

# Food Establishment Inspection Report

Score: 86Establishment Name: TIN TIN ASIAN BUFFETEstablishment ID: 3034012370Location Address: 110 HANES SQUARE CIRCLE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 04 / 06 / 2015 Status Code: AZip: 27103County: 34 ForsythTime In: 01 : 40 <sup>am</sup><sub>pm</sub> Time Out: 08 : 15 <sup>am</sup><sub>pm</sub>Permittee: TIN TIN ASIAN BUFFET INC.Total Time: 6 hrs 35 minutesTelephone: (336) 659-7888Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 11No. of Repeat Risk Factor/Intervention Violations:           

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" 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>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>X</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: 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>	<u>X</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>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" 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 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				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>X</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>X</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>X</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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>05</u>	<u>0</u>	<input 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>2</u>	<u>1</u>	<input checked="" 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				<u>2</u>	<u>1</u>	<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				<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>X</u>	<u>0</u>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>X</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>X</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				<u>2</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>05</u>	<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				<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>1</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<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:										14	

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# 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: 04/06/2015

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: annechen77@yahoo.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Ken Feng	ServSafe 11/24/2019	00	shrimp	walk in cooler 1	31	shrimp	steam table	135
salmon	sushi reach in	40	crab meat	walk in cooler 1	41	lobster	steam table	173
spicy crab	sushi cooler	41	pork	walk in cooler 2	41	vegetable	steam buffet line	143
roe	sushi cooler	60	salmon	walk in cooler 2	41	egg drop soup	steam buffet line	156
honey dew	sushi cold hold	39	chicken	walk in cooler 3	38	garlic in oil	grill	77
mussels	sushi cold hold	43	cooked	walk in cooler 3	42	rice	hibachi grill line	46
rice	sushi hot hold	153	salmon	sushi line	63	beef	hibachi grill line	40
ham	sushi hot hold	136	california roll	sushi line	50	bbq chicken	reach in 1	36

## 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 2-103.11 (M) Person in Charge-Duties - PF - 0 points - Establishment does not have an employee health policy. An employee health policy must be in place and each employee must be informed and aware of illness reporting responsibilities. CDI - Sample policy given to PIC.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee beverages stored on shelves above prep surfaces. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of employee hands, the container, exposed food, clean equipment, utensils, linens, unwrapped single service, and single use articles. CDI - Beverages stored on low shelf where contamination could not occur.
- 7 3-301.11 Preventing Contamination from Hands - P,PF - 0 points - Employee observed touch two large food pans of cooked sweet and sour chicken with bare hands. Food employees may not contact exposed, ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use gloves, or dispensing equipment. CDI - Food voluntarily discarded. Employee instructed to wash hands, don gloves before touching food.



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

Regulatory Authority (Print & Sign): Carla Day REHS *First* Joseph Chrobak REHS *Last*

REHS ID: 2405 - Day, Carla

*[Signature]*

*[Signature]*

Verification Required Date: 04 / 16 / 2015

REHS Contact Phone Number: ( 336 ) 703 - 3144



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Establishment ID: 3034012370

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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Employee observed dumping ice into handwash sink. Plastic containers, scrub brush and sponge observed in sushi handwash sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI - Containers removed from handwash sink. / 6-301.11 Handwashing Cleanser, Availability - PF - Soap not available in sushi handwash sink. Soap shall be provided at all times. CDI - Soap refilled during inspection.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw shell eggs stored behind snow peas. Store food in accordance to final required cook temperature. / Frozen food stacked incorrectly in walk in freezer. Beef, fish, chicken, and cheesecake wrapped in plastic on metal trays in walk in freezer and commingled on speed rack. Commercially packaged food that is removed from its original packaging must be stored in accordance to final required cook temperature. CDI - PIC moved items to be stacked appropriately.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Approximately 70% of food pans have wet food debris, dry food debris, and/or greasy residue. Thoroughly wash, rinse, and sanitize before storing. CDI - Food pans returned for washing.
- 15 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - C - Four packs of tilapia, 1 bag of clams, 1 fish filet were thawed in original sealed package. Package must be opened prior to thawing. Thaw in accordance to manufacturers instructions. / Package of sesame balls thawed. Package instructions state, "do not thaw prior to cooking." CDI - PIC discarded packages and denatured with bleach.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 points- Stuffed bread rolls on sushi island measured 103F- 110F. Maintain foods in hot holding at or above 135F at all times. CDI - PIC voluntarily discarded stuffed bread rolls.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Roe stored on top of sushi make unit and roe stored in the make unit measured 50F- 70F. Garlic in oil mixture at the hibachi grill measured 77F and in make top 3 measured 53. Foods in cold holding shall be maintained at a maximum temperature of 45F. CDI - PIC voluntarily discarded roe. Garlic in oil sent to walk in cooler to cool.
- 22 3-501.19 Time as a Public Health Control - P,PF - Sushi (salmon, shrimp, white fish) and sushi rolls (tuna, crabmeat, California) and squid salad in cold holding at sushi island measured 50F - 63F. PIC stated that they are using TPHC. Procedures not available during the inspection. Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request. Procedures must specify methods of compliance. CDI - PIC voluntarily discarded food items. New sushi items will be maintained in ice bain.



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- 26 7-102.11 Common Name-Working Containers - PF - Bottles storing soapy water and chlorine sanitizer not labeled. Working containers storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. / 7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria - P - Sanitizer bottle at soda station measured more than 200 ppm chlorine. Chlorine sanitizer must be maintained between 50-200 ppm at all times. CDI - PIC remixed solution to measure 50 ppm.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 points- Containers and bottles storing MSG, sugar, salt, herbs, cooking wine, etc. were unlabeled. 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. Label bottles and containers storing food.
- 36 6-501.111 Controlling Pests - PF - 0 points -Flies present. Contact PCO.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P - Lower panel of hibachi grill has been removed leaving the grill top exposed. Replace panel. Verification Visit Required. /  
3-307.11 Miscellaneous Sources of Contamination - C - Fish and crab meat stored in plastic containers of sushi station lined with paper towel. CDI - paper towels removed by PIC.
- 38 2-303.11 Prohibition-Jewelry - C - 0 points- Food employees observed wearing hand and wrist jewelry while working with food. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry on hands or wrists.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wet wiping cloths observed on prep surfaces in sushi area and prep tables in kitchen. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at the appropriate concentration. / Wiping cloth sanitizer buckets stored on floor in beverage stations. Chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single service or single use articles. CDI - Bucket stored on low shelf where contamination could not occur.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- In-Use spatulas at grill stored in soiled water measuring 127F. Spoons for rice stored in water. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a container of water if the water is maintained at a temperature of at least 135F and the water is maintained free of soil. Handle for spatula in tea is not tall enough to keep handle out of tea. Spatula is approximately 1/4" above the surface of the tea and it is impossible for hands not to touch tea when stirring. Obtain spatula with longer handle or store in accordance to 3-304.12. In-use utensils may also be stored on a clean portion of the food preparation table or cooking equipment.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Food pans and lexan pans stored while still wet. After cleaning and sanitizing, equipment and utensils shall be air -dried. CDI - Pans stacked in a manner that will facilitate air drying.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Plates are stored on recessed shelf in buffet lines are not inverted or covered. Plates must be inverted or obtain plate dispensers. Submit dispenser spec sheet prior to purchase for approval. / 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Squid salad and sea weed containers re-used to hold sushi and sea food ingredients, lettuce stored in a soy bucket in walk in cooler. Single use articles may not be reused.
- 45 4-205.10 Food Equipment, Certification and Classification - C - Prep tables do not meet ANSI construction standards. / Rice cooker, Hamilton Beach food processor and toaster oven at sushi island are for household use only. Replace with equipment approved for commercial use. Plastic cup used as scoop for rice. Obtain scoop approved for food service. / 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Leak present in walk in cooler #2. Repair.
- 46 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C - 0 points - Dishmachine final rinse measured 174F and 100ppm chlorine. Data plate states chemical sanitizing dish machine temperature must measure 140F. Use either hot water sanitization or chemical sanitization as per data plate instructions.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 points- Equipment cleaning necessary on high shelves behind wok.
- 52 5-501.15 Outside Receptacles - C - Dumpster door open. Carboard dumpster lids open. Maintain closed.
- 53 0 points - Floor cleaning necessary throughout kitchen. Clean. / Tile damage present on floor around floor drain in front of the walk in cooler cooler.  
6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - Remove unused equipment in back storage area.



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✓  
Spell

