

Food Establishment Inspection Report

Score: 94.5

Establishment Name: KIMONO JAPANESE RESTAURANT
 Location Address: 4910 OLD COUNTRY CLUB ROAD, HARPER HILLS SHOPPING CENTER
 City: WINSTON SALEM State: NC
 Zip: 27104 County: 34 Forsyth
 Permittee: KIMONO FOODS INC
 Telephone: (336) 774-9777
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034011679
 Inspection Re-Inspection
 Date: 07/14/2021 Status Code: A
 Time In: 2:25 PM Time Out: 8:50 PM
 Total Time: 6 hrs 25 min
 Category #: IV
 FDA Establishment Type: Full-Service Restaurant
 No. of Risk Factor/Intervention Violations: 9
 No. of Repeat Risk Factor/Intervention Violations: 2

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.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0		
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0		
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
Chemical .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0		
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0		
Conformance with Approved Procedures .2653, .2654, .2658									
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		

Good Retail Practices									
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	
Safe Food and Water .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
Food Temperature Control .2653, .2654									
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	0	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	0	0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:					5.5				



Comment Addendum to Food Establishment Inspection Report

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Wastewater System: Municipal/Community On-Site System
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Permittee: KIMONO FOODS INC
Telephone: (336) 774-9777

Establishment ID: 3034011679
 Inspection Re-Inspection **Date:** 07/14/2021
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1:
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	Imade Yuhani 3/16/26	0.0	miso soup	sushi fish display 1	39.0			
hot water	3 comp sink	140.0	salmon	sushi fish display 1	39.0			
chlorine sanitizer	dishmachine	50.0	fish	sushi fish display 2	40.0			
chlorine sanitizer	bucket	200.0	salmon	(2nd) sushi 2 door reach in	49.0			
noodles	cooling @2:42pm	116.0	tuna	(2nd) sushi 2 door reach in	48.0			
noodles	cooling @3:09pm	111.0	seaweed salad	(2nd) sushi 2 door reach in	50.0			
noodles	cooling @ 4pm	34.0	air temp	(2nd) sushi 2 door reach in	49.0			
cut lettuce	make unit behind wok station	42.0	salmon	(1st) sushi 2 door reach in	40.0			
tofu	make unit behind wok station	42.0	tuna	(1st) sushi 2 door reach in	41.0			
air temp	make unit behind wok station	40.1	grilled chicken	final cook	176.0			
steak	walk in cooler	41.0	carrots	hot hold	143.0			
noodles	walk in cooler	40.0						
chicken	walk in cooler	40.0						
cream cheese	cooling @ 3:02 pm	59.0						
cream cheese	cooling @ 4 pm	43.0						
chicken	cooling @ 3:02 pm	48.0						
chicken	cooling @ 4 pm	42.0						
noodles	stir fry make unit	40.0						
salmon	stir fry make unit	40.0						
shrimp and scallops	stir fry make unit	43.0						

Person in Charge (Print & Sign): Jae *First* Parker *Last*
Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*




REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034011679

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.

- 7 3-301.11 Preventing Contamination from Hands - P- Employee observed using barehand to touch chopped green onions during food preparation. Do not contact exposed ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI- PIC voluntarily discarded container of chopped green onions.
- 11 3-202.15 Package Integrity - PF- 3 food cans dented at seams found in dry storage with rest of food cans. Food packaging has be in good condition, intact and protect the food inside. Dents at seams of food cans may create microtears which can lead to potential bacteria growth. CDI- Employee segregated cans to appropriate location.
- 13 3-304.11 Food Contact with Equipment and Utensils - P-Mushrooms stored in flat dish rack during food preparation. Food shall only contact surfaces of properly cleaned and sanitized equipment and utensils.Do not use dish racks for any type of food preparation. CDI- Mushrooms voluntarily discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 12 plates stored with clean dishes observed with slight food residue and debris. Food processor stored on clean dish rack and was soiled with food debris. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI- Plates and food processor placed near dish machine to be rewashed.
- 18 3-501.14 Cooling - P- 2 bus tubs of recently prepped noodles measured at 116F at 2:42pm and at 111F at 3:09pm. Cooling parameters were not being met. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI- Employee poured ice on drained noodles and placed containers in walk in cooler. Noodles measured at 34F at 4pm.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding -REPEAT-P- One pot of miso soup measured at 122F. Maintain potentially hazardous foods in hot holding at 135F and above. CDI- PIC voluntarily discarded soup.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- In 2nd sushi 2 door reach in cooler (furthest from handsink), air temperature of unit measured at 49F. The following items in reach in measured above 41F; 2 small containers of seaweed salad, 1 small plate of fish, some Kimono sauce (contains fish eggs), 2 small trays of crab meat, 1 tray of salmon. 1 Kimono sauce bottle behind sushi prep board measured at 70F. In stir fry make unit, shrimp and scallops measured between 42F/43F. Shrimp and scallops were placed in double metal pans. Maintain potentially hazardous foods at 41F or below. CDI- Shrimp and scallops shall be placed in ice or covered with metal lid to maintain proper holding temperatures; remainder of items discarded by PIC.
- 22 3-501.19 Time as a Public Health Control - P-REPEAT w/ Improvement- Establishment is keeping up with times for cooked chicken, broccoli, and rice in notebooks. Chicken still in use at 2:40 pm and time was 10:05 am when chicken was removed from temperature control as noted in notebook. Rice times were not available for 7/13/21 in notebook. CDI- Chicken voluntarily discarded. Continue working on time as public health procedures for time documentation and appropriate discard times.
- 26 7-102.11 Common Name-Working Containers -PF- One chemical bottle unlabeled hanging off shelf. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- Employee labeled bottle./7-201.11 Separation-Storage - P- Gallons used for serving sweet tea stored on shelf next to hand soap and WD-40. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Employee moved gallons to appropriate location.
- 31 3-501.15 Cooling Methods - PF- The following items were being cooled using improper cooling methods; noodles (in large bus tubs sitting in melted ice), cream cheese mix (large, thick portion in plastic tub), raw chicken (tightly covered with lid), and scallops and shrimp (tightly covered with plastic wrap). Quickly cool foods using proper cooling methods such as open/vented shallow pans, large ice baths, active stirring, metal pans, and rapid cooling equipment. Cool items in smaller portions, in walk in freezer, and with loose coverings to allow for cold air flow. CDI- Educated management on proper cooling methods. Scallops, shrimp, and chicken left vented in walk in cooler. Cream cheese separated into metal containers and chilled in walk in freezer. Noodles were drained of melted ice and placed in walk in cooler with new ice. Items measured at or below 41F at 4pm.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- All sauce bottles at sushi reach in coolers were unlabeled and one bucket of flour unlabeled. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Ice droplets throughout shelves, ceiling, and condenser of walk in freezer actively dripping on food packages. 2 food boxes stored on floor of walk in freezer. Food shall be stored in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 39 3-304.14 Wiping Cloths, Use Limitation (B)(D) - C- Two wet wiping cloths stored on sushi cutting boards. Container of chlorine sanitizer holding wiping cloths was slightly soiled. Hold in-use wiping cloths in sanitizer between uses. Chemical sanitizing solutions storing wet wiping cloths in between uses shall be free of food debris and visible soil. CDI- Employee cleaned bucket and replaced with fresh sanitizer and placed all wiping cloths into bucket.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Broken gaskets on door of walk in cooler, walk in freezer, and on doors of make unit behind wok station. Rust and corrosion observed on bottom right side of handles of wok station. Spray nozzle has become detached from support bracket on wall and is being held by plastic bag. Walk in freezer needs to be repaired so that there is no more ice build up. Air temperature of one sushi 2 door reach in (furthest from handsink) measured at 49F. Sushi 2 door reach in must be able to maintain potentially hazardous foods at 41F or below if being used. Maintain equipment in good repair and proper adjustment. Fix or replace stated items. *Note* Do not use sushi reach in cooler furthest from handsink until repaired and capable of maintaining potentially hazardous foods at 41F or below. Contact Jackie Martinez when repaired.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C- Outdoor storage area for cardboard waste receptacle is littered with trash, leaf litter and torn trash bags. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean. Maintain areas around waste receptacles free of litter and unnecessary items.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Recaulk around toilets in women's restroom. Repair wall damage in third stall in women's restroom (behind toilet and behind door to stall). Floors, wall, ceilings, and their attachments shall be designed, constructed and installed so that they are smooth and easily cleanable.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Tiles behind prep sink where wall and floor meet (in front of walk in freezer) are coming off. Ceiling tile above walk in freezer needs to be adjusted to cover ceiling gap. Repair light fixture in walk in freezer, it is coming off. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C- Light intensity measured at 6 fc in walk in freezer. Lighting in walk in refrigeration units shall measure at least 10 fc. Increase light intensity.//6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C- Employee observed eating from plate on top of storage container at beginning of inspection. A multitude of employee food items scattered throughout establishment. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.