## Food Establishment Inspection Report

Establishment Name: SHIKIS RESTAURANT							
Location Address: 5086 PETE	Location Address: 5086 PETERS CREEK PARKWAY						
City: WINSTON SALEM	City: WINSTON SALEM State: North Carolina						
Zip: 27127 Cou	unty: 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/Interve	ention Violations: 2
No. of Repeat Risk Factor/	Intervention Violations: 0

Establishment ID: 3034012726

**Score:** 97.5

		V	y IV	Iuii	icipal/Community On-Site Supply						
ı	Ris	k fa	cto	rs: C	e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing foo Interventions: Control measures to prevent foodborne illness	db	orne	illi		s	
Compliance Status					OUT		CDI	R	۷R		
Sı	ире	ervis	ion		.2652						
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	×	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	ìX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic I	Practices .2652, .2653						
	-	O <b>X</b> (T	-	$\sqcup$	Proper eating, tasting, drinking or tobacco use	1	0.5	-			
<u>_</u>		OUT	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			_
_	_	_	_	Cont	tamination by Hands .2652, .2653, .2655, .265	_					
3 9	ŕ	оит		N/O	No bare hand contact with RTE foods or pre-	4	2	0			
	Ĺ				approved alternate procedure properly followed						
0	,	оит	_		Handwashing sinks supplied & accessible	2	1	0			
		ove		ourc		_		_			
	<b>/</b> `	OUT	-		Food obtained from approved source	2	1	0			
2	-	OUT	-	<b>1</b> )X(0	Food received at proper temperature						
3 4	ŕ	оит		N/O	Food in good condition, safe & unadulterated  Required records available: shellstock tags, parasite destruction						
_	,			Ш		L		_			
		_			Contamination .2653, .2654	1-					
	-	OUT	_	N/O	Food separated & protected Food-contact surfaces: cleaned & sanitized	3	1.5	-			
	Ĺ	оит				3	1.5	0			
Your Proper disposition of returned, previously served, reconditioned & unsafe food 2 1 0											
					Proper cooking time & temperatures	10	1 -				
		OUT				3	1.5	-			
		OUT				-	1.5	-			$\vdash$
1		OUT			Proper hot holding temperatures	3	1.5	-			$\vdash$
	-	OUT	_	-	Proper cold holding temperatures	3	1.5	-			
		OUT	_	-	Proper date marking & disposition	3	1.5	-			
4	Ņ	оит	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
C	ons	sum	er A	dvi	sory .2653						
	Т	оит	Т	П	Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Hi	gh	ly S	usc	epti	ble Populations .2653	_					
	Ē	оит		ГΤ	Pasteurized foods used; prohibited foods not offered	3	1.5	0			
CI	her	nica			.2653, .2657	•					
7	X	оит	N/A		Food additives: approved & properly used	1	0.5	0			
8	IN	оχт	N/A		Toxic substances properly identified stored & used	2	Х	0			
Conformance with Approved Procedures .2653, .2654, .2658											
9	П	оит		П	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	_					_		_			

	G	ood	Reta	ail P	Good Retail Practices ractices: Preventative measures to control the addition of pa and physical objects into foods.	tho	gens	, ch	emica	als,	
Compliance Status							ΟU	Γ	CDI	R	VR
Sa	ıfe	Food	an	d W	ater .2653, .2655, .2658						
30	IN	OUT	n <b>X</b> (A		Pasteurized eggs used where required	1	0.5	0	$\overline{}$		
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	<b>ìX</b> A		Variance obtained for specialized processing methods	2	1	0			
Fo	Food Temperature Control .2653, .2654										
33	IN	о <b>)</b> (т			Proper cooling methods used; adequate equipment for temperature control	X	0.5	0	х	Х	
	• •	OUT	N/A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
i—	<i>-</i> ` `	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0		$\Box$	
36	X	OUT		Ш	Thermometers provided & accurate	1	0.5	0		L	
Fo	ood	lder	ntific	atio	on .2653						
37	X	OUT			Food properly labeled: original container	2	1	0			
Pı	eve	entio	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	×	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	OUT			Personal cleanliness	1	0.5	0			
41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	ор	er Us	se o	f Ute	ensils .2653, .2654						
43	IN	о <b>)</b> (т			In-use utensils: properly stored	1	0.5	X			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
Ut	ens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	M	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	×	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	оит			Non-food contact surfaces clean	1	0.5	0			
Pi	nys	ical	Faci	litie	s .2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	X	OUT			Plumbing installed; proper backflow devices	2	1	0		П	
52	M	OUT			Sewage & wastewater properly disposed	2	1	0			
		<b>о)(</b> т	N/A		Toilet facilities: properly constructed, supplied & cleaned 1 0.5 X						
Ш	IN	о <b>)(</b> т			Garbage & refuse properly disposed; facilities maintained	1	0%			х	
55	IN	о <b>)∢</b> т			Physical facilities installed, maintained & clean	1	0.5	X			
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	2.	5				





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012726 Establishment Name: SHIKIS RESTAURANT Location Address: 5086 PETERS CREEK PARKWAY Date: 09/21/2022 X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27127 Water sample taken? Yes X No Category #: IV Wastewater System: 

Municipal/Community 

On-Site System Email 1:hongkongtravel2005@gmail.com Water Supply: Municipal/Community On-Site System Permittee: PHI HO INTERNATIONAL SERVICE, INC. Email 2:hoangiscrazy@gmail.com Telephone: (336) 602-2928 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 40 45 Raw Meat Make Unit White Sauce Cooling Ambient 40 39 Ambient Topping Make Unit White Sauce Cooling 39 Topping Make Cooler Noodles 162 White Rice Hot Hold 165 Reheat Final Carrots 192 Soup Final Three-Comp 138 Hot Water 180 Hot Hold Brown Rice 41 Salad Make Unit Lettuce 33 Ambient Salad Cooler 189 Grill Chicken Final 210 Broccoli Final 50 Chlorine Sani Three-Comp 50 Chlorine Sani Dish Machine 39 Walkin Ambient 39 White Tuna Sushi Cooler 41 Sushi Cooler Salmon 34 Sushi Cooler Ambient 40 **Imitation Crab** Sushi Cooler 36 Ambient Beverage Cooler P

First	Last
Person in Charge (Print & Sign): Lan	Dilger
First	Last
Regulatory Authority (Print & Sign): Ebonie	Wilborn

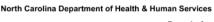
Verification Required Date:

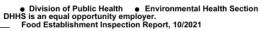
**REHS Contact Phone Number:** 

REHS ID:3122 - Wilborn, Ebonie

Authorize final report to be received via Email:











## Comment Addendum to Inspection Report

Establishment Name: SHIKIS RESTAURANT Establishment ID: 3034012726

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