

Score: 90.5

Establishment ID: 3034012370

☒ Inspection ☐ Re-Inspection

Date: 12/11/2019

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 10:44 AM

Time Out: 2:54 PM

Permittee: TIN TIN ASIAN BUFFET INC.

Total Time: 4 hrs 10 min

Telephone: (336) 659-7888

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 4

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.									
	IN	OUT	N/A	NO	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	2	0		
Employee Health					.2652				
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management, employees knowledge; responsibilities & reporting	3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of reporting, restriction & exclusion	3	15	0	
Good Hygienic Practices					.2652, .2653				
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>			No discharge from eyes, nose or mouth	1	0	0	
Preventing Contamination by Hands					.2652, .2653, .2655, .2656				
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Hands clean & properly washed	4	2	0	
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	3	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Handwashing sinks supplied & accessible	X	1	0	X
Approved Source					.2653, .2655				
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination					.2653, .2654				
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	X	0	X
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Food-contact surfaces: cleaned & sanitized	3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature					.2653				
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	X	15	0	X
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	15	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory					.2653				
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Consumer advisory provided for raw or undercooked foods	1	0	0	
Highly Susceptible Populations					.2653				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	3	15	0	
Chemical					.2653, .2657				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food additives: approved & properly used	1	0	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures					.2653, .2654, .2658				
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		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.									
	IN	OUT	N/A	NO	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	1	0	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods	1	0	0	
Food Temperature Control					.2653, .2654				
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper cooling methods used; adequate equipment for temperature control	1	0	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				

Comment Addendum to Food Establishment Inspection Report

Establishment Name: TIN TIN ASIAN BUFFET
 Location Address: 110 HANES SQUARE CIRCLE
 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: TIN TIN ASIAN BUFFET INC.
 Telephone: (336) 659-7888

Establishment ID: 3034012370
☒ Inspection ☐ Re-Inspection Date: 12/11/2019
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: annechen77@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Ribs	reheat	166.0	Imitation Crab	protein cooler	40 .0	Crab Salad	walk-in cooler 2	40 .0
Chicken	final cook	196.0	Rice	hot holding	136.0	Lo Mein	walk-in cooler 2	38 .0
Pepper Steak	final cook	163.0	Lo Mein	protein cooler	43 .0	Rice	walk-in cooler 3	40 .0
Potatoes	final cook	200.0	Egg Rolls	appetizer cooler	56 .0	Hot Water	3-compartment sink	135.0
Stuffed Mussels	final cook	196.0	Seasame Chicken	appetizer cooler	51 .0	Quat Sani	3-compartment sink	200.0
Fried Shrimp	final cook	190.0	Teryaki Chicken	appetizer cooler	56 .0	Serv Safe	Keng Feng Wang 10-26-24	000.0
Craw Fish	final cook	196.0	Hot Dogs	appetizer cooler	52 .0			
Napa Cabbage	protein cooler	42 .0	Duck	walk-in cooler 1	40 .0			

Person in Charge (Print & Sign): Dan Hua *First* Chen *Last*
 Regulatory Authority (Print & Sign): Victoria *First* Murphy *Last*

[Signature]
[Signature]

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: 12/12/2019

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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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.

- 8 5-202.12 Handwashing Sinks, Installation-REPEAT - PF: The back hand sink was only capable of reaching a temperature of 70 F./The hand sinks in the women's restroom were only capable of reach 59 F. A hand sink shall be equipped to provide water at a temperature of at least 100 F through a mixing valve or combination faucet. CDI: The mixing valves were adjusted and all hand sinks measured at temperatures of 100 F-106 F.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: The sushi station hand sink was occupied by a scraper and wire scrub brush. A hand washing sink may not be used for purposes other than hand washing. CDI: The PIC removed items from the hand sink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Containers of chicken were stored over pans of ribs and beef in the main walk-in cooler. Food shall be protected from cross contamination by separating raw animal food during storage, preparation, holding, and display from other raw animal food. CDI: Items were rearranged and chicken was placed on the bottom shelf.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: The chemical sanitizer machine read at a concentration of 0ppm. A chemical sanitizer used in a sanitizing solution for manual or mechanical operation at contact times specified by EPA registered label. CDI: Verification required by 12-12-19. Contact Victoria Murphy at murphyvl@forsyth.cc or (336)703-3814.// 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- P: The following items were stored soiled in the clean dish area: 8 pans, 1 grater, and meat grinder parts. Food-contact surfaces shall be clean to sight and touch. CDI: PIC moved items to clean dish areas to be cleaned.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding-REPEAT - P: The following items measured at temperatures above 41 F:(protein make-unit) napa cabbage (42 F), lo mein (43 F), (reach-in cooler) egg rolls (56 F), sweet and sour chicken (51 F), teriyaki chicken (55F), bacon wrapped hotdogs (52 F), and (sushi station) eel (46 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The items in the reach-in cooler and in the eel were discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: Several containers of spices a long the cook line were without labeling. 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.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: Several boxes of meat were stored open in the walk-in freezer/Containers of sauces open in the main walk-in cooler. Food shall be protected from contamination. 0-points
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: A butcher's knife was stored between two soiled tables. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored on a clean portion of food preparation table or cooking equipment only if the in-use utensils and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: The appetizer reach-in cooler and sushi reach-in cooler were out of order and incapable of reach temperatures of 41 F and below./The glass doors on the sushi case are broken and being held together by tape/The sushi case is out of order/Heavy rusting occurring on cooler shelves. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C: Cleaning is needed to/on the following items: cooler shelves, walk-in cooler 2 walls, walk-in cooler 2 ceiling, and on all fan covers. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Regrout in between floor tiles in the ware washing area. Physical facilities shall be maintained in good repair. 0-points