained & 1 0.5 0 X 49 N Oxt Non-food contact surfaces clean X 0.5 0 X Physical Facilities 3.2654, 2655, 2656 50 X Out Warewashing installed; proper backflow devices 2 1 0 51 X Out Plumbing installed; proper backflow devices 2 1 0 52 Out Sewage & wastewater properly disposed 2 1 0 Garbage & refuse properly disposed; facilities 54 X Out <td>14]</td> <td>×</td> <td>оит</td> <td></td> <td></td> <td></td> <td>1</td> <td>0.5</td> <td>0</td> <td></td> <td></td> <td></td>	14]	×	оит				1	0.5	0			
Utensils and Equipment .2653, .2654, .2663 47 IN ØXT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0%S 0 X 48 X out Warewashing facilities: installed, maintained & 1 0.5 0 X 48 X out Warewashing facilities: installed, maintained & 1 0.5 0 X 49 IN ØXT Non-food contact surfaces clean X 0.5 0 X 49 IN ØXT Non-food contact surfaces clean X 0.5 0 X 50 X Out Non-food contact surfaces clean X 0.5 0 X 51 X Out Non-food contact surfaces clean X 0.5 0 X 52 X Out NA Hot & cold water available; adequate pressure 1 0.5 0 53 X Out Sewage & wastewater properly disposed 2 1 0 54 X Out NA Toilet facilities: properly constructed	1 5]	×	оит				1	0.5	0			
47 IN ØXT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 1 0X5 0 X 48 X out Warewashing facilities: installed, maintained & 1 0.5 0 X 48 X out Warewashing facilities: installed, maintained & 1 0.5 0 X 49 IN ØXT Non-food contact surfaces clean X 0.5 0 X 49 IN ØXT Non-food contact surfaces clean X 0.5 0 X 50 X Out Non-food contact surfaces clean X 0.5 0 X 51 X Out Non-food contact surfaces clean X 0.5 0 X 52 X Out Non-food contact surfaces clean X 0.5 0 X 53 X Out Plumbing installed; proper backflow devices 2 1 0 1 54 X Out Sewage & wastewater properly disposed 1 0.5 0 55 X Out </td <td>16]</td> <td>M</td> <td>оит</td> <td></td> <td></td> <td>Gloves used properly</td> <td>1</td> <td>0.5</td> <td>0</td> <td></td> <td></td> <td></td>	16]	M	оит			Gloves used properly	1	0.5	0			
47 IN QVT approved, cleanable, properly designed, constructed & used 1 0% 0 X 48 X out Warewashing facilities: installed, maintained & used; test strips 1 0.5 0 X 49 IN QVT Non-food contact surfaces clean X 0.5 0 X Physical Facilities Sewage & cold water available; adequate pressure 1 0.5 0 X Sewage & wastewater properly disposed 2 1 0 0 Sewage & wastewater properly disposed 2 1 0.5 0 Sewage & wastewater properly disposed 2 1 0.5 0 Sewage & refuse properly disposed; facilities Set out NA Cleaned 1 0.5 0 Set out M out Garbage & refuse properly disposed; facilities A out Garbage & refuse properly disposed; facilities M out Physical facilities installed, maintained & clean X 0.5 0 X	Ute	ens	ils a	and	Equ	ipment .2653, .2654, .2663						
43 X 001 used; test strips 1 0.5 0 49 IN QAT Non-food contact surfaces clean X 0.5 0 X Physical Facilities .2654, .2655, .2656 .2654, .2655, .2656 0 50 X out Plumbing installed; proper backflow devices 2 1 0 51 X out Plumbing installed; proper backflow devices 2 1 0 52 X out Sewage & wastewater properly disposed 2 1 0 53 X out NA Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 54 X out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 IN QAT Physical facilities installed, maintained & clean X 0.5 0 X 56 M out Meets ventilation & lighting requirements;	17	IN	% ⊺			approved, cleanable, properly designed,	1	∂%5	0		x	
Physical Facilities .2654, .2655, .2656 50 X out N/A Hot & cold water available; adequate pressure 1 0.5 0 51 X out Plumbing installed; proper backflow devices 2 1 0 52 X out Sewage & wastewater properly disposed 2 1 0 53 X out N/A Toilet facilities: properly constructed, supplied & cleaned 54 X out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 IN OXT Physical facilities installed, maintained & clean X 0.5 0 56 X out Meets ventilation & lighting requirements; 0 X	18	×	оит				1	0.5	0			
50 X OUT N/A Hot & cold water available; adequate pressure 1 0.5 0 50 X OUT N/A Plumbing installed; proper backflow devices 2 1 0 52 X OUT Sewage & wastewater properly disposed 2 1 0 53 X OUT N/A Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 54 X OUT Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 IN OXT Physical facilities installed, maintained & clean X 0.5 0 56 M OUT Meets ventilation & lighting requirements;	19 I	IN	о)((т			Non-food contact surfaces clean	X	0.5	0		Х	
51 X out Plumbing installed; proper backflow devices 2 1 0 52 X out Sewage & wastewater properly disposed 2 1 0 53 X out N/A Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 54 X out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 N 0XT Physical facilities installed, maintained & clean X 0.5 0 56 M out Meets ventilation & lighting requirements;	Ph	ysi	cal	Faci	ilitie	.2654, .2655, .2656						
51 X out Plumbing installed; proper backflow devices 2 1 0 52 X out Sewage & wastewater properly disposed 2 1 0 53 X out N/A Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 54 X out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 N 0XT Physical facilities installed, maintained & clean X 0.5 0 56 M out Meets ventilation & lighting requirements;	50		оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			Г
53 X outr N/A Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0 54 X outr Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 IN QAT Physical facilities installed, maintained & clean X 0.5 0 56 M outr Meets ventilation & lighting requirements; 0 X							-		-			
53 A Coll NA & cleaned 1 0.5 0 54 A Out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 IN QAT Physical facilities installed, maintained & clean X 0.5 0 X 56 M out Meets ventilation & lighting requirements; Image: Coll of the c	52	M	OUT			Sewage & wastewater properly disposed	2	1	0			
54 Moorn maintained 1 0.5 0 55 IN QAT Physical facilities installed, maintained & clean X 0.5 0 X 56 Mourn Meets ventilation & lighting requirements; Image: Constraint of the second		×	оит	N/A		& cleaned	1	0.5	0			
56 M our Meets ventilation & lighting requirements;	53						1	0.5	0			
	-	×	OUT						L			
	54)						X	0.5	0		Х	



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. Page 1 of _____Food Establishment Inspection Report, 10/2021



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHANG THAI	
Location Address: 4162 CLEMMONS	RD
City: CLEMMONS	State:NC
County: 34 Forsyth	Zip: 27012
Wastewater System: 🛛 Municipal/Community	On-Site System
Water Supply: X Municipal/Community	On-Site System
Permittee: KRUNG THAI RESTAURA	NTS INC.

Establishment ID: 3034012087

X Inspection Re-Inspection	Date: 01/24/2023
Comment Addendum Attached? X	Status Code: A
Water sample taken? Yes X No	Category #: IV

Email 1:nok_ruttana77@yahoo.com

E۲	nail	2
	naii	۷.

Telephone: (336) 778-0388

Email 3:

Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Location Temp Item Location Temp Item Location Temp ltem Servsafe 00 166 Ruttana Cohn white rice rice cooker 3/22/2026 127 153 hot water 3-comp sink brown rice rice cooker 200 158 qt sanitizer (ppm) 3-comp sink fried rice rice cooker 100 38 sushi display cooler Cl sanitizer (ppm) dishmachine raw tuna 168 38 chicken final cook eel sushi display cooler 40 49 fried tofu left prep unit (top) cooked shrimp sushi prep unit 39 cooked shrimp left prep unit (top) 40 left prep unit (top) cooked chicken 38 sliced tomatoes left prep unit (top) 40 cooked noodles left prep unit (reach-in) 40 left prep unit (reach-in) wontons 41 crab meat left prep unit (reach-in) 40 steamed broccoli right prep unit (top) 40 fried chicken right prep unit (reach-in) 38 cooked shrimp 2-door upright cooler 39 cooked duck 2-door upright cooler 39 steamed broccoli walk-in cooler 40 cooked chicken walk-in cooler 40 fried chicken walk-in cooler 39 walk-in cooler cooked noodles $n \ 4 <$ First Last Cohn Person in Charge (Print & Sign): Rutanna First Last Regulatory Authority (Print & Sign): Travis Addis REHS ID:3095 - Addis, Travis Verification Required Date: Authorize final report to **REHS Contact Phone Number:** be received via Email: Division of Public Health Environmental Health Section DHHS is an equal opportunity employer. Food Establishment Inspection Report, 10/2021 North Carolina Department of Health & Human Services Food Protection Program Page 1 of

Establishment Name: CHANG THAI

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 inconsisent 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; watched 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)