

Food Establishment Inspection Report

Score: 95

Establishment Name: YOSHI EXPRESS

Establishment ID: 3034012633

Location Address: 210-B MARKETVIEW DR.

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: YOSHI EXPRESS, LLC

Telephone: (336) 992-0742

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/25/2023 Status Code: A

Time In: 2:00 PM Time Out: 3:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	X
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 <input checked="" type="checkbox"/> N/A	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 OUT <input checked="" type="checkbox"/> 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"/> N/A N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/> X
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 <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Proper cooling time & temperatures	3	1.5	<input checked="" type="checkbox"/> X
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Proper cold holding temperatures	3	1.5	<input checked="" type="checkbox"/> X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> X
24	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/> 0	X
34	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/A	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"/> 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
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 <input checked="" type="checkbox"/> N/A	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
Physical Facilities .2654, .2655, .2656					
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"/> IN <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS: 5					



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: YOSHI EXPRESS, LLC
 Telephone: (336) 992-0742

Establishment ID: 3034012633
☒ Inspection ☐ Re-Inspection Date: 01/25/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: yoshiexpress2@hotmail.com
 Email 2: harris.souv@yahoo.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
pad thai	cooling 2:11	70	hot water	3 comp sink	140			
pad thai	cooling 2:30	68	quat sanitizer	3 comp sink	300			
spaghetti	walk in cooler	41	chicken	cook to	180			
wigns	walk in cooler	37	steak	cook to	154			
ginger sauce	walk in cooler	39						
spaghetti	reach in cooler	41						
scallop	cook to	165						
bamboo chutes	flip top	38						
tofu	reach in cooler	36						
pad thai	reach in cooler	39						
fried rice	rice cooker	148						
white rice	rice cooker	155						
dumplings	reach in cooler	41						
wigns	reach in cooler	47						
wigns	freezer 15 minutes later	44						
tom yum soup	steam table	172						
red curry	steam table	164						
pho	steam table	192						
ramin	steam table	191						
spring roll	cook to	158						

First
 Person in Charge (Print & Sign): Harris
First
 Regulatory Authority (Print & Sign): Shannon

Last
Souvannarath
Last
Craver

[Signature]

[Signature]

REHS ID: 2848 - Craver, Shannon
 REHS Contact Phone Number: (336) 703-3137

Verification Required Date: _____

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

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Date: 01/25/2023 **Time In:** 2:00 PM **Time Out:** 3:55 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C). REPEAT. A certified food protection manager was not available during inspection.
**The person in charge (PIC) shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Raw shell eggs above other raw meats in the tall reach in cooler.
**(A) Food shall be protected from cross contamination by: (2) separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (b) arranging each type of food in equipment so that cross contamination of one type with another is prevented.
CDI: The shell eggs were moved to the bottom shelf.
- 20 3-501.14 Cooling (P). Pad thai is put in the prep sink where hot water is ran over the noodles. (Hot water of around 137F) then cold water is ran over the noodles. Noodles were at 70F when checked at 2:11. At 2:30 the noodles were 68F. The noodles are let in the sink until they are dry and then placed in a bus tub and placed in the walk in cooler.
**(A) Cooling time/temperature control for safety food shall be cooled: (1) within 2 hours from 135F to 70F and (2) within a total of 6 hours from 135F to 41F or less.
CDI: spoke with Person In Charge (PIC) about different methods of cooling the noodles and not making so many. By the end of the inspection the noodles were in the walk in cooler.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). There were wings in the lowboy reach in cooler that were at 47F.
**(A)(2) Time/temperature control for safety food shall be maintained at 41F or less.
CDI: The wings were placed into the reach in freezer and in 10 minutes were at 44F and at 41F at the end of the write up.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf). Wings in the walk in cooler were made 1/23 and were not dated and the sprouts in the reach in cooler were not dated.
**(A) Refrigerated, 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 counts as day 1.
CDI: the dates were added.
- 33 3-501.15 Cooling Methods (Pf). The pad thai noodles were in the sink, filling the sink half way and were then placed in a bus pan to be put in the walk in cooler. The bus pan was filled to the top and the lid was placed on it.
**(A) Cooling shall be accomplished with the time and temperature criteria in 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) placing the food in shallow pans; (2) separating the food into smaller or thinner portions; (3) using rapid cooling methods such as freezers; (4) stirring the food in a container placed in an ice water bath; (5) using containers that facilitate heat transfer; (6) adding ice as an ingredient; (7) other effective methods.
CDI: the noodles were split into two containers and placed on the top shelf with the lid off in the walk in cooler.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C): REPEAT: Shelving in walk in cooler rusting. Prep table legs rusting.
**Equipment shall be maintained in a state of repair or condition.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C): REPEAT: Walls behind grill line soiled. Floors need cleaning under large pieces of equipment such as the cook line.
**(A) Physical facilities shall be cleaned as often as necessary to keep them clean.