

Food Establishment Inspection Report

Score: 81.5Establishment Name: NEW CHINA BUFFETEstablishment ID: 3034011588Location Address: 5723 N UNIVERSITY PARKWAY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 23 / 2016 Status Code: AZip: 27105County: 34 ForsythTime In: 11 : 00 ☒ am ☐ pmTime Out: 04 : 35 ☐ am ☒ pmPermittee: XU JIANG AND YONG SHUN WUTotal Time: 5 hrs 35 minutesTelephone: (336) 744-3338Category #: 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: 3

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				<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:								18.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: NEW CHINA BUFFET

Location Address: 5723 N UNIVERSITY PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

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

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

Permittee: XU JIANG AND YONG SHUN WU

Telephone: (336) 744-3338

Establishment ID: 3034011588

☒ Inspection ☐ Re-Inspection Date: 08/23/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: nchinabuffet1@gmail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Gen Tso	Counter	68	Wings	Wok - final cook	126	Egg rolls	Walk in cooler	41
Sushi rice	Rice bin	78	Chicken	Fryer - final cook	168	Gen Tso	Walk in cooler	39
Sushi	Counter	69	Sushi	Reach in cooler	61	Cantaloupe	Walk in cooler	40
Korean	Hot bar	100	Crab salad	Reach in cooler	42	Raw chicken	Prep cooler	41
Shrimp	Hot bar	102	Chicken	Prep cooler	45	Hot water	Three compartment sink	142
Steak	Hot bar	111	Crab n bacon	Lower prep cooler	45	Chlorine	Sanitizing compartment	50
Rice	Domestic rice cooker	138	Steamed rice	Rice bin	188	SS Xu Jiang	Exp. 8/22/2017	0
Egg roll	Hot bar	89	Shrimp	Grill - final cook	170			

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.

- 4 0 pts - 2-401.11 Eating, Drinking, or Using Tobacco - C - Manager stored open drink on ledge directly above food prep table at hibachi station - employee drinks must be stored below or away from any food contact/prep areas - CDI - manager threw drink away
- 6 2-301.12 Cleaning Procedure - P - Observed one manager turn off faucet handle with bare hands after washing before drying and another manager retrieve paper towels by dispenser handle after washing - when washing, must pre-dispense paper towels and turn off faucet handles with paper towel or other approved method to avoid recontamination of hands - CDI - both managers were instructed on proper handwashing techniques and rewashed hands
- 8 0 pts - 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Front handsink missing hand soap at beginning of inspection - hansinks must be stocked and available for use during hours of operation - CDI - manager restocked soap dispenser



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

Regulatory Authority (Print & Sign): Kenneth *First* Michaud *Last*

Vicky Chen

Kenneth Michaud REHS

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: 09 / 02 / 2016

REHS Contact Phone Number: (336) 703 - 3131



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Establishment ID: 3034011588

Observations and Corrective Actions

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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Plates of sushi stored above stuffed mushrooms in reach in cooler, pan of crab wrapped in raw bacon stored above green beans in lower prep cooler, and crab wrapped in raw bacon stored above vegetables in walk in cooler - raw meats must be stored below ready to eat food items; Bucket of diced potatoes in water stored on floor below handsink in front prep area - food containers must be stored off floor and away from sources of contamination - CDI - raw meat moved to bottom shelving so it is below ready to eat foods and potatoes were moved to dunnage rack so it is above floor and away from handsink
- 14 0 pts - 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - A few stainless steel pans, one plate, and one soda fountain nozzle contained sight food/grime residue while being stored in clean utensil areas or on drink machine - thoroughly clean and sanitize food contact utensils and equipment after use, equipment daily, to prevent accumulation of debris/grime build-up - CDI - items sent to dish washing area to be rewashed and sanitized
- 16 0 pts- 3-401.11 Raw Animal Foods-Cooking - P,PF - Pan of hot wings were cooked from raw to 136 - 145 deg F before being placed on hot bar - raw chicken must be cooked to a minimum internal temp of 165 deg F - CDI - wings were reheated to 165 deg F
- 17 3-403.11 Reheating for Hot Holding - P - Most items reheated on wok or oven were not reheated to 165 deg F before attempting to being placed back on hot bar - when reheated, must reheat all components of food to at least 165 deg F for at least 15 seconds before placing back on hot bar - CDI - food was reheated to 165 deg F
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Almost all food items on hot bars were below 135 deg F - all hot holding items must be held at a minimum internal temp of 135 deg F - water in hot water wells ranged from 141 deg F to 179 deg F - ensure that hto water in wells are full and turned on early to ensure hot water/steam is able to keep food on hot bar at least 135 deg F - CDI - manager sent all items back to be reheated to 165 deg F before being placed back on hot bar
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Pan of Gen. Tso chicken on counter, sushi rice in rice bin, three plates of sushi, and 5 plates of sushi in reach in cooler held well over 45 deg F - all cold holding items must be held no more than 45 deg F internally - CDI - items were placed in walk in cooler to chill quickly since they were prepared less than an hour before checking temperature
- 21 0 pts - 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Two bus bins of cooked chicken in walk in cooler that were held over 24 hours were not date marked - all potentially hazardous, ready to eat foods, held over 24 hours, must be date marked and held for no more than 4 days, if held between 41 - 45 deg F or no more than 7 days, if held at 41 deg F or less - CDI - manager added date marks to both bins



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- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - No consumer advisory exists for sushi containing raw salmon - a consumer advisory warning the public of increased risk of foodborne illnesses from consuming raw or undercooked seafood, shellfish, or meat must be placed on menus, on tables, or upon entrance to facility and items designated which may be consumed undercooked or raw - will require verification visit/contact in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 30 8-103.11 Documentation of Proposed Variance and Justification - PF - No variance obtained for sushi rice that is held at room temperature - unless temperature or time control can be used for potentially hazardous foods, a variance must be obtained from the state and guidelines followed - will require verification visit/contact in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Repeat - Many bottles, containers, and bins contained food, spices, and seasonings that were unlabeled - must label food containers with working name
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P - Pan of diced green onions stored outside of sneeze guard on hot bar, two stainless steel pans of seasonings on ledge at hibachi pass through, and steamed rice in rice cooker stored outside of sneeze guard on hot bar - food accessible by customers must be protected by sneeze guards, barriers, or other effective means - diced onions moved under sneeze guards but rice cooker will have to be moved - will require verification visit/contact in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
3-305.11 Food Storage-Preventing Contamination from the Premises - C - Pan of rangoon in walk in freezer stored on top of speed rack was uncovered and many food items in coolers and speed racks were stored uncovered - all food containers must be covered or protected when not in use
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Many wet wiping cloths stored out on various counters throughout facility - wet wiping cloths must be stored in sanitizer solution when not in use as to help control bacterial growth
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Observed many tongs stored on buffet counter at cold bar upon arrival for inspection and rice paddle stored in stagnant water beside domestic rice cooker at hot bar - scoops must be stored either in product, in hot water, under running water or other approved means
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Small stove top cooker used to stack clean stainless steel pans was less than 18 inches away from front handsink - add splash guard to right side of handsink or move unit to achieve at least 18 inch separation; Most stacks of plates were stored food side up on hot bar - invert plates to provide some protection from contamination by customers



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Replace rusty/peeling shelving throughout facility; Recaulk all basins of hot and cold bars; Recaulk seams in ledges at hot and cold bars; Cracks forming at front of basins in shrimp and meat prep sinks - have rewelded and smoothed down so no debris can collect in crack or weld; Seal gap around partition on hood ledge at front prep area; Seal any holes on prep tables in front hibachi station; Replace any torn cooler/freezer door gaskets; Repair bottom of walk in freezer door so door adequately shuts and forms a seal; Repair rusty door hinge on walk in freezer door, Repaint/recondition peeling/rusting shelving on bottom of prep tables; Repaint peeling gas lines for equipment; Tighten down faucet base to sink at front handsink - equipment must be maintained easily cleanable and in good repair
- 4-205.10 Food Equipment, Certification and Classification - C - Rice cooker on hot bar is domestic and not rated NSF - replace
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat - Cleaning needed on storage racks in walk in cooler and freezer, under lips of front prep tables, and on hood screens
- 49 5-203.14 Backflow Prevention Device, When Required - P - No backflow prevention device observed on water supply line for tea makers and manager could not provide documentation from manufacturer stating an internal backflow prevention device or air gap is present - unless documentation stating an internal air gap or backflow prevention device is present, a backflow prevention device rated ASSE 1022 must be added on each water source that supplies an appliance - will require verification visit/contact in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 5-205.15 System Maintained in Good Repair - P - Small leaks present at right faucet of three compartment sink and meat prep sink - repair immediately - will require verification visit/contact in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 52 0 pts- 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - Missing trash can at employee restroom in kitchen - trash cans must be located at handsinks - add trash can in employee restroom
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repair broken baseboard at dry goods room entrance; Seal any holes in ceiling tiles in dry goods room; Recaulk toilets to wall in restrooms to aid in cleaning; Seal any pipe penetrations into ceiling; Remove old caulking from any sinks that are moldy and recaulk
- 54 6-303.11 Intensity-Lighting - C - Lighting low at spots under main hood and at front hibachi station - recorded 30 - 45 ft candles - lighting must be able to achieve at least 50 ft candles in food prep areas; Lighting recorded at 0 - 4 ft candles at left side of walk in cooler - lighting must be able to achieve at least 10 ft candles in walk in freezer



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