

Food Establishment Inspection Report

Score: 97.5

Establishment Name: SHIKIS RESTAURANT

Establishment ID: 3034012726

Location Address: 5086 PETERS CREEK PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27127 County: 34 Forsyth

Permittee: PHI HO INTERNATIONAL SERVICE, INC.

Telephone: (336) 602-2928

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/21/2022 Status Code: A

Time In: 12:45 PM Time Out: 2:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> IN	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
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"/> 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/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	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/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
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
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	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"/> OUT/N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN	Toxic substances properly identified stored & used	2	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	0.5	0
34	<input checked="" type="checkbox"/> OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	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"/> OUT	Food properly labeled: original container	2	1	0
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"/> 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
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>
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"/> IN	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/21/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: hongkongtravel2005@gmail.com

Email 2: hoangiscrazy@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
Ambient	Raw Meat Make Unit	40	White Sauce	Cooling	45			
Ambient	Topping Make Unit	39	White Sauce	Cooling	40			
Noodles	Topping Make Cooler	39						
White Rice	Hot Hold	162						
Carrots	Reheat Final	165						
Soup	Final	192						
Hot Water	Three-Comp	138						
Brown Rice	Hot Hold	180						
Lettuce	Salad Make Unit	41						
Ambient	Salad Cooler	33						
Grill Chicken	Final	189						
Broccoli	Final	210						
Chlorine Sani	Three-Comp	50						
Chlorine Sani	Dish Machine	50						
Ambient	Walkin	39						
White Tuna	Sushi Cooler	39						
Salmon	Sushi Cooler	41						
Ambient	Sushi Cooler	34						
Imitation Crab	Sushi Cooler	40						
Ambient	Beverage Cooler	36						

First
Person in Charge (Print & Sign): Lan

Last
Dilger

First
Regulatory Authority (Print & Sign): Ebonie

Last
Wilborn



Ebonie Wilborn DEHS

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date: _____

REHS Contact Phone Number: _____

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

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Date: 09/21/2022 **Time In:** 12:45 PM **Time Out:** 2:40 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Lan Dilger	20145831	Food Service	01/13/2021	01/12/2026

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 drink cup stored on cutting board in the sushi area. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 28 7-209.11 Storage - Other Personal Care Items -(C) Employee medication stored above prep. Employees shall store their personal care items in lockers or other facilities.
- 33 3-501.15 Cooling Methods -(Pf) REPEAT White sauce prepared today was found in the make unit and walk-in cooler. The containers in the walk-in were tightly wrapped or with a lid. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI All containers of white sauce prepared today was moved to the walk-in freezer.
- 43 3-304.12 In-Use Utensils, Between-Use Storage -(C) Bowl being used as a scoop inside make unit and left on top of food between use. 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.
- 53 6-501.18 Cleaning of Plumbing Fixtures -(C) Additional cleaning needed under the men's room urinal. Maintain clean toilets and urinals in the facility.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) REPEAT Grease and layer of garbage inside enclosure. Maintain this area clean so as not to attract pests.
- 55 6-501.12 Cleaning, Frequency and Restrictions -(C) Clean ceiling in back area where splash debris is present. All physical facilities shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.

Additional Comments

Name changed to Rio Japanese Restaurant