

Food Establishment Inspection Report

Score: 94

Establishment Name: TIN TIN ASIAN BUFFET

Establishment ID: 3034012370

Location Address: 110 HANES SQUARE CIRCLE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 19 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 08 am pm Time Out: 02 : 40 am pm

Permittee: TIN TIN ASIAN BUFFET INC.

Total Time: 4 hrs 32 minutes

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: 5

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 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"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input 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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input 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"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	<input checked="" type="checkbox"/>	
15	<input checked="" type="checkbox"/>	<input 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"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input checked="" 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	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing 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	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	1	03	0	
29	<input checked="" type="checkbox"/>	<input 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	03	0	
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 checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	<input checked="" type="checkbox"/>	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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	2	1	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	<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	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:						6		



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 Water Supply: Municipal/Community On-Site System
 Permittee: TIN TIN ASIAN BUFFET INC.
 Telephone: (336) 659-7888

Establishment ID: 3034012370
 Inspection Re-Inspection Date: 09/19/2018
 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 will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Serv Safe	Ke Feng 11-24-19	00	Chlorine	Dish machine (ppm)	100	Sweet n sour	upright cooler	42
Wings	final cook	205	Crab	Sushi display case	52	raw chicken	upright cooler	40
Shrimp	final cook	189	Crab salad	Sushi display case	50	Cabbage	protein make unit	54
Rice	final cook	199	Shrimp	Sushi display case	47	Steak	protein make unit	47
Pot stickers	cooling	109	Tuna	sushi reach-in	41	Shrimp	protein make unit	60
Pot stickers	cooling 1 hr later	81	Salmon	sushi reach-in	40	Noodles	make unit	44
Hot water	3-comp sink	136	Crab pasta	walk-in cooler	44	Eggrolls	make unit	44
Quat (ppm)	3-comp sink	150	Fish	walk-in cooler	45	Chicken	make unit	43

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.

- 11 3-202.15 Package Integrity - PF- REPEAT- 6 heavily dented cans of food observed stored for use in dry storage area. Separate cans that are dented at the top, bottom, and middle seams from "for use" cans. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. 2pts
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-REPEAT- Raw chicken observed stored above raw shrimp and raw fish in walk-in cooler. Raw chicken observed stored above cooked sweet and sour chicken in upright cooler. Food shall be protected against contamination by separating foods by final cooking temperatures and species; by separating raw meat foods from ready-to-eat foods. CDI: Raw chicken was moved below both cooked sweet and sour chicken and move below the raw shrimp and raw fish. 1.5pts
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- 2 pots observed sanitizing in quat sanitizer solution at 3-compartment sink with a concentration of 0ppm. Check sanitizer regularly to ensure there is an accurate concentration of sanitizer solution. A quaternary ammonium compound solution shall have a concentration of 150-400ppm for sanitizing. CDI: 3-compartment sink was refilled with sanitizer with a concentration of 150ppm. 0pts

Lock Text

Person in Charge (Print & Sign): SOM *First* YU *Last*
 Regulatory Authority (Print & Sign): SHANERIA *First* SANDERS *Last*

[Handwritten Signature]
[Handwritten Signature]

REHS ID: 2683 - Shaneria Sanders

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- The following foods overstacked in pans in the makeunit measured above 45F: Cabbage (54F); Raw shrimp (60F); Raw steak (47F); The following foods stored in sushi display with an ambient air of 54F measured above 45F: Crab (52F); Crab salad (50F); Shrimp (47F). Potentially hazardous stored in cold holding shall be held at 45F and below (41F and below in 2019!). CDI: Foods were removed from units and placed into walk-in cooler to chill. 1.5pts
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Datemarking sticker was missing on a container of cooked sweet and sour chicken stored in upright cooler and made on an unknown date. Ready-to-eat, potentially hazardous foods shall be datemarked within 24hr of being prepared. CDI: Person in charge voluntarily discarded chicken. 0pts
- 31 3-501.15 Cooling Methods - PF- REPEAT- Observed pork pot stickers cooling on tray on a rack stored out at room temperature. Cooling shall be accomplished by: cooling under refrigeration; by separating foods into smaller thinner portions; if liquid food by use of ice bath with stirring; by rapid cooling equipment; by loosely covering foods; or by any other effective means. CDI: Pork pot stickers were placed in walk-in cooler to chill. 1pt
- 33 3-501.13 Thawing - C- Observed shrimp thawing under running water with a temperature measuring 83F. Potentially hazardous foods shall be thawed under running water with a temperature measuring 70F or below with a sufficient flow to flush particulates ; under refrigeration; or as part of the cooking process. 0pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Containers of seasonings stored in front of the grill observed uncovered. Cover foods. Food shall be protected against contamination of dust, splash, dirt, debri, and other contamination. 0pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repair ripped gasket in sushi reach-in cooler. Shelving in walk-in cooler is rusting/loosing finish. Redip or replace shelving. Evaluate sushi display case for repairs. Equipment shall be in good repair. 0pts
- 47 4-602.13 Nonfood Contact Surfaces - C- Detail cleaning is needed on the grill vent filters and transfer carts in walk-in cooler. Nonfood contact surfaces shall be maintained clean. 0pts



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Spell



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