

Madison

Address

選 0

City

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Hong Yun Buffet Establishment Name Permanent O Mobile Type of Establishment 721 Madison Square O Temporary O Seasonal

05/06/2024 Establishment # 605314398 Embargoed 0 Inspection Date

∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 230 Risk Category О3 04 Follow-up Required O Yes 疑 No

Time in 01:05 PM AM / PM Time out 01:35; PM

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS itus (IH, OUT, HA, HO) for ea

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					ed		0	
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭX	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	$\overline{}$
10	0	0	0	28	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	928	0			Proper disposition of unsafe food, returned food not re-	0	0	2

ш					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### od Retail Practices are preventive m e to control the introduction of pathoge ns, chemicals, and physical objects into foods.

0 0

		OUT=not in compliance COS=con	ected or	1-6/20	a) da
		Compliance Status	COS		
	OUT	Safe Food and Water	-	_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Ē
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ŀ
44	1200	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	725	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	T (
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

en (10) days of the date of the

05/06/2024

Date Signature of Environmental Health Specialist

05/06/2024

Date

Signature of Person In Charge

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Hong Yun Buffet								
Establishment Number #:  605314398								
NCDA Common To be completed if	4F7 := #M=#							
NSPA Survey – To be completed if		facilities at all times to n	ersons who are					
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.								
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.								
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.								
Garage type doors in non-enclosed areas are not completely open.								
Tents or awnings with removable sides or vents	in non-enclosed areas are r	not completely removed	or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info			1 - 4	a ata				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)				
		•						
Equipment Temperature			I					
Equipment Temperature			Temperature ( Fahr	renheit)				
			Temperature ( Fahr	renheit)				
			Temperature ( Fahr	renheit)				
			Temperature ( Fahr	renheit)				
			Temperature ( Fahr	renheit)				
			Temperature ( Fahi	renheit)				
Description			Temperature ( Fahi	renheit)				
Food Temperature				•				
Description		State of Food	Temperature ( Fahr	•				
Food Temperature		State of Food						
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food						
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				
Food Temperature		State of Food		•				

Observed Violations	$\neg$
Total #  7 Repeated #  0	
Repeated # 0	
37:	
32:	
14:	
17:	
<b>19</b> :	
51:	
53:	

<sup>&</sup>quot;See page at the end of this document for any violations that could not be displayed in this space.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Hong Yun Buffet	
Establishment Number: 605314398	
Comments/Other Observations	
1: PIC was able to control risk priorities on follow up 2: 3: 4: 5: 6: 7: 9:	
6: 7:	
9:	
10:	
11:	
12: Have a parasite destruction source 13:	
14: Knives that are on holder are clean	
15:	
16: Raw chicken and broccoli out of wok reading at 183 F	
<b>1</b> 7:	
18:	
19: All TCS foids on the buffet isunder a TPHC policy and they have a written policy 20: No TCS foods is sitting out unattended in kitchen	
21: Wonton has a date mark on it	
22: Sushi rice has a time stamp on it	
23:	
24:	
24: 25: 26: 27:	
<b>2</b> 6:	
21:	

# Additional Comments

57: 58:

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Hong Yun Buffet			
Establishment Number: 605314398			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information							
Establishment Name: Hong Yun Buffet							
Establishment Number # 605314398							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							