Food Establishment Inspection Report Score: 92 Establishment Name: THAI MAX Establishment ID: 3034020757 Location Address: 3320 SILAS CREEK PKWY X Inspection Re-Inspection Date: 09/20/2021 City: WINSTON SALEM State: NC Status Code: A Zip: 27103 County: 34 Forsyth Time In: 10:15 AM Time Out: 1:00 PM Total Time: 2 hrs 45 min Permittee: TLC THAI MAX LLC Telephone: (336) 760-8400 Category #: IV FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 7 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 1 0.9 0 | | | 31 🛛 Proper eating, tasting, drinking, or tobacco 4 X 32 X Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 🛛 1050 - -Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 Thermometers provided & accurate X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed X X 35 🗆 Food properly labeled: original container X 21XX 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 🛛 210 - -unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 X 210000 10 2100 38 🛛 1 0.5 0 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛 \Box Wiping cloths: properly used & stored 1 0.5 0 □ 🛛 □ Required records available: shellstock tags, parasite destruction 21000 40 X Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 13 🛛 🗆 ☐ ☐ Food separated & protected 3150 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 15 **X** X - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 □ 🗆 Proper disposition of returned, previously 15 🛛 210 | - | - | Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 □ 🗆 Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -□ □ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 🛛 🗆 210000 3 1.5 0 approved, cleanable, properly designed, constructed, & used □ | X Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 19 X ☐ ☐ Proper hot holding temperatures 46 X X 47 🛛 ☐ Proper cold holding temperatures 1 0.5 0 Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 3 **X** 0 **X** \square ☐ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 210 - -Consumer Advisory 49 🗆 X Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 | | | | 50 🛛 П Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653 51 🛛 |24| 🗆 | 🗆 | 🖾



Chemical

25 🛛 🗀 🗀

26 🗆 X

27

Total Deductions:

1 0.5 0 - -

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Conformance with Approved Procedures .2653, .2654, .2658

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

52 🛛

53 🛛

54 💢 П

1 0.5 0 | | | |

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020757 Establishment Name: THAI MAX Location Address: 3320 SILAS CREEK PKWY Date: 09/20/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Wastewater System:

Municipal/Community

On-Site System Email 1: Municipal/Community On-Site System Water Supply: Permittee: TLC THAI MAX LLC Email 2: Telephone: (336) 760-8400 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 170.0 chicken final cook 125.0 veggie mix hot holding 167.0 veggie mix reheat 120.0 hot holding shrimp 145.0 jalapeno ckn hot holding 177.0 rice hot holding 40.0 cabbage mix make unit 39.0 zucchini make unit 46.0 chicken walk in cooler 50.0 noodles walk in cooler 40.0 walk in cooler tofu 40.0 ambient walk in cooler 126.0 hot water three comp sink 100.0 sanitizer bucket cl sani 100.0 three comp sink (remade) cl sani 0.0 ServSafe Yu L. 8/27/22 Mr. Maloren **First** Last Person in Charge (Print & Sign): Richie Wermelinger

Regulatory Authority (Print & Sign): Shannon

Last

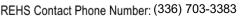
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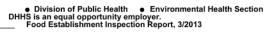
REHS ID: 2826 - Maloney, Shannon

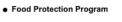
First

Verification Required Date:











Comment Addendum to Food Establishment Inspection Report

Establishment Name: THAI MAX Establishment ID: 3034020757

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.

- 3-301.11 Preventing Contamination from Hands (P)- Employee touched ready to eat chicken with bare hands. Food employees shall minimize bare hand contact with ready to eat foods. CDI- PIC voluntarily discarded chicken
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance (PF)- Front handwashing sink blocked by sauce containers. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI- PIC moved sauce cups to another location.
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P)- Chlorine Sanitizer in three compartment sink read 25ppm. A chemical sanitizer shall be held at the proper concentration. CDI-PIC remade sanitizer to reach 100ppm.
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding (P)- REPEAT- shrimp and steamed vegetables were being held below 135 degrees on make line. Potentially hazardous foods shall be held at 135 degrees or above. CDI- items were reheated to proper temperatures.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding (P)- two containers of noodles and two containers of chicken were about 41 degrees. Potentially hazardous foods shall be held at 41 degrees or below. CDI- items were voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking (PF)- Tofu container was opened with no date (and held for more than 24 hours). Chicken and noodles had incorrect dates on items. Ready to eat items shall be dated if held for longer than 24 hours. Dates on items shall be properly and clearly marked. CDI- PIC switched dates and items were dated with prep date.
- 26 7-201.11 Separation-Storage (P)- Lysol spray stored above dry food. Toxic materials shall be stored so they can not contaminate food, equipment or single use items. CDI- Lysol can was moved to approved location.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food Containers holding various sauces on make line were not labeled. Unless easily recognizable, items shall be labeled with the common name of the food.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required Metal pans on front lines stacked wet. After washing and sanitizing, equipment shall be air dried. Do not towel dry.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations Soy sauce containers being reused to store other sauces. Grocery bags used to portion chicken. Single use articles may not be reused.
- 49 5-203.14 Backflow Prevention Device, When Required (P)- Spray gun attached to mop sink hose that does not contain a backflow prevention device. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment. CDI- spray gun was taken off and so was the hose.