

Food Establishment Inspection Report

Score: 90.5

Establishment Name: KONNICHWA OF WINSTON SALEM, LLC

Establishment ID: 3034010471

Location Address: 386 EAST HANES MILL RD

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: KONNICHWA OF WINSTON SALEM, LLC

Telephone: (336) 377-7068

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/22/2024 Status Code: A

Time In: 11:20 AM Time Out: 3:10 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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

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"/> 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"/> OUT	N/O 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/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"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Food separated & protected	X	1.5	0
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 <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cooling time & temperatures	3	X	X
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cold holding temperatures	3	X	X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	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"/> N/A <input checked="" type="checkbox"/> N/O	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	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	X	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 <input checked="" type="checkbox"/> OUT	Food properly labeled: proper 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"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	X	X
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	X	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"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	X	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
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 <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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:					9.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010471

Location Address: 386 EAST HANES MILL RD

Inspection Re-Inspection Date: 03/22/2024

City: WINSTON SALEM State: NC

Educational Visit Status Code: A

County: 34 Forsyth Zip: 27105

Comment Addendum Attached? Category #: III

Wastewater System: Municipal/Community On-Site System

Email 1: KONNICHIWA99@YAHOO.COM

Water Supply: Municipal/Community On-Site System

Email 2: maikel777@gmail.com

Permittee: KONNICHIWA OF WINSTON SALEM, LLC

Email 3: KONNICHIWA99@YAHOO.COM

Telephone: (336) 377-7068

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
noodles/walk in cooler	39	chlorine ppm/dish machine	50		
utensil water/prep surface	93	chlorine ppm/wiping bucket	50		
cooked shrimp/work top make unit	40				
raw chicken (katsu)'' ''	39				
raw shrimp'' ''	41				
fried rice/rice warmer	161				
white rice/rice warmer	174				
chicken wings/2-dr reach in	45				
ind salads/2-dr reach in	54				
imitation crab/sushi station	38				
bbq eel/sushi station	40				
tuna/sushi station	35				
filet /sushi station	41				
spicy tuna/sushi station	38				
ambient/2-dr reach in	45				
salmon/final cook	206				
tempura shrimp (x2)/dry storage shelf	78				
raw beef/walk in cooler	40				
raw chx/walk in cooler	38				
hot water/3-comp sink	129				

Person in Charge (Print & Sign): *Michael*

Last
Kehidata

Michael Kehidata

Regulatory Authority (Print & Sign): *Leslie*

Last
Easter

Leslie Easter

REHS ID: 1908 - Easter, Leslie

Verification Dates: Priority: 03/25/2024

Priority Foundation: 03/25/2024

Core:

REHS Contact Phone Number: (336) 703-3138

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: KONNICHIWA OF WINSTON SALEM, LLC

Establishment ID: 3034010471

Date: 03/22/2024 **Time In:** 11:20 AM **Time Out:** 3:10 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Michael Kehidata		Food Service		02/24/2027

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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Repeat. In 2-dr reach in, raw shell eggs stored over ready to eat foods, raw chicken katsu in appetizer unit stored over pork gyoza. In walk in cooler, large box of shell eggs stored over open box of lemons. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display CDI - foods in 2-door, appetizer unit, and walk in cooler rearranged to proper storage order.
- 20 3-501.14 Cooling (P). Two large pans of cooked tempura shrimp did not meet the cooling parameters. Shrimp were still 70+ degrees after cooling for 2 hours. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI - shrimp discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Most foods in 2-dr reach in above 41F (raw meats, scallops, salmon). Cold TCS foods shall be held at 41F or below. Verification of proper cold holding temperatures required by Monday, March 25, 2024.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P). Two open gallons of milk without date marks. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI - one gallon discarded and the other labeled with opening date.
- 28 7-201.11 Separation - Storage (P). Butane torch stored on prep surface in sushi station. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI - torch moved beneath prep surface.

7-102.11 Common Name - Working Containers (Pf). Unlabeled bottle of clear liquid stored in dry storage area. 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 - bottle discarded.
- 33 3-501.15 Cooling Methods (Pf). Repeat. Salads and noodles prepared today were tightly wrapped and placed in a deep container in 2-dr reach in. Two large pans of cooked tempura shrimp were stored on shelf in dry storage shelf after cooking. Utilize cooling methods such as smaller/thinner portions, metal pans, loosely covering or venting containers, adding ice, and utilize rapid cooling equipment such as freezers and/or walk in cooler. CDI - salads and noodles were unwrapped/uncovered and taken to walk in cooler to cool quickly; shrimp discarded.

4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf). Two door reach in unit is not operating properly; ambient temperature is 45F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Verification of properly functioning 2-dr reach in unit required by Monday, March 25, 2024. Until unit is in good working order, only raw meats and non-TCS foods may be kept in the unit.
- 35 3-501.13 Thawing (Pf). Repeat. Two packages of crawfish observed thawing in standing water in container on 3-comp drainboard; water was 60F. Thawing shall be achieved under running water (not to exceed 70F), as part of the cooking process, in a microwave oven if going directly to the cooking process, or under refrigeration. CDI - packages of crawfish were relocated to the walk in cooler.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Several unlabeled bottles in sushi station that contain different sauces/oils that are not easily recognizable. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as rice, beans, or pasta. CDI - PIC labeled bottles.
- 41 3-304.14 Wiping Cloths, Use Limitations (C). Repeat. Wet wiping cloths stored on prep surfaces in sushi area; one bucket with wiping cloth that had 0ppm strength chlorine. Store wet wiping cloths in proper strength sanitizer solutions, or keep dry.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C). Repeat. Two grill spatulas stored in container of water (93F) on prep surface. Store in-use utensils in water temperature of 135F or above, on a clean, sanitized surface, or in the food product with the handle protruding out of the food. CDI - utensils transferred to pot of water heated on flat top to above 135F, moved to range to maintain temp at 135F or above.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C). Inside of dish machine is soiled, especially in corners, around brackets and protrusions. Warewashing machine shall be cleaned: before use, throughout the day at a frequency necessary to

prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function, and, if used, at least every 24 hours.

- 49 4-602.13 Nonfood Contact Surfaces (C). Detailed cleaning needed in beverage station in cabinet where bulk sugar is stored; heavy sugar debris present.
- 54 5-501.114 Using Drain Plugs (C). Repeat. Drain plug missing in dumpster; have company provide drain plug. PIC has contacted company to replace.