

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: CHOPSTIX

Establishment ID: 3034012233

Location Address: 4424 WALLBURG LANDING DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: CHOPSTIX #1 INC.

Telephone: (336) 462-0294

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 01/27/2023 Status Code: A

Time In: 11:30 AM Time Out: 2:08 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
<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"/> 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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <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 <input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
14	<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"/> 0	<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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	<input checked="" type="checkbox"/> 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	1	<input checked="" type="checkbox"/>
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"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> OUT	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"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					4.5



# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27107

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

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

Permittee: CHOPSTIX #1 INC.

Telephone: (336) 462-0294

Establishment ID: 3034012233

☒ Inspection ☐ Re-Inspection Date: 01/27/2023

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: gus.chopstix@gmail.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
rice	cooling since 10 @11:44	67	crab	sushi cooler	41			
wonton	flip top	40	beef	sushi cooler	41			
chicken	flip top	39	cream cheese	sushi cooler	41			
wings	reach in cooler	38	crab	sushi cooler	39			
steak	cook to	160	cream cheese	sushi cooler	41			
white rice	rice cooker	180	salmon	sushi cooler	41			
carrots	rice cooker	184	cream cheese	sushi cooler	42			
fried rice	rice cooker	137	cream cheese	reach in cooler	39			
shrimp	cook to	159	salmon	reach in cooler	41			
cheese	reach in cooler	42	crab	reach in cooler	39			
pico	reach in cooler	39	tempura shrimp	reach in cooler	130			
noodles	flip top	41	salmon	cook to	174			
broccoli	reach in cooler	40	citric acid sanitizer	3 comp sink - 1875 ppm	0			
tempura shrimp	reach in cooler	53	hot water	3 comp sink	130			
chicken	rice cooker	178	bleach sanitizer	dish machine (ppm)	100			
chicken	stove	211	rice	cooling since 10 at 1:49	45			
crab	walk in cooler	38	spring roll	walk in freezer 1:49	18			
spicy crab	walk in cooler	38						
broccoli	walk in cooler	40						
spring roll	walk in freezer 12:05	53						

First  
Person in Charge (Print & Sign): Agustiyan

Last  
Tiju

First  
Regulatory Authority (Print & Sign): Shannon

Last  
Craver

REHS ID: 2848 - Craver, Shannon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3137

Authorize final report to  
be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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• 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:** CHOPSTIX

**Establishment ID:** 3034012233

**Date:** 01/27/2023 **Time In:** 11:30 AM **Time Out:** 2:08 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Agustiyan Tjiu	20105512	Food Service	12/21/2020	12/21/2025

### 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 eating soup at the ordering station right inside the kitchen and employee rolling spring rolls with a drink sitting on the prep table.  
\*\*(A) An employee shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and Single-Use articles; or other items needing protection can not result.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf). There was food pieces in the drain of the handwashing sink near the 3 compartment sink.  
\*\*(B) A handwashing sink may not be used for purposes other than handwashing.  
CDI: The food pieces were removed and spoke with the Person In Charge (PIC) about using a handwashing sink for only handwashing.
- 13 3-202.15 Package Integrity (Pf). There were two dented cans of hoisin sauce in the dry stock room.  
\*\*Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contamination.  
CDI: The cans were removed from the kitchen.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Two bus pans of raw chicken stored above raw steak in the walk 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 chicken was moved below the steak.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Tempura shrimp was in the reach in cooler at 53F. The cooler had been unplugged during cleaning the night before.  
\*\*(A)(2) Time/temperature control for safety food shall be maintained at 41F or less.  
CDI: the shrimp was discarded upon request and the unit was plugged in and was at 30F at the end of the inspection.
- 35 3-501.13 Thawing (C). There are vacuum sealed packages of tuna in the walk in cooler and sushi reach in coolers that were thawing and sealed.  
\*\*(E) Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment: (1) prior to it thawing under refrigeration; or (2) prior to, or immediately upon completion of, its thawing using procedures.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C). The corn starch container was not labeled.  
\*\*Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C). There are boxes of food stored on the floor in the walk in freezer, walk in cooler, and in the dry stock room.  
\*\*(A) Food shall be protected from contamination by storing the food: (1) in a clean dry location; (2) not exposed to splash, dust, or other contamination; and (3) at least 6 inches above the floor.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C). The metal container holding extra spatulas had food crumbs and debris in the bottom.  
\*\*(A) Cleaned equipment and utensils, laundered linens, and single-service and Single-Use articles shall be stored: (1) in a clean, dry location.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C). The floor in the walk in freezer and in the dry stock room needs to be cleaned.  
\*\*(A) Physical facilities shall be cleaned as often as possible to keep them clean.