



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
64

Establishment Name: Hong Yun Buffet
Address: 721 Madison Square
City: Madison
Inspection Date: 04/18/2024
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, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

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: 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

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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)
Low temp Manual	Chlorine Chlorine	100	

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

Observed Violations

Total # 28

Repeated # 0

- 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

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



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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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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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:	
<i>Additional Comments</i>			
Follow up with in ten days			