

Food Establishment Inspection Report

Score: 92Establishment Name: BASIL LEAF THAI AND SUSHIEstablishment ID: 3034012103Location Address: 690 ST GEORGE SQUARE CT☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 01 / 09 / 2014 Status Code: AZip: 27103County: 34 ForsythTime In: 02 : 30 ^{am}_{pm} Time Out: 06 : 50 ^{am}_{pm}Permittee: THE BASIL LEAF LLC.Total Time: 4 hrs 20 minutesCategory #: IV

Telephone: _____

Wastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: _____

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>1.5</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>1.5</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<u>3</u>	<u>1.5</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>1.5</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>1.5</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>1.5</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>1.5</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>1.5</u>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>1.5</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>1.5</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>0.5</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>0.5</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>0.5</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>0.5</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>0.5</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>0.5</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>0.5</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:							8			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: BASIL LEAF THAI AND SUSHI

Establishment ID: 3034012103

Location Address: 690 ST GEORGE SQUARE CT

☒ Inspection ☐ Re-Inspection Date: 01/09/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: THE BASIL LEAF LLC.

Email 1:

Email 2:

Email 3:

Telephone: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Salmon	Sushi reach in	41	Basil	Make unit	42			
Crab leg	Sushi display	42	Sprouts	Lower make unit	39			
Salmon	Sushi display	43	Raw pork	Make unit	31			
Yellow tail	Sushi display	43	Raw chicken	Make unit	42			
Shrimp	Sushi display	44	Ambient air	Walk in cooler	37			
Rice	Rice bin	159	Hot water	Three compartment sink	158			
Noodles	Wok	168	Chlorine	Rinse cycle in ppm	100			
Tomatoes	Make unit	39	Chlorine	Bottle in ppm	100			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Observed employee drink on shelf above clean plates - although drink had lid and straw, employee drinks must be stored below any food contact/prep areas, this includes shelving above plates and utensils - manager moved drink to bottom shelving below any food contact/prep areas
- 6 2-301.14 When to Wash - P - Observed employee handle dirty dishes while loading into dish machine and handles clean dishes without washing hands - employees must wash hands before handling clean utensils/plates, especially after handling dirty plates/utensils and also when returning to work, returning from the bathroom, switching tasks or returning from eating, smoking or drinking - employee was instructed on when to wash hands and said employee washed hands
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Large trash can slightly blocking rear handsink - make sure there is enough room to properly wash hands - may need to move trash cans to ensure proper access to handsink in rear
6-301.14 Handwashing Signage - C - Missing employee handwash sign over front handsink in kitchen - make sure handwash signs are posted over all handsinks - issued handwash sign to manager to post over front kitchen handsink

Person in Charge (Print & Sign): *First* Waraporn *Last* Rattanapasopchok

Regulatory Authority (Print & Sign): *First* Kenneth *Last* Michaud

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: / /

REHS Contact Phone Number: () -



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Box of unwashed broccoli stored above ready to eat vegetables - boxes of unwashed vegetables must be stored below any ready to eat foods as to prevent possible cross contamination from possible chemicals on unwashed foods; Uncovered bin of spring rolls in walk in freezer stored under cooling unit - make sure all open containers of food are covered when not in use, especially under cooling units in coolers and freezers
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Some utensils and plates/bowls had food debris still present - make sure to clean and sanitize utensils and equipment after use - manager sent items back to be rewashed and sanitized
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Container of snap peas that are washed and ready to use are not date marked - under Food Code, any potentially hazardous, ready to eat foods held over 24 hours must be date marked by date consumed/discarded by and held for no more than 4 days if held at 41 - 45 deg F or no more than 7 days if held at 41 deg F or less - manager labeled container of snap peas
- 26 7-201.11 Separation-Storage - P - Bottles of sanitizer and one bottle of windex stored on splash guard between handsink and prep sinks in sushi area and in rest of kitchen - all chemicals must be stored below and away from any food contact/prep areas, this includes over or on prep sinks, handwash sinks, utensil storage, food storage or anywhere food will be handled/prepared - manager moved bottles to bottom shelving so it is below prep areas
7-102.11 Common Name-Working Containers - PF - Unlabeled bottle of sanitizer hanging on storage rack in kitchen - make sure all chemical bottles are properly labeled - manager relabeled bottle
7-204.11 Sanitizers, Criteria-Chemicals - P -
- 30 8-103.11 Documentation of Proposed Variance and Justification - PF - No variance exists for sushi rice - although proper records and testing of rice exists, no variance exists - manager was informed of importance of variance and instructed to fill out said variance and mail to Raleigh for review
- 31 3-501.15 Cooling Methods - PF - Bowl of lettuce that was just cut stored tightly covered with seran wrap - make sure to vent seran wrap or loosely cover to allow for adequate air flow to chill items quickly
- 34 4-302.12 Food Temperature Measuring Devices - PF - Missing thermometer in lower make unit near wok area - make srue to have thermometers either on or in all coolers and freezers



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wiping cloths stored on counter - under new rules, wiping cloths used for sanitizing surfaces or cleaing surfaces must be stored in sanitizer - current towels observed were not yet used and clean to the touch - make sure to store in santizer after use
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Some pans stacked incorrectly while still wet - make sure to separate ot try cross stacking to alleviate air flow to thoroughly air dry pans and utensils
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Cart starting to oxidize - have replaced; Coating starting to peel off ends of storage rack in walk in cooler - have touched up with approved food contact surface epoxy/paint; Caulking starting to peel away from backsplash of prep sinks - have recaulked and make sure to bevel caulking so water sheds properly from wall to backsplash; Replace any oxidized shelving in storage and walk in cooler; Repair leak at condensate drain pan of walk in freezer cooling unit as it is staring to leak above food storage;
4-205.10 Food Equipment, Certification and Classification - C - Bowls being used as scoops in dry goods - scoops must have handle as to help prevent possible cross contamination
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Wash solution recorded at 95 deg F - under new rules, wash solution must be maintained to at least 110 deg F when actively washing - manager stated a couple of bowls in wash solution were about to be washed but main washing method is through dish machine - added hot water so wash solution was over 110 deg F
- 47 4-602.13 Nonfood Contact Surfaces - C - Some detailed cleaning needed on hood screens as they have some grease build-up and on reach in cooler door gaskets as they have some crumbs present
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Some cleaning needed on floors and walls as they contain food splatter
6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - Employee coats stored on racks with bags of rice and dry goods - make sure to store personal items separately to ensure no possible cross contamination



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Spell



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Spell

