

# Food Establishment Inspection Report

Score: 96

Establishment Name: THAI SAWATDEE

Establishment ID: 3034012500

Location Address: 3064 HEALY DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: THAI SAWATDEE HEALY LLC

Telephone: (336) 760-4455

☒ 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: 1:32 AM Time Out: 3:20 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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 |
|---|--|--|-----|-----|----|
| <b>Supervision .2652</b>  |  |  |     |     |    |
| 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   |    |
| <b>Employee Health .2652</b>  |  |  |     |     |    |
| 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  |
| <b>Good Hygienic Practices .2652, .2653</b>                         |  |  |     |     |    |
| 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  |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b> |  |  |     |     |    |
| 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"/> IN <input checked="" type="checkbox"/> OUT/N/A   | Handwashing sinks supplied & accessible  | 2   | X   | 0  |
| <b>Approved Source .2653, .2655</b>                                 |  |  |     |     |    |
| 11  | <input checked="" type="checkbox"/> OUT  | Food obtained from approved source   | 2   | 1   | 0  |
| 12  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A     | 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O | Required records available: shellstock tags, parasite destruction                              | 2   | 1   | 0  |
| <b>Protection from Contamination .2653, .2654</b>                   |  |  |     |     |    |
| 15  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O | Food separated & protected   | 3   | X   | 0  |
| 16  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   | Food-contact surfaces: cleaned & sanitized   | 3   | X   | 0  |
| 17  | <input checked="" type="checkbox"/> OUT  | Proper disposition of returned, previously served, reconditioned & unsafe food                 | 2   | 1   | 0  |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>            |  |  |     |     |    |
| 18  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/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/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/N/O | Proper cooling time & temperatures   | 3   | 1.5 | 0  |
| 21  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O | Proper hot holding temperatures  | 3   | 1.5 | 0  |
| 22  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O  | Proper cold holding temperatures   | 3   | 1.5 | 0  |
| 23  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O  | Proper date marking & disposition  | 3   | 1.5 | 0  |
| 24  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O | Time as a Public Health Control; procedures & records  | 3   | 1.5 | 0  |
| <b>Consumer Advisory .2653</b>                                      |  |  |     |     |    |
| 25  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A     | Consumer advisory provided for raw/undercooked foods   | 1   | 0.5 | 0  |
| <b>Highly Susceptible Populations .2653</b>                         |  |  |     |     |    |
| 26  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A     | Pasteurized foods used; prohibited foods not offered   | 3   | 1.5 | 0  |
| <b>Chemical .2653, .2657</b>  |  |  |     |     |    |
| 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"/> OUT <input checked="" type="checkbox"/> N/A  | Toxic substances properly identified stored & used   | 2   | 1   | 0  |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>     |  |  |     |     |    |
| 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 |
|---|--|--|-----|-----|----|
| <b>Safe Food and Water .2653, .2655, .2658</b>                            |  |  |     |     |    |
| 30  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                                       | 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                                       | Variance obtained for specialized processing methods   | 2   | 1   | 0  |
| <b>Food Temperature Control .2653, .2654</b>                              |  |  |     |     |    |
| 33  | <input checked="" type="checkbox"/> OUT  | Proper cooling methods used; adequate equipment for temperature control                                | 1   | 0.5 | 0  |
| 34  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> X | 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"/> X | Approved thawing methods used  | 1   | 0.5 | 0  |
| 36  | <input checked="" type="checkbox"/> OUT  | Thermometers provided & accurate   | 1   | 0.5 | 0  |
| <b>Food Identification .2653</b>  |  |  |     |     |    |
| 37  | <input checked="" type="checkbox"/> OUT  | Food properly labeled: original container  | 2   | 1   | 0  |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b> |  |  |     |     |    |
| 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 <input checked="" type="checkbox"/> N/A  | Washing fruits & vegetables  | 1   | 0.5 | 0  |
| <b>Proper Use of Utensils .2653, .2654</b>                                |  |  |     |     |    |
| 43  | <input checked="" type="checkbox"/> OUT  | In-use utensils: properly stored   | 1   | 0.5 | 0  |
| 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  |
| <b>Utensils and Equipment .2653, .2654, .2663</b>                         |  |  |     |     |    |
| 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  |
| <b>Physical Facilities .2654, .2655, .2656</b>                            |  |  |     |     |    |
| 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"/> OUT  | Garbage & refuse properly disposed; facilities maintained  | 1   | 0.5 | 0  |
| 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  |
| <b>TOTAL DEDUCTIONS:</b>  |  |  |     |     | 4  |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: THAI SAWATDEE  
 Location Address: 3064 HEALY DRIVE  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: THAI SAWATDEE HEALY LLC  
 Telephone: (336) 760-4455

Establishment ID: 3034012500  
☒ Inspection ☐ Re-Inspection Date: 09/21/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: phet0313@hotmail.com  
 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 |
|--------------------|-------------------------|------|------|----------|------|------|----------|------|
| Chicken            | final cook              | 170  |      |          |      |      |          |      |
| Bok choy           | make unit               | 41   |      |          |      |      |          |      |
| Lettuce            | make unit               | 40   |      |          |      |      |          |      |
| Broccoli           | make unit               | 41   |      |          |      |      |          |      |
| Beef               | make unit               | 40   |      |          |      |      |          |      |
| Tomato             | make unit               | 41   |      |          |      |      |          |      |
| Orange             | make unit               | 40   |      |          |      |      |          |      |
| Spring mix         | make unit               | 41   |      |          |      |      |          |      |
| Hot water          | 3 compartment sink      | 158  |      |          |      |      |          |      |
| Chlorine sanitizer | dishmachine (ppm)       | 50   |      |          |      |      |          |      |
| Chlorine sanitizer | 3 compartment sink(ppm) | 50   |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |
|                    |                         |      |      |          |      |      |          |      |

First  
 Person in Charge (Print & Sign): Jennifer  
 First  
 Regulatory Authority (Print & Sign): Elizabeth

Last  
Singal  
 Last  
Manning

  


REHS ID: 3136 - Manning, Elizabeth  
 REHS Contact Phone Number: (336) 703-3135

Verification Required Date: \_\_\_\_\_  
 Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** THAI SAWATDEE

**Establishment ID:** 3034012500

**Date:** 09/21/2022 **Time In:** 1:32 AM **Time Out:** 3:20 AM

### Certifications

| Name            | Certificate # | Type         | Issue Date | Expiration Date |
|-----------------|---------------|--------------|------------|-----------------|
| Jennifer Singal |               | Food Service |            | 09/28/2022      |

### 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.

- 10 6-301.12 Hand Drying Provision (Pf) No paper towels were present at the handwashing sink. Each handwashing sink or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels, CDI: Paper towels were provided during the inspection.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw chicken was stored beside broccoli. Food shall be protected from cross contamination by: (1) Except as specified in (1)(d) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready to eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready to eat such as fruits and vegetables. CDI: Chicken was moved.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Chlorine sanitizer measured above 100 ppm in the 3 compartment sink. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. CDI: Education was given and chlorine sanitizer was remade and measured at 50ppm.