

# Food Establishment Inspection Report

Score: 87

**Establishment Name:** HONG KONG KING BUFFET

**Establishment ID:** 3034011816

**Location Address:** 1237 SILAS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

**City:** WINSTON SALEM

**State:** NC

**Date:** 11 / 07 / 2017 **Status Code:** A

**Zip:** 27127 **County:** 34 Forsyth

**Time In:** 11 : 05 <sup>am</sup> <sub>pm</sub> **Time Out:** 07 : 25 <sup>am</sup> <sub>pm</sub>

**Permittee:** LUCKY HONG KONG KING, INC.

**Total Time:** 8 hrs 20 minutes

**Telephone:** (336) 725-9880

**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:** 4

**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
<b>Supervision .2652</b>										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" 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			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
<b>Approved Source .2653, .2655</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	<input 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	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
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	<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
<b>Safe Food and Water .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>										
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"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b> 13										



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☒ Inspection ☐ Re-Inspection Date: 11/07/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: \_\_\_\_\_

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item serv safe	Location	Temp	Item	Location	Temp	Item	Location	Temp
	Ke Feng Wang 9/1/21	0				rice noodles	bucket	70
quat (ppm)	sanitizer bucket	200	noodles and	final cook	158	sprouts	mongolian buffet	56
quat (ppm)	3 comp sink	400	broccoli	final cook	180	chicken	final @ mongolian	167
chlorine (ppm)	dish machine	100	chicken and	final cook	190	mushroom	can in reach in	60
cut melon	reach in	43	rice	rice pot	160	ambient	cooler @ mongolian	55
crab imitation	reach in	42	chop cabbage	make unit	46	fish	final cook	210
noodles	walk in	44	tofu	make unit	30	hot water	3 comp sink	125
macaroni	walk in	44	chicken	final cook	200	imitation crab	cooler@ mongolian	48

## 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 -Two instances of employees not using a barrier to turn off faucet and one employee observed not lathering for a sufficient amount of time. Food employees shall lather for at least 10 seconds with a cleaning compound before rinsing and use a barrier to turn off faucet to prevent recontamination of hands. CDI-Employees educated and rewashed hands.
- 7 3-301.11 Preventing Contamination from Hands - P,PF -Employee observed using bare hands to cut and pan up fried fish for buffet. Food employees may not contact ready to eat foods with their bare hands, and shall instead use tongs or another suitable utensil or article. CDI- Food discarded and employee donned gloves to continue working with ready to eat foods.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF -REPEAT-Upon arrival employees were observed datemarking multiple items and removing stickers and replacing them with new ones. No datemarking present on cut cabbage in walk in and seafood salad in walk in. Potentially hazardous ready to eat foods shall be datemarked for no longer that 7 days if held at 41F or less and 4 days if held at 42-45F with day prepared or day opened counting as day 1. CDI-Foods datemarked or discarded. //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- one bucket of sauce containing cooked egg was dated on 10/11. Foods shall be discarded or used within parameters as stated above. CDI- Discarded.

○

Person in Charge (Print & Sign): Dan Hua Chen

Regulatory Authority (Print & Sign): Nora Sykes JENNIFER BROWN

REHS ID: 2536 - Brown, Jennifer

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3131



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- 22 3-501.19 Time as a Public Health Control - P,PF- Observed employees placing times on buffet items upon arrival. It was 11:15 am and the times being placed on items varied, including 10:30 am. When using time, procedures shall be followed. Procedure in place states the foods will be marked when food is removed from temperature control. CDI-Discussion with manager about the importance of following procedure. CDI-Foods were consumed prior to 4 hour expiration time.
- 33 3-501.13 Thawing - C -Crayfish in bus pan thawing at room temperature. Thawing shall take place under running water or refrigeration. CDI-Moved to walk in refrigerator. Opts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C -Plastic wrap on rice warmer lid in such a way that it could flake off into food. Observed two food employees put plastic wrap in their mouths to hold while preparing to wrap foods. Unwrapped, cut pieces of large vegetables directly on shelf in walk in. Multiple containers of food unwrapped in walk in and in freezer. Monster energy drink on top shelf of walk in. Phones on shelf above prep surfaces.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C -Knife stored at electrical box. Round plastic container used as scoop in a sauce, handle of sugar scoop in sugar. During pauses, in use utensils shall be stored in a clean protected container and with their handles sticking out of the food. CDI- Knife sent to be cleaned, container discarded and sugar scoop cleaned. Opts.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C -Multiple utensils stored in cabinet at Mongolian grill area. Cabinet was soiled with an unidentifiable powder and other stains and debris, including a spray adhesive. Clean equipment and utensils shall be stored in a clean dry location. CDI- Items removed and washed. Opts.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C -Multiple soy sauce buckets being reused. Single service and single use articles may not be reused. Opts.
- 45 4-202.16 Nonfood-Contact Surfaces - C -Four sheet pans were cracked, one bent on corner, Plate around middle faucet at 3 compartment sink was rusted or otherwise corroded through and had a hole in it, four pair of scissors were rusted and had open ends so they are not easily cleanable. Non food contact surfaces shall be free of unnecessary ledges, crevices and designed to be cleanable.//4-501.12 Cutting Surfaces - C- One round cutting board had chips in the surface at edge. Cutting boards shall be resurfaced or discarded if they can not be effectively cleaned and sanitized.//4-101.19 Nonfood-Contact Surfaces - C- Two cardboard barrels being used as tables. Nonfood contact surfaces of equipment shall be constructed of nonabsorbant material.  
//4-501.11 Good Repair and Proper Adjustment-Equipment - C -Reach in refrigerator at mongolian grill is not maintaining a



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- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C -REPEAT-Inside of dishwashing machine has soil build up. Shall be cleaned prior to use and at least every 24 hours. Maintain clean.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Shelving in walk in and above 3 compartment sink needs additional cleaning. Sheet pans have excessive carbon build up on the rims. Outside area of food grinder has buildup of dried food debris. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.
- 49 5-205.15 System Maintained in Good Repair - P -Faucet in ladies room toilet stall is maladjusted. Stopper in shrimp sink is not working (repeat). Stopper lever at back seafood sink on right is broken and there is a resulting drip. Small drip at right faucet cold handle at seafood sink. Opts.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C -Urinals in mens room need additional cleaning underneath. Sinks in both ladies and mens rooms need caulk removed and replaced due to a black growth that is present. Opts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - REPEAT- Repair damaged laminate stalls in ladies room. FRP missing at back of walk in at storage shelf and some cracked base tile there as well. FRP coming apart from wall at seafood sink and small chip in FRP underneath it. Seal pipe penetrations in ceiling beside hood at cook line.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C -Vents dusty in restrooms and near can wash. Clean dust from all vents. All hoods need cleaning in kitchen areas and in grill area. Vents shall be clean so they are not a source of contamination by dust, dirt and other materials. //6-303.11 Intensity-Lighting - C -Light at mongolian grill cook top was 32 footcandles. Measured 6-14 FC at Mongolian Grill and dessert and salad areas on buffet line. Light at cooking and prepping areas should be 50 footcandles. 20FC shall be measured at consumer self-service areas. (repeat) Opts.



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Spell



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