

Food Establishment Inspection Report

Score: 81

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

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 11/22/2022 Status Code: A

Time In: 4:45 PM Time Out: 8:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 3

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	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>	PIC Present, demonstrates knowledge, & performs duties	<input checked="" type="radio"/>	0	<input checked="" type="radio"/>
2	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="radio"/> OUT <input type="radio"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="radio"/> OUT <input type="radio"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="radio"/> OUT <input type="radio"/>	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="radio"/> OUT <input type="radio"/>	Proper eating, tasting, drinking or tobacco use	1	<input checked="" type="radio"/>	0
7	<input checked="" type="radio"/> OUT <input type="radio"/>	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="radio"/> OUT <input type="radio"/>	Hands clean & properly washed	4	2	0
9	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="radio"/> OUT <input type="radio"/>	Food obtained from approved source	2	1	0
12	IN <input type="radio"/> OUT <input checked="" type="radio"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="radio"/> OUT <input type="radio"/>	Food in good condition, safe & unadulterated	2	1	0
14	IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Food separated & protected	<input checked="" type="radio"/>	1.5	0
16	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="radio"/>	0
17	<input checked="" type="radio"/> OUT <input type="radio"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O	Proper cooking time & temperatures	3	1.5	0
19	IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper hot holding temperatures	<input checked="" type="radio"/>	1.5	0
22	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper cold holding temperatures	3	<input checked="" type="radio"/>	0
23	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Proper date marking & disposition	3	1.5	0
24	IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	IN <input type="radio"/> OUT <input checked="" type="radio"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	IN <input type="radio"/> OUT <input checked="" type="radio"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input type="radio"/> OUT <input checked="" type="radio"/>	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	IN <input type="radio"/> OUT <input checked="" type="radio"/>	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="radio"/> OUT <input type="radio"/>	Water and ice from approved source	2	1	0
32	IN <input type="radio"/> OUT <input checked="" type="radio"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	<input checked="" type="radio"/>
34	IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Approved thawing methods used	<input checked="" type="radio"/>	0.5	0
36	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Thermometers provided & accurate	1	<input checked="" type="radio"/>	0
Food Identification .2653					
37	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Food properly labeled: original container	<input checked="" type="radio"/>	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="radio"/> OUT <input type="radio"/>	Insects & rodents not present; no unauthorized animals	2	1	0
39	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Contamination prevented during food preparation, storage & display	2	<input checked="" type="radio"/>	0
40	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Personal cleanliness	1	0.5	<input checked="" type="radio"/>
41	<input checked="" type="radio"/> OUT <input type="radio"/>	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="radio"/> OUT <input type="radio"/>	In-use utensils: properly stored	1	<input checked="" type="radio"/>	0
44	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="radio"/>	0
45	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="radio"/>
46	<input checked="" type="radio"/> OUT <input type="radio"/>	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="radio"/> OUT <input type="radio"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="radio"/> OUT <input type="radio"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Non-food contact surfaces clean	<input checked="" type="radio"/>	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>	Hot & cold water available; adequate pressure	1	0.5	0
51	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="radio"/>
52	<input checked="" type="radio"/> OUT <input type="radio"/>	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Garbage & refuse properly disposed; facilities maintained	<input checked="" type="radio"/>	0.5	0
55	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Physical facilities installed, maintained & clean	<input checked="" type="radio"/>	0.5	0
56	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="radio"/>
TOTAL DEDUCTIONS:					19



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KASTURI INDIAN CUISINE

Location Address: 612 HANES MALL BLVD.

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: SHANTI WINSTON SALEM, INC.

Telephone: (336) 331-3191

Establishment ID: 3034012699

☐ Inspection ☒ Re-Inspection Date: 11/22/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: kasturiindiancuisine@gmail.com

Email 2: _____

Email 3: tyshiagray@gmail.com

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less



Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rice Pudding	On Prep	62						
Yogurt	Sauce Bottle	70						
Beans	Make Unit	39						
Diced Tomato	Make Unit	37						
Lamb	Make Unit	41						
yogurt	bucket on floor	69						
goat	prep table	49						
chicken in sauce	prep table	54						
rice	flat top w/o heat	117						
rice	rice cooker	175						
Indian Style cheese	flat top w/o heat	63						
lamb	thawing in prep sink 31-41	41						
goat	thawing in prep sink 30-48	48						
chlorine ppm	dishwasher	10						

First
Person in Charge (Print & Sign): Sanjay

First
Regulatory Authority (Print & Sign): Ebonie

Last
Signh

Last
Wilborn


 / 

REHS ID: 3122 - Wilborn, Ebonie

REHS Contact Phone Number: (336) 462-7678

Verification Required Date: 12/01/2022

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: KASTURI INDIAN CUISINE

Establishment ID: 3034012699

Date: 11/22/2022 **Time In:** 4:45 PM **Time Out:** 8:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Isham Singh	16247170	Food Service	03/20/2018	03/20/2023

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.

- 1 2-102.11 Demonstration (PF) Several priority and priority foundation items marked out of compliance during inspection. Several violations have been repeats from previous inspections. Active managerial control needed in kitchen. CDI Items addressed in report.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) REPEAT Employee drink cup above prep on cook line and on the dry storage shelf. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT Raw fish (removed from original packaging) stored above ready to eat items in the walk-in freezer. Raw chicken stored in same container as cooked chicken in walk-in freezer. Bus tub of raw chicken stored over raw shell eggs in walk in cooler. Inside make unit raw chicken was stored behind raw shrimp. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. Verification of proper stacking order of foods by 11/23/22.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Dish machine not dispensing the correct sanitizer solution. Maintain sanitizer at correct concentrations when being used to sanitize. Establishment will sanitize all utensils in three-comp sink until dish machine is repaired. Inspector will return 11/23 to verify dish machine is measuring at a minimum of 50ppm of chlorine.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Produce dicer and grinder cover was stored heavily soiled. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI taken to the dish area to be cleaned.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT Rice on grill was at 119F. Cooked chicken was sitting next to prep sink at 54F. Maintain TCS foods in hot holding at 135F or above. CDI Rice and chicken was moved to walk-in to be cooled to below 41F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Bulk yogurt container kept out at room temperature (69F). Yogurt is being kept in sauce bottle at room temperature. Chicken held in make cooler measured between 45-50F; Indian Style cheese held w/o temperature control at 63F. Maintain TCS foods in cold holding at 41F or less. CDI Yogurt, chicken, and cheese were discarded.
- 33 3-501.15 Cooling Methods (Pf) Thick portions of chicken prepared yesterday was placed in make cooler to cool. Chicken temperature rose while sitting out, PIC placed in walk in cooler to cool, but portions were too deep. Same issues with cooked lamb & goat. 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 some chicken was discarded, other chicken, goat & lamb placed in walk in freezer for 30 min to rapidly cool.
- 35 3-501.13 Thawing (PF) REPEAT Upon arrival lamb in prep was not under running water. Lamb was left in sink past its thaw point and temperature begin to rise (54F-61F). Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI Lamb was moved to the walk-in cooler.
- 36 4-302.12 Food Temperature Measuring Devices (Pf) Establishment was unable to provide a working thermometer upon request. Provide an accessible thermometer for use. Provide a thin probe thermometer for accurate measure of thin foods. Inspector will return by 12/1 to verify establishment has a working thermometer.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) REPEAT Label condiments and spices that are not in original containers throughout the establishment. 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 Uncovered food observed in the following areas: walk-in freezer, lower reach-in cooler and dry storage. Food containers are being placed inside of other containers with food present inside the make unit. Bags of onion stored on a pallet next to the prep table. Washed onions were placed into soiled

container in walk-in cooler. Containers of food was placed on floor. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.

- 40 2-303.11 Prohibition - Jewelry (C) Employees wearing bracelets. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) REPEAT Bowls being used as scoops in the walk-in cooler. Handle to scoops held in dry goods in storage area (flour, breadcrumbs). Store in-use utensils in a clean, dry place, in food with handles out.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) REPEAT Large pots being stored on pallet. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) To-go trays on cook line stored face up. Either invert trays or cover top. Store single-use and single-service articles to prevent contamination.
4-502.13 Single-Service and Single-Use Articles - Use Limitations (C) Seasoning containers are being reused to hold other ingredients. Container that held yogurt was refilled with a brown sauce. Single-use and single-service articles may not be reused.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT Minor cleaning needed under oil fryer and top surface of the microwave. Cleaning needed on gaskets to make coolers. Cleaning needed on shelf hold pans on cookline. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris
- 51 5-205.15 System Maintained in Good Repair (C) Minor drip from sink in men's restroom. Maintain a plumbing system in good repair.
- 54 5-501.114 Using Drain Plugs (C) REPEAT No drain plug in the dumpster. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Wall and ceiling cleaning needed throughout where splashes have occurred and under sinks. Clean vent covers. Additional floor cleaning under 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 Replace missing floor tiles in the mop sink. Paint in ladies room stall in separated from wall and hanging. Hand sink in dry storage area needs to be recaulked. 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 6-501.110 Using Dressing Rooms and Lockers (C) Employee personal items held on shelf above make unit. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

Additional Comments

Grade card must remain posted and may not be removed or blocked. A reinspection may be requested. Inspector has 15 days to return once requested.