

Food Establishment Inspection Report

Score: 93

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034012089

Location Address: 324 SUMMIT SQUARE BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: KIMONO ENTERPRISE INC.

Telephone: (336) 377-0147

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/15/2023 Status Code: A

Time In: 11:45 AM Time Out: 4:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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"/> OUT/N/A	Certified Food Protection Manager	1	0	
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"/> IN	Hands clean & properly washed	4	X	0
9	<input checked="" type="checkbox"/> IN	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	X
10	<input checked="" type="checkbox"/> IN	Handwashing sinks supplied & accessible	2	X	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	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"/> OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	3	1.5	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	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	Proper cooling time & temperatures	3	1.5	X
21	<input checked="" type="checkbox"/> OUT	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN	Proper cold holding temperatures	X	1.5	0
23	<input checked="" type="checkbox"/> OUT	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN	Time as a Public Health Control; procedures & records	3	1.5	X
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN	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	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	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN	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"/> IN	Food properly labeled: original container	2	1	X
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"/> IN	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> IN	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN	In-use utensils: properly stored	1	0.5	X
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"/> 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
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	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	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT

Location Address: 324 SUMMIT SQUARE BLVD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

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

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

Permittee: KIMONO ENTERPRISE INC.

Telephone: (336) 377-0147

Establishment ID: 3034012089

☒ Inspection ☐ Re-Inspection Date: 03/15/2023

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: damo2015@gmail.com

Email 2: 0316jw@gmail.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
shrimp	final cook	157	raw scallop	walk in cooler	44			
cooked chicken	reheat after BHC	122	shrimp	walk in cooler	44			
cooked chicken	corrective reheat after BHC	156	raw beef	walk in cooler	45			
cut lettuce @ 11:55	walk in cooler	51	raw chicken	walk in cooler	45			
rice soaking @ 11:55	walk in cooler	49	crab wonton filling	walk in cooler	45			
spaghetti noodles	walk in cooler	46	ambient	walk in cooler	44			
cut lettuce @ 12:46	walk in cooler	49	ambient	salad unit	40			
rice soaking @ 12:46	walk in cooler	49	hot water	3-comp	141			
spaghetti noodles	make unit	41	chlorine ppm	dishwasher rinse	100			
salmon	make unit	43	soup	kettle	202			
scallops	make unit	44	all sushi proteins	sushi unit	38			
raw shrimp	make unit	39	asparagus	sushi unit x 2	38			
raw beef	make unit	39	imitation crab	sushi backstock unit	43			
raw beef	make unit inside	45	smoked salmon	sushi backstock unit	41			
raw shrimp	make unit inside	44	ambient	make unit	35.8			
white rice	rice warmer	160						
fried rice	rice warmer	140						
carrots	kettle	187						
tofu	salad make unit	70						
cut lettuce	salad make unit	45						

First
Person in Charge (Print & Sign): Su Jin

Last
Park

First
Regulatory Authority (Print & Sign): Leslie

Last
Easter

REHS ID: 1908 - Easter, Leslie

Verification Required Date: 03/17/2023

REHS Contact Phone Number: (336) 703-3138

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

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034012089

Date: 03/15/2023 **Time In:** 11:45 AM **Time Out:** 4:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Su Jin Park	18414010	Food Service	09/24/2019	09/24/2024

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.

- 8 2-301.14 When to Wash (P). Food employee is sushi area left prep area and entered dining room twice and returned to work station and did not wash hands or change gloves. Wait staff are entering the kitchen from dining area and portioning/preparing soups and salads w/o effectively washing hands. Employees shall wash hands after engaging in activities that contaminate the hands. Employee instructed to remove gloves and wash hands & education w/PIC. Verification of solution of wait staff handwashing required by Friday, 3/17.
- 9 3-301.11 Preventing Contamination from Hands (P). Food employee scooped pre-cooked chicken with bare hands and placed on grill for order. Final reheat temp of chicken was 122-133F. If employees touch ready to eat foods w/bare hands the food shall be heated to 145F. CDI - employee instructed to place chicken back on grill; chicken was heated to 156F.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf). Upon beginning of inspection, metal scrubber in main hand washing sink. Employee rinsed a wiping cloth in the same hand sink later during the inspection. Hand sinks shall be accessible at all times and used only for handwashing. CDI - metal scrubber removed and employee was instructed that sink is for handwashing only.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). In walk in freezer, raw bulgogi beef (packaged in establishment) stored over raw shrimp; raw fish eggs stored over RTE foods. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI - foods rearranged to proper stacking order.
- 20 3-501.15 Cooling (P)- Cut lettuce prepared today and soaking rice did not cool quickly enough to meet cooling parameters. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. Foods that rise in temperature during preparation must cool to 41F w/in 4 hours. CDI - Ice was added to soaking rice to drop temp below 41F. Cut lettuce was rapidly cooled in walk in freezer and then stored in salad unit. Cool foods by incorporating ice or using the walk in freezer until the walk in cooler can effectively hold foods at 41F or below.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) All items in walk in cooler range 44-45F (see temp log); raw beef, shrimp, raw scallops, raw salmon in make unit above 41F (taken from walk in cooler). Salad mix (taken from WIC) at 44-45 in salad station. TCS foods held cold shall be held at 41F. Verification required for proper cold holding temperatures by Friday, 3/17. In the interim, utilize ice when possible to hold foods cold (scallops, shrimp, salmon); use salad unit for storage of lettuce/salad. WIC may only be used for storage of raw meats and raw produce. Store precooked items (spaghetti, cooked soup meat) and cut lettuce in other properly working units.
- 24 3-501.19 Time as a Public Health Control (Pf). Repeat. Establishment did not have written procedures for cooked chicken and blanched broccoli. Establishment shall have written procedures prepared in advance. CDI - REHS provided procedures to PIC that were obtained during previous inspection.
- 33 3-501.15 Cooling Methods (Pf). Tofu cut today was filled with tap water, cut lettuce and soaking rice were tightly covered with plastic wrap, imitation crab was tightly covered in sushi overflow cooler. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring, adding ice as an ingredient. Cold air must flow around product to remove the heat. CDI - ice was added to tofu, lettuce was placed in smaller portions and chilled quickly in walk in freezer, imitation crab spread out and placed in walk in freezer. Education with PIC. Do not utilize walk in cooler to cool foods until it can properly hold foods at 41F or below.
4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf). Walk in cooler ambient 44F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Walk in cooler must effectively hold cold foods at 41F or below. Verification that establishment has enough cold holding equipment (capacity) to properly hold foods at 41F or below required by Friday, 3/17.
4-301.11 -Pf
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C). Repeat. Dry goods above wok station were not labeled. Sauces at sushi station and cook line were not labeled. Once removed from original container, identify dry goods, oils, spices, etc. with common name of the food unless they are easily identifiable such as beans or pasta.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C). Boxes of food on floor in walk in freezer. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.

- 41 3-304.14 Wiping Cloths, Use Limitations (C). Several wet wiping cloths around warewashing machine, one on top of container of oil. Hold in-use wiping cloths in sanitizer between uses; soiled wiping cloths shall be kept in soiled linen area. CDI - PIC placed cloths in soiled linen bin.
- 42 3-302.15 Washing Fruits and Vegetables (C). Establishment cuts broccoli crowns before washing and places back into original box. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C). Tongs at fryer stored on splash guard of hand wash sink (twice); ice scoop in ice machine stored in ice w/handle touching ice. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. CDI - PIC moved utensils to dishwashing area/proper storage area.
- 54 5-501.113 Covering Receptacles (C). Right door on cardboard dumpster missing. Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent. Multiple requests made to landlord.