

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Hong Yun Buffet Permanent O Mobile Establishment Name Type of Establishment 721 Madison Square O Temporary O Seasonal Madison Time in 10:50 AM AM / PM Time out 01:50; PM

06/23/2022 Establishment # 605314398 Embargoed 0 Inspection Date

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

Number of Seats 230 Risk Category **O**3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=c:	rrecte	ed on-si	te c
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	N
1	0	雞			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	YEL	-
	IN	OUT	NA	NO	Employee Health		-		17		õ	1
2	300	0			Management and food employee awareness; reporting	0	0					
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	┌
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	2	0	┌
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	123	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 2	0	7
6	0	寒		0	Hands clean and properly washed	0	0		2	0	320	Г
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	N
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	
	IN	OUT	NA	NO	Approved Source				Ľ	7 ~	ľ	∟`
9	黨	0			Food obtained from approved source	0	0			IN	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	0	9
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	["	10	١٠	10
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination				25		0	
13	黛	0	0		Food separated and protected	0	0	4	20	0	125	
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	黨	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	羅	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	άu
		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	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	Г
40	100	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	黨	Plumbing installed; proper backflow devices	0	0	- 3
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	200	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	100	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		Г
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

06/23/2022 Date Signature of Environmental Health Specialist 06/23/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hong Yun Buffet
Establishment Number #: 605314398

Smoking observed where smoking is prohibited by the Act.

NSPA Survey – To be completed if #57 is "No"	
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 not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Manual	Chlorine	10					
Low temp	Chlorine	50					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Prep cooler	38					
Flat freezer on cook line	-10					
Two door glass refrigerayor near cook line	40					
Walk in freezer	16					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken on prep cooler on cookline	Cold Holding	42
Raw pork on prep cooler on cook line	Cold Holding	39
Raw chicken on the stick In two door glass	Cold Holding	40
Cook chicken in two door glass refrigerator near	Cold Holding	41
Cook brown rice in warmer in kitchen	Hot Holding	158
Crab stuff in M3 Turbo air refrigerator	Cold Holding	38
Raw fish in M3 Turbo air refrigerator	Cold Holding	40
Raw chicken in walk in cooler	Cold Holding	39
Cook chicken in walk in cooler	Cold Holding	40
Cut honey dew in produce walk in cooler	Cold Holding	40
Cook noodles in hibachi walk-in cooler cook today	Cold Holding	41
Raw chicken in walk in cooler in Hibachi area	Cold Holding	40
Sushi rice(TPHC)	Hot Holding	94
Nashville roll on sushi bar (TPHC)	Hot Holding	67
California roll on sushi bar (TPHC)	Cold Holding	66

Observed Violations

Repeated #

- 1: PIC does not have knowledge to control priorities violation on inspection (CA) recommend food safety class.
- 6: Employee came into the kitchen to start to work and did not wash there hands first (CA) PIC trained them
- 14: Sanitizer at three compartment sink reading 10 ppm (CA) pic put more chlorine reading at 100 ppm
- 16: Raw chichen with broccoli was cook to 162 F when it came out the wok. (CA) had employee to cook it to 165 F and above and trained
- 22: No time on sushi and sushi rice for their TPHC (CA) PIC had them to place time on it.
- 26: Unlabeled jug of chemical in stock room with a clear liquid in it that sub up when shake (CA) PIC label doap and bleavh
- 33: Frozen boiled clams sitting out room temperature thawing. (still frozen) employee place it cooler
- 34: No probe thermometer to check food temperature
- 35: Unlabeled of seasonings on cook line
- 36: Back door is not self closing
- 37: Open bag of sugar in stock room
- Food stored on the floor in walk in freezer
- 39: Wipe cloth buckets stored on the floor
- 40: Establishment do not wash vegetables before using them. The vegetables are cook straight out the box
- 41: No handle on utensil to get out sauce
- 42: Stacking pans on top of each other on cook line while wet
- 45: Storing wong tong in a box that napkins came in
- 45: Using cardboard that the pizza crust come in the cover pizza crust. Covering it with the outside part of the box
- 47: Knives stored on knife rack extremely dirty
- 47: Tea nozzle with tea have build up inside. Check with straw
- 49: Leak at drain of sanitizer sink at three compartment sink. Leaking on the floor
- 53: Severely damage floor in dish machine area
- 53: Gasket damage on walk in cooler door near walk in freezer
- 53: No end cap on lights in kitchen
- 56: Last inspection not posted

[&]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

- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Alliance Food Group, A & W Food, Supreme Seafood Company, Sysco
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temp chart
- 20: See temp chart
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Have a consumer advisory
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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		Ti di						
Sources								
Source Type: Water	Source:	City						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
Received a complaint that the place dirty and need ar	n inspection.							