



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
76

Establishment Name Hong Yun Buffet Type of Establishment Farmer's Market Food Unit Permanent Mobile
 Address 721 Madison Square Temporary Seasonal
 City Madison Time in 11:20 AM AM / PM Time out 01:45 PM AM / PM
 Inspection Date 12/02/2022 Establishment # 605314398 Embargoed 13
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No 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.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>	5
Employee Health							
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Management and food employee awareness, reporting	<input type="checkbox"/>	<input type="checkbox"/>	5
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>	
Good Hygienic Practices							
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	5
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	
Preventing Contamination by Hands							
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	5
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input type="checkbox"/>	<input type="checkbox"/>	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>	2
Approved Source							
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	5
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	
Protection from Contamination							
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>	4
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	5
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper disposition of unsafe food, returned food not re-served	<input type="checkbox"/>	<input type="checkbox"/>	2

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

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
Safe Food and Water							
28	<input type="checkbox"/>	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
29	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
30	<input type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
Food Temperature Control							
31	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
32	<input type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
33	<input type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
34	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
Food Identification							
35	<input type="checkbox"/>	Food properly labeled; original container; required records available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
Prevention of Food Contamination							
36	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2
37	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
38	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
39	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
40	<input type="checkbox"/>	Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
Proper Use of Utensils							
41	<input checked="" type="checkbox"/>	In-use utensils; properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
42	<input checked="" type="checkbox"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
43	<input type="checkbox"/>	Single-use/single-service articles; properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1
44	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge [Signature] Date 12/02/2022
 Signature of Environmental Health Specialist [Signature] Date 12/02/2022

**** 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

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

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Low temp Manual	Chlorine Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	34
Chest freezer on cook line	-3
Two door refrigerator in kitchen with glass door	38
Walk in freezer	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken on prep cooler	Cold Holding	37
Raw beef on prep cooler	Cold Holding	40
Cook chicken in two door glass refrigerator	Cold Holding	40
Raw chicken in two door glass refrigerator	Cold Holding	39
Cook rice in warmer	Hot Holding	167
Cook mushroom out of wok	Cooking	170
Cook broccoli with beef out of wok	Cooking	167
Cook chicken out of wok	Cooking	208
Raw fish in M3 refrigerator near walk in	Cold Holding	40
Ready to eat crab meat in M3 refrigerator near	Cold Holding	40
Raw shrimp in walk in cooler	Cold Holding	39
Raw chicken in walk in cooler	Cold Holding	38
Cook noodles in walk in cooler in hibachi area	Cold Holding	39
Bean sprout in walk in cooler in hibachi area	Cold Holding	40
California sushi roll at sushi area (TPHC)	Cold Holding	63

Observed Violations

Total # 29

Repeated # 0

- 13: Raw eggs in shell over sauces in walk-in cooler in hibachi area (CA) PIC move raw eggs to another shelf
- 19: Bourbon chicken on buffet reading form 109F to 140 F (CA) reheat to 165F
- 20: Crab meat inside of prep cooler reading 45 F. Prep cooler reading at 48F. (CA) place zip bags of ice on products and call-in service
- 20: Cut cabbage in container sitting out at room temp reading at 47F (CA) employee place in cooler
- 20: Crab meat on prep cooler in sushi area reading at 53 F, ell in reading 55 F (CA) embargo 2 lbs
- 20: Cut cabbage on hibachi area reading at 47F. (CA) place it on there TPHC policy
- 20: Tofu in sushi area prep cooler reading at 46F. (CA) place bag of ice on products
- 21: Wonton was pre more than 24 hours ago on a Wednesday. No date mark in the product in chest freezer on cook line (CA) Employee place date on it
- 21: No date mark on Wong tongs in walk in freezer that was prepared more than 24 hours
- 26: Mislabeled chemical spray bottle with chemical. Have soap in spray bottle label glass cleaner (CA) label correctly
- 34: No thermometer in ice cream box
- 36: Self closure not working on back door
- 37: Personal food stored in prep cooler with customer foods
- 39: Wet wipe cloth laying out not in sanitize solution
- 41: Utensil use to get out cook rice in standing water
- 42: Stacking pans on top of each other while wet.
- 45: Storing uncover Wong tongs in walk-in freezer in milk kart
- 45: Storing won tong in chest freezer on cook line in a crack container on cook line
- 45: Racks in two door glass refrigerator are extremely dirty
- 47: Lid top on fried noodles dirty
- 47: Blender is extremely dirty on storage rack with food
- 47: Extremely dirty inside of ice machine
- 47: Shelves dirty throughout
- 53: Using a cardboard box as a trash can on cook line
- 53: Lining shelves in throughout kitchen with card board. Not a cleanable surface
- 53: Floors on cook line dirty
- 53: Vent in Kichen drty
- 53: Severely damage floor tiles in dish washing area

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53: Missing cap on lights on cookline



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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.
- 6: Good hand washing above
- 7: Employee cook noodles with bare hands (CA) train and embargo 10 lbs
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See food list
- 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
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temp chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 22: Have a policy and following it
- 23: Have a consumer advisory posted in seafood area
- 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.

