

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	2	Date	02/28/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:45PM
Establishment Star Buffet	License/Permit # 356	Permit Holder Gue Xie	Risk Category High/Class I		
Street Address 1109 Hickox Dr.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	In	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	Out	Proper date marking and disposition	X
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	Out	Adequate handwashing sinks properly supplied and accessible	X	25	In	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	In	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	In	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	In	Compliance with variance/specialized process/HACCP	
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation							

		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	X	In-use utensils: properly stored	X
31	Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used	
Food Temperature Control				46		Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate			49		Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50		Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51		Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display			53		Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used	
Employee Training							
57	All food employees have food handler training						
58	Allergen training as required						

Food Establishment Inspection Report

Establishment: Star Buffet

Establishment #: 356

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quat

PPM: 200

Heat: _____

TEMPERATURE OBSERVATIONS						
Item/Location	Temp		Item/Location	Temp		
All Temps in °F			Coconut Chicken, middle warm		Crab meat middle of sushi fridge	29
All Cold Holding Units ≤	41		buffet table, kitchen side	144	Cream cheese, middle of sushi fridge	37
			Black pepper chicken, middle of		Wasabi, sushi table	39
Teriyaki chicken, warm buffet			middle warm buffet table	136	Shrimp, cold buffet table	36
near sushi area	147		Fried shrimp, far warm buffet		Mandarin slices, cold table	38
Pork & Mushroom, warm buffet			table near windows	138	Chicken, L side of double door	
table, opposite side of chicken	178		Hot & sour soup, kitchen side of		prep fridge	39
Butter shrimp, middle of warm			far buffet table	142	Noodles, top of make table	38
buffet table	188		Shrimp, top of R maketable	38	Diced broccoli, bottom maketable	39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Temps continued: Chicken, bottom of maketable (39°F), Fried chicken cooling on rack in kitchen (135°F), chicken in walk-in on L (37°F), Mushrooms in walk-in on R (36°F)
10	Dirty dishes found in the hand sinks in the warewashing area. All hand sinks must be used for hand washing only and kept easily accessible to promote proper hand washing. Reference section 5-205.11 of the Food Code. COS, items moved.
23	Food items in the sushi fridge found without proper labeling/date marking. Various food items in the kitchen maketables observed without proper labeling/date marking. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Reference section 3-501.17 of the Food Code. COS, food labeled
43	Soiled cutting boards and pan self on counter in kitchen, paddles for rice observed stored in a cup outside of steamer. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135 °F. Reference section 3-304.12 of Food Code. COS, items placed in ware washing area.

CFPM Verification (name, expiration date, ID#):			
LuLu Zheng Exp: 8/26/26			

HACCP Topic: Discussed labeling and storage of toxic materials in establishment

 Person in Charge (Signature)

Feb 28, 2023
 Date

 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: N/A

