



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

55

Establishment Name: Hong Yun Buffet
Address: 721 Madison Square
City: Madison
Inspection Date: 06/23/2022
Establishment #: 605314398
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 230

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: 'Supervision' and 'Employee Health' on the left; 'Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods' and 'Cooling and Holding, Date Marking, and Time as a Public Health Control' on the right. Includes columns for compliance status (IN, OUT, NA, NO) and scores (COS, R, WT).

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

GOOD RETAIL PRACTICES

Table with 2 main sections: 'Safe Food and Water' and 'Food Temperature Control' on the left; 'Utensils and Equipment' and 'Physical Facilities' on the right. Includes columns for compliance status (OUT) and scores (COS, R, WT).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 06/23/2022
Signature of Environmental Health Specialist: [Signature] Date: 06/23/2022

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**

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**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.
- Smoking observed where smoking is prohibited by the Act.

**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 refrigerator 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

Total # 25

Repeated # 0

- 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
- 37: 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



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**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:

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

**Additional Comments**

**See last page for additional comments.**

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

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Water Source: City

Source Type: Source:

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**Additional Comments**

Received a complaint that the place dirty and need an inspection.