



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

64

Establishment Name Hong Yun Buffet Type of Establishment ☒ Permanent ☐ Mobile  
Address 721 Madison Square ☐ Temporary ☐ Seasonal  
City Madison Time in 11:10 AM AM / PM Time out 02:15 PM AM / PM  
Inspection Date 04/18/2024 Establishment # 605314398 Embargoed 0  
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.)

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

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

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

GOOD RETAIL PRACTICES															
OUT=not in compliance					COS=corrected on-site during inspection				R=repeat (violation of the same code provision)						
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
Safe Food and Water					Utensils and Equipment										
28	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1				
29	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1				
30	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1	47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1				
Food Temperature Control					Physical Facilities										
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2				
32	<input type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1	49	<input checked="" type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2				
33	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2				
34	<input type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1	51	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1				
Food Identification					Administrative Items										
35	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	0				
Prevention of Food Contamination					56	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	0					
36	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2	Compliance Status					YES	NO	WT		
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act									
38	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act	<input type="radio"/>	<input checked="" type="radio"/>	0				
39	<input type="radio"/>	Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	0				
40	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	0				
Proper Use of Utensils															
41	<input type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1										
42	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1										
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1										
44	<input checked="" type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/18/2024 Signature of Environmental Health Specialist [Signature] Date 04/18/2024

\*\*\*\* 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	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
EI1 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

<b>Observed Violations</b>
<b>Total #</b> 28
<b>Repeated #</b> 0
<p>1: PIC is unable to control priorities violations ( CA) recommended training staff</p> <p>8: Hand sink in kitchen not accessible ( CA) PIC charge moved the ladder</p> <p>12: No parasite destruction available to show me for tuna ( CA) must provide to me and call the company</p> <p>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</p> <p>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</p> <p>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</p> <p>19: Chicken nuggets on buffet steam table reading at 129 F ( CA) removed to be reheated</p> <p>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</p> <p>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</p> <p>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</p> <p>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</p> <p>37: Box Food on the floor in walk in cooler. Delivery came on Wednesday and the day is Thursday</p> <p>37: Uncooked diced cut potatoes in container on cook line stored on the floor</p> <p>37: Food uncover in walk in freezer</p> <p>37: Bottle water with seal broken stored on rack on cook line with seal broken and not full</p> <p>42: Shelves dirty throughout kitchen</p> <p>42: Utensils in standing water in the kitchen</p> <p>42: Raw chicken that was sitting out at room temperature was sitting on a extremely dirty grocery cat</p>

\*\*\*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



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:

\*\*\*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.

**Establishment Information**

Establishment Name: Hong Yun Buffet

Establishment Number : 605314398

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

<b>Establishment Information</b>	
Establishment Name:	Hong Yun Buffet
Establishment Number #:	605314398

<b>Sources</b>			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Sysco and Supreme Seafood
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
Follow up with in ten days			