

City

Risk Category

# 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 Address Madison Time in 11:10; AM AM / PM Time out 02:15; PM AM / PM

04/18/2024 Establishment # 605314398 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 230

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Follow-up Required

s (IN, OUT, NA, NO) for

117	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	窦			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	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hyglenic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			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	$\Box$
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	羅	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	窓	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			roper disposition of unsafe food, returned food not re- erved		0	2

	Compliance Status							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	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		120	0	0	Proper hot holding temperatures	0	0		
20	0	- X	0		Proper cold holding temperatures	0	0	5	
21	0	25	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25	0	0	巡		Food additives: approved and properly used	0	0	5	
26	黨	0			oxic substances properly identified, stored, used		0	,	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5	

级 Yes O No

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	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	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	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	ļ .
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	r
44	1306	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
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	100	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	- :
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	_
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	(
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a hi ten (10) days of the date of the

04/18/2024

04/18/2024

Date

Signature of Person In Charge

Date Signat

\*\*\*\* 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.

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



## Establishment Information

Establishment Name: Hong Yun Buffet
Establishment Number #: 605314398

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.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)			
Low temp	Chlorine	100				
Manual	Chlorine					

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Prep cooler	40			
Chest freezer on cook line	-2			
Two door glass refrigerator close to cook line	38			
Two door refrigerator near oven	34			

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Raw chicken on prep cooler on cook line	Cold Holding	40			
Raw beef on prep cooler on cook line	Cold Holding	40			
Cook chicken out of deep fryer	Cooking	204			
Crab meat in two door refrigerator near cook line	Cold Holding	39			
Raw chicken in walk in cooler	Cold Holding	38			
Cook chicken in walk in cooler	Cold Holding	39			
Crab meat on cooler in hibisha ( TPHC)	Cold Holding	46			
Bean spouts on cooling unit at hibachi area( T	Cold Holding	38			
Raw shrimp on cooling unit at hibachi area( TPHC)	Cold Holding	36			
Cook raw shrimp and vegetables off grill at	Cooking	156			
Raw shrimp in walk in cooler in hibachi area	Cold Holding	38			
Raw beef in walk in cooler in hibachi area	Cold Holding	38			
Ell in prep cooler in sushi area	Cold Holding	39			
Crab meat in cooler in sushi area	Cold Holding	40			
Salmon sushi in sushi area ( TPHC)	Cold Holding	67			

#### Observed Violations

Total # 28

Repeated # ()

- 1: PIC is unable to control priorities violations (CA) recommended training staff
- 8: Hand sink in kitchen not accessible (CA) PIC charge moved the ladder
- 12: No parasite destruction available to show me for tuna (CA) must provide to me and call the company
- 14: Have clean knives on wall holder on cook line stored extremely dirty with old debris. Employee stated they are clean. (CA) trained on proper clean utensils that supposed to be stored clean
- 16: Raw chicken with broccoli out of wok reading at 153F. (CA) trained on checking cook temperature an had them to recooked product to properly temperature
- 19: Crab casserole on buffet reading a uneven temperature 131 F to 143 F (CA) trained them that all tcs foods must be 135 F or above when held hot or 41 F or below when held cold. Removed to reheat
- 19: Chicken nuggets on buffet steam table reading at 129 F (CA) removed to be reheated
- 20: Raw chicken sitting out at room temperature with nobody working with the items reading at 66 F. PIC stated they left the kitchen when I came in, so they can be out of my way. (CA) trained to place TCS food in refrigerator when they aren't working with the product. Had them to take it to the walk in cooler
- 21: No date mark on cook chicken in two door glass refrigerator near cook line.
- Cook on 4/15/2024 (CA) trained on date mark and place date on products
- 21: No date mark on wonton in chest freezer on cook line. PIC stated it was done on 4/15/2024 (CA) place date on the products
- 22: No time stamp on sushi rice when I came into the establishment. The employee in the sushi area stated he was hunger and did not put it on it until he came back form eating. He had a time stamp of 10:15 on it when inspected the sushi area after doing the inspection in the kitchen and hibachi area (CA) trained to follow their policy
- 37: Box Food on the floor in walk in cooler. Delivery came on Wednesday and the day is Thursday
- 37: Uncooked diced cut potatoes in container on cook line stored on the floor
- 37: Food uncover in walk in freezer
- 37: Bottle water with seal broken stored on rack on cook line with seal broken and not full
- 42: Shelves dirty throughout kitchen
- 42: Utensils in standing water in the kitchen
- 42: Raw chicken that was sitting out at room temperature was sitting on a extremely dirty grocery cat

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

Observed Violations							
Total # 28							
Repeated # 0							
44: Reusing aluminum can on cook line. Have a soy sauce can and storing corn							
starch in it on cook line							
47: Blade of can opener extremely dirty in kitchen							
47: Extremely dirty lid top cover fish breading on rack on cook line							
49: No back flow/ hose bid on threaded faucet with hose pipe connected near							
oven							
51: No cover trash can in women's restroom							
52: Dumpster door open outside							
53: Floor very dirty throughout kitchen under exquioment							
53: Ceiling tiles dirty throughout kitchen							
53: Floor on cook line are extremely dirty							
53: Floor is extremely worn in wash ware area							
55. Floor is extremely worn in wash ware area							

<sup>\*\*\*</sup>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: Have a health policy
- 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.
- 6: Observed PIC wash hands when enter kitchen
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See food source chart
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 17: Had them to reheat raw chicken and broccoli that was under cook when it came out the wok to 165F
- 18: Cooling is done by letting it sit out at room temperature until it reaches 135 F and then place in walk in cooler
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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.

<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:	Water	Source:	City				
Source Type:	Food	Source:	Sysco and Supreme Seafood				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Follow up with in ter	n days						