

# Food Establishment Inspection Report

Score: 85Establishment Name: HONG KONG KING BUFFETEstablishment ID: 3034011816Location Address: 1237 SILAS CREEK PARKWAY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 04 / 29 / 2016 Status Code: AZip: 27127County: 34 ForsythTime In: 09 : 40 <sup>am</sup><sub>pm</sub> Time Out: 02 : 45 <sup>am</sup><sub>pm</sub>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: 6No. 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<u>0</u>	<input 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>	<u>1</u>	<input checked="" type="checkbox"/>	<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				<input checked="" type="checkbox"/>	<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>3</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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>	<input checked="" type="checkbox"/>	<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				<u>2</u>	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</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>	<input checked="" type="checkbox"/>	<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>	<input checked="" type="checkbox"/>	<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>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<input checked="" type="checkbox"/>	<u>05</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>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 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 checked="" 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>05</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:										15	

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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: 04/29/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
shrimp	buffet	49	seafood mix	make-unit	51	rice	rice cooker	165
lettuce	buffet	59	crab	make-unit	56	octopus	walk-in cooler	42
sprouts	buffet	49	tofu	make-unit	60	shrimp	walk-in cooler	44
black pepper	buffet	125	Make-unit by	ambient air (low)	45	clams	walk-in cooler	36
lo mein	walk-in cooler	52	fried fish	buffet	148	beef	walk-in cooler	40
raw chicken	walk-in cooler	50	sweet sour	buffet	135	sanitizer	3-comp sink (ppm)	150
scallops	make-unit	61	fried shrimp	final cook	206	sanitizer	dish machine (ppm)	100
raw chicken	make-unit	56	egg rolls	buffet	180	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 2-301.12 Cleaning Procedure - P - One employee observed washing hands without using soap. Food employees must wash hands under running warm water and by applying soap. CDI - Employee rewashed hands using the correct handwashing procedure. 0 pts.
- 11 3-202.15 Package Integrity - PF - 5 dented cans found on can rack in the 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. 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - The following food items were stored incorrectly: raw fish stored over bread (walk-in freezer), raw chicken over fish, raw beef over soy sauce, raw frog legs over imitation crab meat, and raw chicken over potatoes (walk-in meat cooler), unwashed apples and cucumbers over washed mushrooms (walk-in vegetable cooler), and raw shrimp vegetables (Mongolian station cooler). Potential hazardous foods shall be stored in accordance with final cook temperatures. Raw meats must not be stored above ready-to eat foods. CDI - All foods that were stored incorrectly were corrected during the inspection.

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: 05 / 09 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3164



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Establishment ID: 3034011816

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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Repeat - Can opener visibly soiled. Food contact surfaces of equipment and utensils in use shall be cleaned at least once every 4 hours. Can opener sent to be rewashed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Black pepper pork at buffet line measured 125F. Food in hot holding shall be 135F or above at all times. CDI - Black pepper pork sent to be reheated.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - The following foods were out of temperature: 2 pans of shrimp - 49F, lettuce- 59F, and sprouts - 49F (all at buffet lines); raw chicken- 46-50 (walk-in cooler); scallops - 61F, raw chicken - 56F, seafood mix - 51F, crab - 50-56F, and tofu - 60F (all in make-unit). Potentially hazardous food shall all be kept at 45F and under when in cold holding. Raw chicken in walk-in cooler voluntarily discarded by PIC and all other items taken to walk-in cooler to rapidly cool. VR - Make-unit's ambient air temperature at its lowest was 45F. Make-unit needs to be repaired. Contact Joseph Chrobak at (336) 703-3164 by 9th to confirm repair.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Repeat - 1 large bin of sugar and 1 pan of sugar were unlabeled. All ingredients taken from their original packaging that are not easily identifiable must be labeled. CDI - Both items labeled.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 1 bin of bread crumbs and 1 bucket of vermicelle noodles were uncovered. Food shall be covered to prevent contamination from the premises. CDI - PIC put wrap over both items. // 3-307.11 Miscellaneous Sources of Contamination - C - Cut and washed broccoli were placed back into original cardboard box (4 boxes), plastic "Out for Break" sign touching food at Mongolian station, and 1 employee beverage stored above food in the upright cooler. Washed vegetables must not be placed back into original boxes. And food shall be protected against other miscellaneous sources of contamination. Sign moved out of food, broccoli moved to food safe bins, and employee beverage discarded as corrective action.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Large bowl used as ice scoop at Mongolian station, scoop for sauces stored on electrical box, and bin of sugar had single service cup used as scoop. In-use utensils must be stored on a clean surface, and scoops with a handle must be used. Do not use bowls or cups as scoops.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Toilet paper and paper towels stored underneath handsink drains in both restrooms and 1 box of to-go bins stored on the floor under the point of sale counter. Single-service and single-use articles must be stored off the floor, and they cannot be stored underneath drainlines. CDI - PIC moved single-service articles away from drain and moved single-service to-go bins off the floor. 0 pts.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Following equipment needs to be repaired/evaluated: upright Everest cooler has a leak in the drainline, crack present in Mongolian grill sword, raw plank of wood used at 3-comp sink, warped lid on chip bucket, seafood prep sink has a crack in the right basin, shelves rusting of various degrees throughout, make-unit by wok station is not functioning properly (ambient air-45F), and the melted/damaged trash can needs to be replaced. VR - Contact Joseph Chrobak at (336) 703-3164 by May 9th to confirm repair of the make-unit.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Repeat - Dish machine is visibly soiled. Dish machine must be cleaned more frequently. Recommend that dish machine be cleaned at least once per day.
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed on can rack and above cooler by meat prep sink. Nonfood contact surfaces shall be kept clean. Clean can rack and on the top of the cooler. 0 pts.
- 49 5-202.11 Approved System and Cleanable Fixtures - P - Plastic wrap covering backflow preventer at prep sink and on the piping underneath the handwash sink at the Mongolian grill station. Plumbing fixtures shall be easily cleanable. CDI - Plastic wrap removed during inspection. // 5-205.12 Prohibiting a Cross Connection - P,PF - Spray arm at the 3-compartment sink is hanging below the flood rim of the sink. All cross-connections must be prevented in the food establishment. Raise shelving so that the top of the spray arm isn't pushed underneath the shelving to a degree that places the bottom of the spray arm underneath the flood rim of the sink. VR - Contact Joseph Chrobak at (336) 703-3164 by May 9th to confirm repair.
- 52 5-501.113 Covering Receptacles - C - Dumpster door open during the inspection. Dumpster doors shall remain closed. CDI - Dumpster door closed during the inspection. 0 pts.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C - Equipment storage in unapproved electrical room. Remove all equipment or finish room with easily cleanable walls and ceiling. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Stainless steel walls throughout kitchen are dented, gaps between metal panelling need to be resealed, all drainboards and sinks at warewashing area need to be resealed to the wall, chipped tiles in can wash, can wash floor needs to be regouted, tiles coming up underneath wok station, and metal wall needs to be resealed at wok station. Floors, walls, and ceilings shall be in good repair and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Floor underneath the wok station needs to be cleaned.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low in stalls of both restrooms (15 foot candles) and in the outside freezer (1-3 foot candles). Lighting shall be 20 foot candles in restrooms and 10 foot candles in food storage area. Install new bulbs or fixtures to raise lighting in both areas.



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Spell



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