

Food Establishment Inspection Report

Score: 93.5

Establishment Name: KASTURI INDIAN CUISINE

Establishment ID: 3034012699

Location Address: 612 HANES MALL BLVD.

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: SHANTI WINSTON SALEM, INC.

Telephone: (336) 331-3191

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 04/18/2024

Status Code: A

Time In: 3:05 PM

Time Out: 5:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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"/> 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"/> 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 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"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	1.5	0	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 OUT	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/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 OUT	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 OUT	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 OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
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 OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	X	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/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	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"/> IN	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	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	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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☒ Inspection ☐ Re-Inspection Date: 04/18/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: kasturiindiancuisine@gmail.com
 Email 2: tyshiagray@gmail.com
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooked chicken (various)/walk in (high)	41	sanitizer (cl)/dish machine (ppm)	100		
cooked chicken (various) /walk in (low)	38				
goat/walk in	39				
cooked potato/walk in	39				
cooked chickpea/walk in	39				
cooked eggplant/walk in	39				
cooked cauliflower/walk in	40				
rice pudding/walk in	38				
rice/hot holding	174				
utensils in water/stove top	166				
cooked onion/make unit	35				
potato/make unit	35				
chicke pea/make unit	39				
chopped tomato/make unit	37				
shrimp/make unit	37				
potato/make unit	33				
chicken/make unit	35				
potato/reach in	39				
fried cheese/reach in	38				
hot water/three comp sink	140				

Person in Charge (Print & Sign):

First

Last

First

Last

Regulatory Authority (Print & Sign): Joseph

Chrobak

21921

[Signature]

REHS ID: 2450 - Chrobak, Joseph

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-2618

Authorize final report to
be received via Email:



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: KASTURI INDIAN CUISINE

Establishment ID: 3034012699

Date: 04/18/2024 **Time In:** 3:05 PM **Time Out:** 5:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Isham Singh		Food Service	03/20/2023	03/20/2028

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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT Two bowls of raw chicken stored on shelf over ready to eat foods in walk in cooler. Food shall be protected from cross contamination by separating raw animal foods from other raw foods based on final cooking temperatures and from ready to eat foods. CDI: both bowls moved under ready to eat foods.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) One pan of raw shrimp in bottom of reach in cooler at 51F. Time temperature control for safety foods must be maintained at 41F or lower. CDI: Shrimp moved to walk in cooler to cool to 41F.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Repeat: Multiple sauce bottles throughout are unlabeled or old labels are peeling off and faded. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Repeat: Two bins of lentils and one of beans without lids in dry storage. One bag of spices and one of lentils opened without coverage in dry storage. Two bags of ice purchased for drinks due to issues with ice machine stored on floor of walk in freezer. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor. Keep covers on bins of foods and store opened bags of ingredients in closed containers. Ice used for food and drinks must be stored off the floor.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) multiple ceramic bowls and metal pans stored with water between them in clean storage. After cleaning and sanitizing utensils and equipment shall be air dried. Allow utensils to fully air dry prior to stacking and storing.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat: Shelving in walk in cooler is rusted in multiple spots. End cap missing on right arm of the dish machine. Baseboard trim inside walk in cooler is peeling from the wall. One wok and several skillet plates are rusted in storage. Equipment shall be maintained in good repair. Repair noted items. // 4-205.10 Food Equipment, Certification and Classification (C) Ice machine installed has no labelling indicating make and model nor any labelling indicating if the unit is ANSI approved. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program. Supply documentation for ice machines make and model or remove unit from establishment.
- 49 4-602.13 Nonfood Contact Surfaces (C) Repeat: Cleaning needed on microwave and remove protective plastic on outside of microwaves in order to clean. Clean shelves inside walk-in cooler. Clean floor inside walk-in cooler. Fan guard in walk in must be cleaned to remove soil. Utility cart in kitchen must be cleaned. Several pans have excessive carbon build up on bottoms that must be cleaned. Main stove has heavy carbon build up between burners that must be removed and cleaned. Cleaning needed on undersides and top of unused flat top grill. Shelves throughout need cleaning to remove dust and grease. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue. Clean noted items
- 54 5-501.114 Using Drain Plugs (C) Drain plug missing on dumpster. Dumpsters equipped with drains shall have plugs installed. Replace drain plug.
5-501.113 Covering Receptacles (C) Carboard dumpster lid open during inspection. Maintain dumpsters closed when not in use. CDI: Dumpster closed by REHS.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Wall and ceiling cleaning needed throughout where splashes have occurred and under sinks. Cleaning needed on walls and ceilings over dish machine. Cleaning needed on ceiling tiles to right of hood where smoke and dust have stained tiles.. Additional floor cleaning under equipment needed. Cleaning needed on inside of hood over cooking equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.
6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repeat: Recaulk hand sink next to back door to wall. 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.