

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	0	Date	12/06/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:55 PM
Establishment King Buffet	License/Permit # 332	Permit Holder King and Fang Inc.	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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	In		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	In			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	In		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
				29	In		
				Compliance with variance/specialized process/HACCP			

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

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

Food Establishment Inspection Report

Establishment: King Buffet Establishment #: 332

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 100 Heat: _____

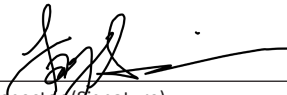
TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Tarter Sauce on dessert buffet	40	
All Cold Holding Units ≤	41		Rangoon on buffet near dessert	137	
Green Peppers in prep table	41		Orange chicken on middle buffet	145	
Raw chicken in prep table	40		Lo Mein, just out of kitchen	183	
Egg Roll in kitchen fridge	33		Pepper chicken on far buffet	154	
Chicken Kabob in kitchen fridge	38				
Steak in walk-in, near freezer	37				
Seafood in walk-in, near door	39				

OBSERVATIONS AND CORRECTIVE ACTIONS	
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Item Number	Violations cited in this report must be corrected within the time frames below.
39	Various food items (Chicken kabobs, fried chicken, noodles...) in kitchen cold holding units not properly covered. All food must be properly protected from possible contamination. Reference Section 3-307.11 of the Food Code. COS, food items covered

CFPM Verification (name, expiration date, ID#):			
Guimei Wu Exp: 3/14/2024			
HACCP Topic: Discussed log usage and HACCP procedures used in establishment			

 _____ Date: Dec 6, 2019
 Person in Charge (Signature)

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