

Food Establishment Inspection Report

Score: 81

Establishment Name: HONG KONG KING BUFFET

Establishment ID: 3034011816

Location Address: 1237 SILAS CREEK PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 20 / 2014 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 01 : 45 ^{am} _{pm} Time Out: 08 : 15 ^{am} _{pm}

Total Time: 6 hrs 30 minutes

Permittee: LUCKY HONG KONG KING, INC.

Category #: IV

Telephone: (336) 725-9880

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 11

Water Supply: Municipal/Community On-Site Supply

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.							
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R VR
Supervision .2652							
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655							
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654							
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653							
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653							
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657							
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653							
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654							
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:					19		



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City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27127

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: LUCKY HONG KONG KING, INC.

Email 3:

Telephone: (336) 725-9880

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Seafood	Walk in produce cooler	50	Hot dogs	Walk-in	41	Pork	reheat	175
Chicken salad	Walk in produce cooler	50	Cooked	Walk in	51	Chicken	Final cook	189
Pasta salad	Walk in produce cooler	51	Eggs	Walk in produce cooler	51	Shrimp	Final cook	160
Tomato salad	Walk in produce cooler	51	Kimich	Walk in produce cooler	50	Egg rolls	Buffet	173
Cabbage	Walk in produce cooler	52	Garlic in oil	Walk in produce cooler	51	Chicken and	Buffet	156
Sprouts	Walk in produce cooler	48	Egg and milk	Walk in produce cooler	53	Egg soup	Hot hold	189
Shrimp	Mongolian make unit	41	Rice	Hot hold	176	Lemons	Beverage area	73
Crab	Mongolian make unit	48	Pork	final cook	135			

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.

- 2-102.12 Certified Food Protection Manager - C - No PIC present at time of inspection. Manager arrived within 30 minutes. PIC shall have ANSI accredited food protection manager certification and must be present during all hours of operation.
- 2-401.11 Eating, Drinking, or Using Tobacco - C - GC - Employee beverages observed on shelf above raw chicken preparation table and on clean side of dish washing room. One employee beverage without a straw and a thermal container stored on lower shelf of preparation table. Employee beverages shall be stored in a cup with a lid and a straw and be stored in lower shelf to avoid contamination of food, utensils, equipment, and single service items.
- 2-301.14 When to Wash - P - Cook observed cooking, washing utensils at 3 compartment sink with gloves, and cooking again. Cook observed wiping nose with apron and removing hair restraint, wiping sweat, and placing hair restraint back on without washing hands before engaging in food preparation. Employees shall wash hands after coughing, sneezing, handling soiled equipment or utensils, before donning gloves, and when touching bare body parts. CDI- Employees re washed hands and employee removed apron. // 2-301.12 Cleaning Procedure - P - Dish washing employee did not wash hands for at least 20 seconds before touching clean plates. Food employees shall wash hands by rinsing under warm water, applying cleaning compound, rubbing for 10 to 15 minutes, rinse under warm water, and thoroughly drying hands. Ensure that employees close handwashing sink handles with a barrier such as a paper towel.

Person in Charge (Print & Sign): Dan ^{First} Huachen ^{Last}

Regulatory Authority (Print & Sign): Wendy Grijalva ^{First} Tony Williams ^{Last}



REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 08 / 21 / 2014

REHS Contact Phone Number: (336) 703 - 3157



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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - GC - Handwashing sink was blocked by cardboard boxes and carts at the Mongolian station, dish washing room, and by seafood preparation sink. Handwashing sinks shall maintained so that it is accessible at all times for employee use. CDI- Items were moved from area
- 12 3-202.18 Shell-shock Identification - PF - Three bags out of four frozen oysters delivered at time of inspection did not have shell-shock identification tags. Shell-shock shall be obtained in containers bearing legible source identification tags or labels affixed by harvest or dealer at all times. CDI- Oysters were discarded voluntarily by PIC. Bleach was added to oysters.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Raw chicken stored above raw beef, raw fish, raw eggs, and cooked noodles. Foods shall be stored according to final cook temperatures. Ready to eat products shall be stored above all raw foods. Ensure all raw protein are stored in order of final cook temperature. PIC received final cook temperatures information. / Unwashed peppers stored above washed and prepared vegetables and cooked noodles. Unwashed vegetables shall be stored separate from washed ready to eat foods. CDI- Unwashed vegetables were moved. / Food in walk-in freezers and coolers were uncovered upon arrival of inspection. All foods shall be protected from cross contamination by covered containers or wrappings.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - GC -Ice scoop was visibly soiled. Utensils shall be cleaned to sight and touch,. CDI- Scoop was rewashed. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Two soda nozzles were visibly soiled. Nozzles shall be cleaned at a frequency specified by the manufacture or when necessary to prevent soil and mold build up. CDI- Soda nozzles were rewashed.
- 17 3-403.11 Reheating for Hot Holding - P - GC - Cooked pork was reheated to 135F. Potentially hazardous foods that are cooked, cooled, and reheated for hot holding shall be reheated to at least 165F for 15 seconds. CDI- Pork was reheated to 175F.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - GC - One pan of fried scallops (120-125F), one pan of pork (107-111F), and two pork on a stick (123F) on the buffet line read below 135F. Potentially hazardous foods shall be maintained at 135F when in hot holding. CDI- Foods were voluntarily discarded by PIC.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Walk-in cooler for produce has an air temperature of 57F. Walk-in cooler is not maintaining foods at 45F or less. Foods prepared on 8/18/2014 such as pasta salad, seafood salad, chicken salad, and tomato and broccoli salad read a temperature of 48-51F. Other foods included boiled eggs (51F), garlic and oil (51F), egg and milk mixture (53F), kimchi (50F), 10 lb container of bean sprouts 48F, crab meat sauce (51F) and cabbage (52F). Napa cabbage and bok choy (78 F) on the rear prep table, cut cantaloupe (52F) on the buffet, crab meat at Mongolian grill station (50), and cut lemons (78F) at beverage area.. All items out of temperature were voluntarily discarded by PIC. / Do not store potentially hazardous foods in vegetable walk in cooler. Product disposition on file.



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Spell

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - GC - Date marking needed on the two containers of egg rolls and one containers of cooked chicken in walk- in cooler near cook line. CDI- PIC date marked items.

- 30 8-103.11 Documentation of Proposed Variance and Justification - PF - Repeat - Sushi rice read a temperature of 103F and was prepared at 11:30 am. PIC states that pH is tested on rice. Establishment does not have a variance for sushi rice. A variance is required for specialized process such as sushi rice. This establishment was not able to provided proof that a variance has been obtained from the state. Time as a public health control may be an option. PIC was given a document with time as a public health control citation.

- 31 3-501.15 Cooling Methods - PF - A container of cooked rice noodles, six large containers of lo mein, and cut melons were tightly covered. One tray of cooked chicken was stored at room temperature after being cooked and read a temperature of 127F. Cooling shall be accomplished by placing food in rapid cooling equipment such as a walk-in cooler and be loosely covered to allow for heat transfer to occur. CDI- Food was loosely coved by PIC. Food is still within time and temperature constraints.

- 33 3-501.13 Thawing - C - Fish observed thawing in water at preparation sink. Foods shall be thawed under refrigeration, completely submerged under running water of at least 70F in sufficient water velocity to allow for float off of loose particles, or as part of the cooking process.

- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - GC - Salt, MSG, corn starch, sugar, and bread crumbs were not labeled with common name. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment such as oils, flour, herbs, salt, spices, and sugar shall be identified with the common name of the food. Label working containers throughout the establishment.

- 36 6-202.13 Insect Control Devices, Design and Installation - C - Insect control device was placed above a preparation sink near the back door. Insect control devices shall be installed so they are not located over a food preparation area. Remove device from this area and place in area not above any food preparation areas. // 6-202.15 Outer Openings, Protected - C - Outer screen door near can wash and door near storage room is not self closing. Outer openings of a food establishment shall be protected by entry of insects and rodents by self closing tight fitting doors. Repair door and screen so it is self closing. // 6-501.111 Controlling Pests - PF - A moderate number of flies observed throughout the kitchen. The establishment shall be maintained free of insects, rodents, and other pest. Presence of insects shall be controlled to eliminate their presence on premises.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Several boxes and containers of food stored on the floor in the outdoor freezer and walk in freezer. Food shall be stored on a clean and dry location at least 6 inches above the floor.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - GC - Wiping cloths in dining area used for wiping food spills from tableware were wet. Cloths in use for wiping food spills from table ware and carry out containers shall be maintained dry and used for no other purpose.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - GC - Scoops in sugar and vinegar were in direct contact with food. A bowl was being used as a scoop in one container of sauce. In use utensils shall be placed in food so that the handles does not come in direct contact with food. Do not store scoops in vinegar. Do not use bowls as scoops in sauces.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - GC - Air drying baseboard was visibly soiled. Areas where utensils are stored shall be clean at all times. Ensure that drain boards are clean and sanitized as needed before placing clean utensils on it.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Walk-in freezer and walk in produce cooler are not holding temperature. Assess and repair equipment so that it is in good repair/ Verification is required for both units. Repair the: damaged shelving throughout the facility, lids of rice cooker, and damaged door and gasket in the walk in cooler. // Unapproved raw wood knife sharpener observed in the kitchen. Equipment in establishment shall be approved. / Do not store potentially hazardous foods in vegetable walk in cooler.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - GC - Dish machine is visibly soiled. Dish machine shall be cleaned throughout the day at a frequency necessary to prevent recontamination of utensils or if used every 24 hours.
- 47 4-602.13 Nonfood Contact Surfaces - C - GC -Cleaning needed in the exposed plumbing at beverage station. Condenser fan in produce walk in cooler has dust build up. Clean fans.
- 49 5-203.14 Backflow Prevention Device, When Required - P - A flow valve is directly under the hose bibb with a pressurized hose attached to one end and the chemical tower attached to the other end. A back flow prevention device rated for continuous pressure is needed at the hose bibb before the flow valve to prevent backflow of contaminants into water supply. // 5-205.15 System Maintained in Good Repair - P - Leak observed at the sea food preparation sink. Repair plumbing so that it is in good repair.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - GC -Re-grouting needed in some areas. Broken floor tiles observed in walk in cooler for protein and at preparation sink. Ceiling tile missing above 3 compartment sink near dish machine room.
- 54 6-303.11 Intensity-Lighting - C - GC - Lighting at bathroom is 8 FC, cook line read 33-39 fc, and seafood preparation surfaces read 33 fc. Lighting where food is prepared shall be at least 50 foot candles. Lighting in restrooms shall be at least 20 foot candles.

