

# Food Establishment Inspection Report

Score: 97

Establishment Name: ASIAN BISTRO

Establishment ID: 3034012758

Location Address: 7736 NORTHPOINT BLVD SUITE 200

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC

Date: 07/12/2021 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 10:55 AM Time Out: 1:45 PM

Permittee: JQ PEACE FAMILY INC.

Total Time: 2 hrs 50 min

Telephone: (336) 896-1525

Category #: IV

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

FDA Establishment Type:

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

No. of Risk Factor/Intervention Violations: 4

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. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2				33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<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	0				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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0				
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 3										
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1														
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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													



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Food Protection Program

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Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ASIAN BISTRO

Location Address: 7736 NORTHPOINT BLVD SUITE 200

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

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

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Permittee: JQ PEACE FAMILY INC.

Telephone: (336) 896-1525

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☒ Inspection ☐ Re-Inspection Date: 07/12/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: greekju785@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
ServSafe	Shangcheng Qui 5/27/26	0.0						
hot water	3 comp sink	136.0						
chlorine sanitizer	3 comp sink (ppm)	50.0						
lo mein noodles	cooling @11:15 am	81.0						
lo mein noodles	cooling @11:45 am	80.0						
chicken wings	walk in cooler	41.0						
sweet and sour chicken	walk in cooler	41.0						
shrimp	walk in cooler	41.0						
egg rolls	make unit behind fryer	35.0						
chicken wings	make unit behind fryer	38.0						
tofu	main make unit	40.0						
shrimp	main make unit	40.0						
raw chicken	stir fry make unit	41.0						
broccoli	stir fry make unit	40.0						
lo mein noodles	cooling @ 12:01 pm	10.8						
lo mein noodles	cooling @ 12:18 pm	73.0						
cooling rate	lo mein noodles @ 2.058F per minute	0.0						

Person in Charge (Print & Sign): Xiujuan Lin

Regulatory Authority (Print & Sign): Lauren Pleasants

On File

On File

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



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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.

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2-301.12 Cleaning Procedure-P- After handwashing two employees recontaminated hands by pushing lever down for paper towels with bare hands. To avoid recontaminating hands after handwashing, get a piece of paper towel prior to handwashing so as to no recontaminate hands when pushing lever down for paper towels. CDI- Educated employees on proper handwashing and drying method with demonstration. Employees rewashed hands using proper procedures.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- One metal bowl of raw chicken stored over open container of onions. Raw animal foods shall never be stored over ready-to-eat foods. CDI- Bowl of chicken moved to separate shelf, on bottom with other raw chicken cuts.

- 14 4-702.11 Before Use After Cleaning - P- One bus tub was rinsed and towel dried before storing on clean dish shelf. Item was not sanitized. Utensils and food-contact surfaces of equipment shall be sanitized before use or before storing with clean dishes after cleaning. CDI-Bus tub was properly washed, rinsed, and sanitized at three comp sink.

- 18 3-501.14 Cooling - P- One bus tub of lo mein noodles measured at 81F at 11:15 am. Noodles had been cooked around 9 am according to PIC. Noodles measured at 80F at 11:45 am. Noodles did not meet proper cooling parameters. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours for a total cooling time frame of no more than 6 hours. CDI- Employee voluntarily discarded noodles. Educated management on proper cooling parameters.

- 31 3-501.15 Cooling Methods - PF- One bus tub of recently cooked lo mein noodles placed in walk in freezer, tightly covered and in a large portion. Another bus tub of lo mein noodles prepped around 9 am cooling in large portion and tightly covered in walk in cooler. Quickly cool foods using proper cooling methods such as ice baths, shallower portions, metal pans, loose coverings, and rapid cooling equipment. CDI- Educated employees on proper cooling methods. Noodles in walk in cooler were discarded. Bus tub of noodles in walk in freezer was separated into small portions in metal pans and placed in walk in freezer with loose plastic wrap. Noodles cooling properly as noted in temperature log.

- 37 3-307.11 Miscellaneous Sources of Contamination - C- In walk in cooler, shelf above raw chicken has several employee food items. Food shall be protected from contamination sources not specifically noted by the food code. Relocate employee food items away from establishment's food ingredients so as to prevent possible contamination. May store items on bottom shelf.

3-305.11 Food Storage-Preventing Contamination from the Premises - C- Ice droplets have settled on containers of food in walk in freezer from leak near pipes behind condenser. Food shall be stored where it is not exposed to splash, dust or other contamination. CDI- Food containers moved away from leak.

- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Rinsed bus tub that was not sanitized was towel dried and placed on top of clean bus tub shelf. After cleaning and sanitizing, equipment and utensils shall be air dried. They may not be cloth dried. CDI- Educated employees on air-drying requirements. Bus tub (and other equipment it touched) were placed at three comp sink to be rewashed.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Ice build up on pipes on pipes of walk in freezer behind condenser, and ice buildup on inside of door. Maintain equipment in good repair and proper adjustment. Fix leak in walk in freezer.

- 52 5-501.13 Receptacles - C- Green waste receptacle needs to be replaced it is severely rusted and in poor repair. Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food service establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.