

Food Establishment Inspection Report

Score: 79Establishment Name: HONG KONG KING BUFFETEstablishment ID: 3034011816Location Address: 1237 SILAS CREEK PARKWAY☐ Inspection ☒ Re-InspectionCity: WINSTON SALEMState: NCDate: 05 / 15 / 2017 Status Code: AZip: 27127 County: 34 ForsythTime In: 11 : 40 ^{am}_{pm} Time Out: 04 : 45 ^{am}_{pm}Permittee: LUCKY HONG KONG KING, INC.Total Time: 5 hrs 5 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>	<u>0</u>	<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>0</u>	<u>0</u>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction <u>yellow tin tags</u>				<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>0</u>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>0</u>	<u>15</u>	<u>0</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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>0</u>	<u>05</u>	<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				<u>0</u>	<u>1</u>	<u>0</u>	<input checked="" 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				<u>2</u>	<u>0</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				<u>0</u>	<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>	<u>0</u>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>0</u>	<u>0</u>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>0</u>	<input checked="" 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				<u>0</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>0</u>	<u>0</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<u>0</u>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>0</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>0</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>0</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:										21	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: HONG KONG KING BUFFET

Location Address: 1237 SILAS CREEK PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27127

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

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

Permittee: LUCKY HONG KONG KING, INC.

Telephone: (336) 725-9880

Establishment ID: 3034011816

☐ Inspection ☒ Re-Inspection Date: 05/15/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Item QAC	Location 3 Comp	Temp 200	Item Tofu	Location Reach-in	Temp 42	Item Chx	Location FCT-Back Grill	Temp 178
Chx	Reach-in behind fryer	45	Shrimp	FCT	160	Crab	RIC by back prep line	42
Chx	FCT	200	Raw Shrimp	Make Unit	44	Shrimp	RIC by back prep line	44
Egg Rolls	Fryer WIC	42	Green Beans	FCT	172	White Rice	HH	171
Rice	Rice Pot -Wok Line	139	Fish	FCT	163	Crab Salad	WIC 3	42
Seafood	Make Unit	45	Cooked pasta	Reach-in	41	Hot Water	3 Comp	122
Crab	Make Unit	50	Cooked Lo	Mongo Station	48			
Garlic n Oil	Make Unit	53	Raw Beef	Mongo Station	42	DAN CHEN	SERV SAFE 9/1/2021	00

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 2-301.12 Cleaning Procedure - C-0 points-Observed staff member turn off faucet with bare hands after cleaning. After cleaning, faucet shall be turned off with paper towel or similar barrier to avoid recontaminating hands. CDI-Staff educated.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-REPEAT-Observed handsink in dish area blocked by cart and handsink at back prep line blocked by trash can. Handwashing sinks shall be maintained accessible at all times. CDI-Items relocated.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-REPEAT-Observed 8 large buckets of sauces and vegetables in 2 walk-in coolers that were not covered. Observed raw egg batter, cooked squid and cooked pasta in uncovered containers in reach-in cooler under make unit. Except when cooling, foods shall stored in covered containers, packages or wrapping. CDI-Lids placed on buckets.// In walk-in coolers; Observed raw bacon stored over ready-to-eat sauce and vegetables (WIC by fryer), observed raw chicken stored over raw fish (WIC by fryer), raw shell eggs over sauce. Observed raw egg batter container above uncovered vegetables in reach-in cooler under make unit.. Raw foods shall be separated from cooked/ready-to-eat foods. Raw foods shall be separated based on species and final cook temperatures. CDI-All units rearranged.// 3-304.11 Food Contact with Equipment and Utensils - P-Observed raw broccoli stored in soiled box by wok station.

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

Regulatory Authority (Print & Sign): JENNIFER *First* BROWN *Last*

[Signature]

[Signature]

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 05 / 23 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Repeat-Observed two slicers stored as clean in "office" to contain at least one half inch of raw food residue around the entire blade and all food contact areas of the slicers. Observed bit of grinder to still contain raw seafood. Food contact surfaces shall be clean to sight and touch. CDI-Units disassembled and cleaned during inspection. VERIFICATION REQUIRED WITHIN 10 DAYS. JENNIFER BROWN MAY BE CONTACTED AT BROWNJK@FORSYTH.CC OR 336-703-3131. // 4-501.114 Manual and Mechanical Ware washing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P-Measured 0ppm chlorine at final rinse of dish machine. Visible sanitizer leaking from feed line of box to back of dish machine. Chlorine solution during mechanical warewashing operations shall measure between 50-99 ppm. CDI-Ecolab contacted and unit repaired during inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured raw shell eggs on prep surface by wok station at 57F. Measured crab (54F) and cooked lo mein noodles (48F) at Mongolian buffet above 45F. Items were stacked above the fill line of the containers, prohibiting proper cooling. Measured crab (50F) on make top unit, egg in the reach-in cooler (57F), can of queso in reach-in cooler (74F). Potentially hazardous food items shall measure 45F or below when cold-holding. CDI-Queso, egg batter, crab at Mongolian station discarded; all other products placed in walk-in cooler to cool.
- NOTE: EFFECTIVE JANUARY 2019, THE COLD-HOLDING REQUIREMENT WILL BE 41F OR BELOW.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-0 points-Observed cooked chicken dated for 5/11/2017, measuring 43F in walk-in unit by fryer. Item shall observe 4 day date marking (including day of prep), making discard day yesterday. CDI-Product discarded by PIC. // 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-0 points-Observed crab salad not date marked in walk-in cooler. Potentially hazardous, ready-to-eat food items prepared and held-in establishment greater than 24 hours shall be dated to indicate the day of prep or discard. CDI-Dated by PIC.
- 22 3-501.19 Time as a Public Health Control - P, PF-0 points-Observed unshelled boiled egg halves on buffet not labeled with the time of final cook or removal from temperature control, per written procedures. CDI-Pan of eggs discarded by PIC.
- 31 3-501.15 Cooling Methods - PF-REPEAT-Observed garlic-n-oil (53F) mixture and cooked vegetables (87F) cooling tightly covered at the top of make unit. Foods shall be placed in walk-in unit until 45F or less is achieved, prior to placing in make unit. Observed 3 large containers of lo mein noodles (69F) cooling in walk-in cooler. When cooling, foods shall be uncovered or loosely covered in shallow pans and placed in walk-in unit. CDI-garlic-n oil mixture and cooked vegetable medley discarded, noodles placed into shallow pans.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Repeat-All working containers at cook line (12+) are not labeled including, salt, sugar, MSG, flour and spices. Working containers holding food or food ingredients that are not easily recognizable shall be labeled to indicate the food.
- 36 6-202.15 Outer Openings, Protected - C-Visible light present under back door by office. Weather strip or similar barrier shall be installed to protect from the entry of pests. Air curtain shall be installed above back door by office due to the presence of flying insects within the establishment. // 6-501.111 Controlling Pests - C-Substantial amount of flies in kitchen and dining room. Observed flies in prep sink by fryers, front of equipment and throughout facility. Outdoor receptacle adjacent to back door by office contains multitude of flies and is in disrepair making it a harborage for pests. Premises shall be maintained free of insects.



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- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C-Observed raw shrimp on Mongolian Buffet in pan of undrained ice and water. Unpackaged food may not be stored in direct contact with undrained ice. CDI-Shrimp removed and placed in slotted pan to drain water and ice.// 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Repeat-Observed canned biscuits, cooked chicken stored under leaking fan in glass door reach-in cooler behind fryer. Food shall be protected from contamination. CDI-Biscuits relocated to walk-in cooler by fryer, other products discarded.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Repeat- 0- points-Observed a wet wiping cloth draped over cabinet door in women's restroom and wet wiping cloth on prep surface at Mongolian station. Wet wiping cloths shall be placed in a chemical sanitizing solution when not in use.
- 40 3-302.15 Washing Fruits and Vegetables - C-Observed raw broccoli in box by wok station being cooked for buffet prior to washing. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. CDI-Broccoli washed at vegetable prep sink.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-REPEAT-0 points--Observed single-serv items stored unprotected and uncovered in bus tubs at ice cream station. Plastic sleeve on single-serv cups were pulled down too far, exposing a majority of the cups. Single-serv items shall be stored covered and protected and shall remain in the original protective packaging until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-Rusted shelving in dry storage, walk-in cooler, glass door reach-in cooler behind fryer, bag in box storage, walk-in freezer. Laminate damage present on stalls in women's restroom, leaking fan to AC unit in reach-in behind fryer, remove duct tape from condensation line in reach-in behind fryer and from AC fan unit in same reach-in, repair AC leak at glass reach-in behind fryer. remove plastic bag from wash feed line to dish machine and repair line. Interior trim of glass door reach-in cooler is cracked. Recaulk splash guard to prep table at handsink behind wok line. Remove cardboard and plastic bag from inside of warewashing machine, intended to stop spray and leaking from machine. Equipment shall be maintained in good repair.
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C-REPEAT-Data plate to mechanical warewashing machine is affixed to the bottom of the machine. Data plate sticker on the front of the machine is for a hot water sanitizing machine. Correct (chemical sanitizing) data plate is not accessible or readable. Contact manufacturer for replacement as warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT-Prep table by seafood station contains raw seafood after cleaning. Prep table by seafood station is soiled with build-up and food debris. Nonfood contact areas shall be maintained clean.



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- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C-REPEAT-Outdoor receptacle is corroded and leaking. Puddle and runoff visible from unit. Receptacle shall be replaced.// 5-501.113 Covering Receptacles - C-REPEAT-Side door to outdoor receptacle is open. Shall be maintained closed or covered when outside of the food establishment.// 5-501.115 Maintaining Refuse Areas and Enclosures - C-Observed build-up on exterior of (leaking) outdoor receptacle. This unit contains multitude of flies and has become a harborage for pests. Unit shall be maintained clean until it can be replaced. . REHSI WILL VERIFY THAT UNIT HAS BEEN REPALCED. JENNIFER BROWN MAY BE CONTACTED AT BROWNJK@FORSYTH.CC OR 336-703-3131.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Observed cracked cove base tile in dry storage, observed cracked tile behind Mongolian station, floor grout eroded in Mongolian station and wok station, seams of FRP wall panels shall be sealed, dented stainless steel walls above dishwashing area, recaulk 3 comp sink to wall. // 6-501.12 Cleaning, Frequency and Restrictions - C-Clean floor under Wok line, observed black growth around basin of handsinks in women's restrooms.
- 54 6-303.11 Intensity-Lighting - C--REPEAT-Measured 8FC of lighting at corner Mongolian handsink. 20FC of light required. Measured 11-41FC of light at buffet stations. 20 FC of lighting required. Measured 27-35FC of light at Mongolian Grill, 50 FC of light required in food prep areas.// 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Clean ceiling vent grates above vegetable 3 compartment sink and in walk-in coolers. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.// 6-202.11 Light Bulbs, Protective Shielding - C-REPEAT-Light cover shield in fryer walk-in cooler is cracked at screw threads.



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