

Food Establishment Inspection Report

Score: 92

Establishment Name: SAKURA JAPANESE RESTAURANT AND SUSHI Establishment ID: 3034011677

Location Address: 548 S STRATFORD RD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: W S SAKURA INC

Telephone: (336) 777-8744

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/22/2022 Status Code: A

Time In: 11:20 AM Time Out: 3:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	0 X X
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 <input checked="" type="checkbox"/> OUT	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/N/A/N/O	Food separated & protected	3	X	0 X 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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/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/N/A/N/O	Proper cooling time & temperatures	3	X	0 X
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"/> 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
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 <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"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
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	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
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	1	0.5	X X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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/N/O	Approved thawing methods used	1	0.5	X X
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: original container	2	X	0 X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	X
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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"/> 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 <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	X	0 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"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0 X X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	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/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	X	0 X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	X	0 X
TOTAL DEDUCTIONS:					8



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 548 S STRATFORD RD
 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: W S SAKURA INC
 Telephone: (336) 777-8744

Establishment ID: 3034011677

☒ Inspection ☐ Re-Inspection Date: 09/22/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: wssakura@aol.com

Email 2: Jerryhernandezcompocitor@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
Hot Water	Prep Sink	136	Broccoli	Grill Make Unit	41			
Quat Sani	Three-Comp	200	Tofu	Fryer Make Unit	40			
Chlorine Sani	Dish Machine	50	Ambient	Fryer Make Unit	29			
Chlorine Sani	Bucket	100						
Ambient	Walk-in Cooler	39						
Octopus	Sushi Cooler	41						
Ambient	Sushi Cooler	40						
Shrimp	Sushi Cooler	41						
Lettuce	Cooling	80						
Lettuce	Cooling	44						
Noodle	Walkin	40						
Ambient	Grill Make Unit	35						
Ambient	Upright Cooler	37						
Brown Rice	Hot Hold	149						
Salad	Upright Cooler	41						
Carrot Soup	Hot Hold	191						
Miso Soup	Hot Hold	166						
Onion Soup	Hot Hold	170						
White Rice	Hot Hold	160						
Shrimp	Grill Make Unit	41						

First
 Person in Charge (Print & Sign): Geremias

Last
 Olivera Ojeda

First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Wilborn

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

Establishment Name: SAKURA JAPANESE RESTAURANT AND SUSHI

Establishment ID: 3034011677

Date: 09/22/2022 **Time In:** 11:20 AM **Time Out:** 3:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Geremias Olivera Ojeda	22422381	Food Service	07/13/2022	07/13/2027

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.

- 8 2-301.14 When to Wash -(P) REPEAT Employees turned faucet off without using a barrier after washing. Food employees must wash hands after engaging in activities that contaminate the hands. CDI Both employees rewashed hands and used a barrier to turn faucet off.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation -(P) REPEAT Unwashed produce stored over ready to eat items in the walk-in cooler. Raw chicken stored above cooked shrimp and beef in the fry make unit. Food shall be protected from cross contamination by arranging each type of food so that cross contamination of one type with another is prevented. CDI Chicken moved to the make unit cooler bottom. Unwashed produce moved to one side.
- 20 3-501.14 Cooling -(P) Lettuce prepped from previous day measured at 42F inside of the upright cooler. Chicken broth found in walk-in cooler that had been heated up a previous day measured at 46F. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. Cold food items have a total of 4 hours to cool back down to 41F. CDI Lettuce and chicken broth both discarded.
- 33 3-501.15 Cooling Methods -(Pf) Lettuce was inside of a deep plastic container and employee used cold tap water. Tap water coming out of the faucet is above 70F. 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 Ice added to the container.
- 35 3-501.13 Thawing -(Pf) Fish in sealed package thawed without opening container. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration or prior to, or immediately upon completion of, its thawing being cooked. CDI Person in charge did not want to cook or discard fish. Fish was removed from sealed packaging and an employee took possession. Person in charge was instructed not to return item back into sushi cooler for restaurant.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food -(C) Continue working to label containers and sauce bottles. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 38 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests -(C) Dead insects located in the overhead lighting. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises -(C) Food in Reach-in freezer not covered or packaging is left opened. A container of chives was being stored on top of mushrooms inside of the make unit. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 43 3-304.12 In-Use Utensils, Between-Use Storage -(C) REPEAT One spoon found with handle inside of the food. 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.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -(C) REPEAT Prep sink in sushi area cracked along the top surface needs to be rewelded. Outer Reach-in freezer has torn gaskets on both doors. Paint beginning to chip in the fryer make unit cooler. The shelves in the walk-in, Reach-in, dish rack beginning to rust. Oil machine on cookline not currently being used. Underside of the prep in back area beginning to oxidize. Cap screw threads and replace missing screws to the fan in walk-in cooler. Equipment shall be maintained in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted.
- 4-202.11 Food-Contact Surfaces - Cleanability -(Pf) Fryer basket and the fryer scoop in poor repair with wires separating. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI Items discarded.
- 49 4-602.13 Nonfood Contact Surfaces -(C) Additional cleaning needed on prep table holding the wok on cookline. Clean sides of equipment on cookline. Clean all gaskets and handles on Reach-in coolers/freezers. Clean lime buildup on top surface of the dish machine and inner surface of doors. Clean thermometer after use before storing. Clean shelf that holds the cleaned utensils and equipment. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.

- 51 5-203.14 Backflow Prevention Device, When Required -(P) Hose at mop sink left with spray nozzle attached. A backflow or backsiphonage prevention device installed on a water supply system shall standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI Nozzle was removed
- 5-205.15 System Maintained in Good Repair -(C) Leak present from PVC under sanitizer vat at three-comp. Cold water handle at veggie sink leaks when hot water is turned on. Meat sink leaks from middle of faucet when water is turned on. Maintain a plumbing system in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures -(C) Additional cleaning needed under the men's room urinal and around the toilets in both restrooms. Maintain clean toilets and urinals in the facility.
- 55 6-501.12 Cleaning, Frequency and Restrictions -(C) REPEAT Additional cleaning needed on walls and ceiling throughout. All physical facility shall be maintained in good repair and shall be cleaned as after as necessary to keep them clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods -(C) Seal pipe penetration coming from ceiling above water heater. Repair cracked floor tiles near walk-in cooler. Recaulk the following: shelf above meat sink, hood where peeling, behind veggie sink and counter behind coffee machine. Seal around pipe under the back hand sink. Replace cracked light shield. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 56 4-204.11 Ventilation Hood Systems, Drip Prevention -(C) REPEAT Repair missing pieces of hoods currently not in use. Additional cleaning required on all vents and hoods throughout facility. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils and single use articles.

Additional Comments

Remove equipment not being used.

Email invoices and new menu items to wilboret@forsyth.cc for clams, mussels and Japanese mayo.