

Food Establishment Inspection Report

Score: 82.5Establishment Name: HONG KONG KING BUFFETEstablishment ID: 3034011816Location Address: 1237 SILAS CREEK PARKWAY☐ Inspection ☒ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 14 / 2016 Status Code: AZip: 27127County: 34 ForsythTime In: 11 : 00 ^{am}_{pm} Time Out: 03 : 20 ^{am}_{pm}Permittee: LUCKY HONG KONG KING, INC.Total Time: 4 hrs 20 minutesTelephone: (336) 725-9880Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 7No. of Repeat Risk Factor/Intervention Violations: 4

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>15</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>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</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>	<u>2</u>	<input checked="" type="checkbox"/>	<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>15</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</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>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<input checked="" type="checkbox"/>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<input checked="" type="checkbox"/>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</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>15</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>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<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				<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>05</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 type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<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>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</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>05</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>05</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>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>05</u>	<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>05</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>05</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				<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>05</u>	<u>0</u>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<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>05</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>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<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>05</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										17.5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: HONG KONG KING BUFFET

Establishment ID: 3034011816

Location Address: 1237 SILAS CREEK PARKWAY

☐ Inspection ☒ Re-Inspection Date: 06/14/2016

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

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

Permittee: LUCKY HONG KONG KING, INC.

Email 1:

Email 2:

Telephone: (336) 725-9880

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
salmon	buffet line	162	shrimp	buffet line	38	raw chicken	make unit	40
turbot	buffet line	145	egg roll	buffet line	140	raw shrimp	make unit	41
wonton soup	buffet line	160	grilled chicken	buffet line	148	tofu	make unit	43
butter	buffet line	184	butter potato	buffet line	160	brown rice	rice cooker	152
broccoli	buffet line	171	honey	buffet line	171	white rice	rice cooker	152
cabbage	buffet line	39	raw chicken	walk-in cooler	39	dish machine	sanitizer (ppm)	100
crab salad	buffet line	42	raw shrimp	walk-in cooler	39	hot water	3-compartment sink	135
mussels	buffet line	40	seafood mix	make unit	45	ServSafe	Dan Hua Chen 9-25-16	0

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.

- 6 2-301.14 When to Wash - P - Employee observed placing hands into the rinse vat of the 3-compartment sink and went directly to covering food with plastic wrap without washing hands. Employees must wash hands after touching unclean surfaces. CDI - Employee washed hands and instructed on when to wash. 0 pts.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - One pair of large yellow gloves were in handsink. Handsinks must only be used for handwashing. Do not store items in handsinks. CDI - Gloves removed. 0 pts.
- 11 3-202.15 Package Integrity - PF - Repeat - 5 dented cans found on can rack in dry storage area. Once cans become dented on the seams or rim of the can, they must be set aside to be discarded, or to be sent back to the manufacturer for credit. CDI - PIC segregated the dented cans from the cans in good condition.



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

Regulatory Authority (Print & Sign): *First* *Last*
Andrew Lee Joseph Chrobak





REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 06 / 24 / 2016

REHS Contact Phone Number: (336) 703 - 3164



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Raw chicken stored above raw beef and raw shrimp on a speedrack in the walk-in freezer. Unpackaged meats must be stored according to final cook temperatures when in freezer units. CDI - Chicken moved to bottom of speedrack and shrimp moved to the top of the speed rack.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Quat sanitizer dispenser is dispensing sanitizer at a concentration of less than 150 ppm. Utensils and equipment must be sanitized according to the sanitizer manufacturer's instructions. Manufacturer mandates quat sanitizer must be maintained between 150 -400 ppm. Ecolab contacted during inspection for repair. Repair dispenser by June 24th, 2016. Contact Andrew Lee at (336) 703-3128 when repairs are completed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - The following items at the buffet line were out of correct temperature control: 2 clams - 110F, sauteed spicy squid - 97-130F, crawfish - 95-117F, mushrooms - 125-135F, fried shrimp - 110-117F, fried fish - 115-140F, fried okra - 108-180F, pork skewers - 110F, chicken nuggets - 110-135F, buffalo wing - 110F, and phoenix shrimp - 124-132F. All potentially hazardous foods in hot holding must be kept at 135F or higher. CDI - All items reheated to 165F or discarded. Recommend establishment use time as a public health control, and/or use lids on buffet line items to more effectively hold temperatures.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Lo mein - 52F, cabbage - 45-71F, and raw chicken - 52F were stored on prep table with no temperature control. The following items at the buffet line were out of temperature: octopus - 47-52F, cantaloupe - 48-53F, honey dew, 48-53F, and lettuce- 52F. Bean sprouts - 50F and garlic in oil - 49-50F at Mongolian grill were out of temperature. 4 large bins of chicken in walk-in cooler measured between 46-52F overnight. Potentially hazardous foods in cold holding must be 45F or below. CDI - 4 large bins of chicken discarded and denatured with bleach and all other items brought to walk-in cooler to cool to below 45F.
- 31 3-501.15 Cooling Methods - PF - Large amounts of cooling potentially hazardous foods kept in large plastic bins tightly wrapped with plastic wrap. Cooling items shall be facilitated by cooling in metal pans in small portions and loosely covered to allow for air exchange and rapid cooling. CDI - Items vented as corrective action.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Repeat - Metal bin of sugar unlabeled and plastic container of sugar was labeled as steak seasoning. Food that is not readily identifiable and outside of its original packaging must be labeled. CDI: Labelled during inspection by PIC.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Repeat - Cut and washed broccoli were placed back into the original cardboard box (3 boxes). Vegetables that are washed must be placed into a clean container to store. CDI - Broccoli moved to food safe bin as corrective action. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat - Chopped vegetables on top of make-unit, cabbage and raw chicken beside grill, and sauces at the Mongolian grill all uncovered during the inspection. Food must be covered to protect against contamination.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - 4 wet wiping cloths observed in prep areas during inspection. Wiping cloths must be stored in sanitizer solution once they become wet. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Rust present in bottom of cooler at Mongolian station, splash guard needs to be resealed to handsink beside wok station, ceiling seam bowed in inside walk-in freezer with ice forming at seam, wire shelves rusting throughout establishment (repeat), 1 trash can badly damaged by deep fryers (repeat), reseal support bars to the front of 4-compartment sink, multiple green wire bins chipping, melted lid on chip bin, glass cooler beside Mongolian station running at 52F, and upright cooler at fryer area running at 51F. Repair coolers so that they are able to maintain foods at 45F or below. VR - Repairs to coolers due by June 24th, 2016. Contact Andrew Lee at (336) 703-3128 when repairs are complete.
- 49 5-205.15 System Maintained in Good Repair - P - Leak present at drain of prep sink beside walk-in cooler. Plumbing fixtures must be maintained in good repair. Repair leak by June 24th, 2016. Contact Andrew Lee at (336) 703-3128 when repair is complete. VR. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Reseal drainboards to wall of 4-compartment sink and dish machine (repeat), stainless steel walls throughout kitchen are dented and need to be resealed (repeat), recaulk seafood sink to wall, 3 ceiling tiles have water damage at Mongolian station, and floors throughout establishment have grout damage. Physical facilities shall be easily cleanable and in good repair.



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Spell



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