

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 4	Date 07/31/2019
Establishment King Buffet		License/Permit # 332	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 1109 Hickox Dr.		Permit Holder King and Fang Inc.	Risk Category High/Class I
City/State Lincoln, IL		ZIP Code 62656	Purpose of Inspection Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status		COS	R
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	N/O	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	X
Approved Source			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	In	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	Out	Food separated and protected	X
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	N/O	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	Out	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
29	Out	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

<p>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</p>			
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		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	X Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	X Physical facilities installed, maintained, and clean	X	
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

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Page 2 of 3

Establishment: King Buffet

Establishment #: 332

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quat

PPM: 200

Heat:

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
All Temps in °F		Chicken nugget on far buffet	137		
All Cold Holding Units ≤	41	Orange Chicken on middle buffet	168		
		Sesame chicken on buffet closest	154		
Raw shrimp on hibachi display	35	to door			
Raw chicken on hibachi display	39				
Sauce in sushi cooler	35	Chicken skewer in kitchen	168		
Raw chicken in kitchen fridge	40				
Shrimp in walk-in, near door	39				
Chicken in walk-in on back wall	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	Handwashing sink in kitchen area with food debris, handwashing sink in dish area with rags in it. All handwashing sinks shall be used for handwashing only and easily accessible at all time to promote proper handwashing methods. Reference Section 5-205.11 of the Food Code. COS, Handsinks cleaned and sanitized.
15	In double door kitchen fridge, raw chicken and seafood found above ready to eat foods. In walk-in cooler, raw eggs found above ready-to-eat fruits and vegetables. Potentially hazardous foods must be stored below and away from ready to eat foods to prevent cross contamination. Reference Food Code Section 3-302.11. COS, shelves rearranged and proper storage discussed.
23	Food products taken out of their original container not found with 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. Discussed Food Code section 3-501.17 and reviewed HACCP concepts with person in charge. COS, invoices shown, date marks corrected
29	pH and temperature logs found not used, no pH meter for the sushi rice. Sushi and sushi rice is being prepared without complying with approved variance procedures. Establishment has ordered new pH meter and will submit Temperature and pH logs to the Health Department weekly for the next month (From 8/1/2019-8/30/2019). Failure to comply will result in closure of facility.

CFPM Verification (name, expiration date, ID#):

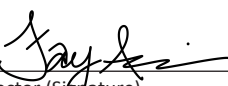
Guimei Wu 17572552 Exp: 03/14/2024			
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HACCP Topic: Discussed HACCP principles that relate to all Risk Factor/Intervention violations.


Person in Charge (Signature)

Jul 31, 2019

Date


Inspector (Signature)

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: Aug 7, 2019

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OBSERVATIONS AND CORRECTIVE ACTIONS

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Person in Charge (Signature)

Jul 31, 2019

Date _____


Director (Signature)

Inspector (Signature)

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: Aug 7, 2019