



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: Hong Yun Buffet
Address: 721 Madison Square
City: Madison
Inspection Date: 12/06/2023
Establishment #: 605314398
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
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: 12/06/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/06/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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 temperature dish machine	Cl	50	
3 compartment sink	Cl	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Ice cream freezer	-5
Prep cooler	38
2 door reach in cooler	38
Walk in freezer 1 near cook line	8

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
fried chicken on cooling racks For 1 hour	Cooling	123
Raw chicken in black 2 door display cooler	Cold Holding	39
Raw fish in black 2 door reach in cooler	Cold Holding	37
Raw chicken being prepared in large woks (spicy)	Cold Holding	51
Maccaroni in prep in cooler	Cold Holding	38
Raw shrimp om prep cooler	Cold Holding	40
Chesse casserole crab	Cold Holding	36
Rice in rice cooker 1 initial	Cooking	127
Beef in walk in cooler	Cold Holding	37
noodle cooling in on walk in cooler since 1230Pm	Cooling	51
Melon in walk in cooler 2	Cold Holding	40
Brocolllo chicken at byffet	Hot Holding	147
Spicy chocken At buffet	Hot Holding	156
Hot and sour soup at buffet	Hot Holding	168
Pizza at buffet	Hot Holding	147

Observed Violations

Total # 10

Repeated # 0

8: Soap container stored in handsink. Corrective Action: moved to proper storage area.

37: Bag of onions on floor near dry storage.

37: Food delivery made today with some product such as boxes with cabnage, are stored directly on floor.

37: Multiple twist top water bottles on food prep surfaces during food preparation. Discussed proper storage below and away from food, with lid and straw.

37: Some product such as soaking potatoes in walk in cooler have no cover while in storage.

39: Wet and dirty wiping clothes stored on multiple surfaces throught out facility and used to wipe down containers. Reviewed proper sanitizer bucket use and wiling storage inside them.

41: Rice scoop at buffet and whisk at tea expo station stored in standing water that is not at 135F.

41: Ice scoop container for ice machine has dust build up.

47: Top Shelves of dry storage have some soot like dust and particles throughout. Some shelving in walk in cooler have some debris build up.

53: Facility is old and in poor repair, multiple tiles cracked and do not allow for proper moping. Ceiling tiles are water damaged and som have dust build up around vents



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee illness posted at register and person in charge knew exclusion times.
- 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 proper hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources. No unapproved sources discovered during inspection.
- 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. No shell fish on site other than pre cooked mussels.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: Observed proper cooking of shrimp at hobachi station tp 187 F. Tpfus from fryer at 176
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling of chicken product that was mixed with spices as well as cooked noodles.
- 19: Observed proper hot holding at time of inspection.
- 20: Observed proper cold holding at time of inspection.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Observed proper posting and usage of time policy.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Missing no smoking signage at all entrances.
- 58: No tobacco products offered for sale.

***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:	Metro/municipal
Source Type:	Food	Source:	Sysco, artic food service, Supreme
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Missing no smoking signage at all entrances.

Saw a single piece of lettuce in sanitizer compartment discussed proper ware washing and avoiding contamination. Reviewed proper rotation of water as bleach loses effectiveness and water changed.

Observed proper cooling during inspection but some chefs had some confusion about proper cooling time periods. Reviewed cooling period time line.

Bourbon chicken nearly out of compliance at buffet, reviewed proper mixing. Ice machine in expo are may need cleaning.

Hot water to sushi area took some time initially discussed that it may become issue I future if it cannot reach 100F in a reasonable time.

One hot holder for rice was not in temperature but person in charge states that they change holder as part of the cooling process and is still cooked. Discussed proper hot holding after cooking.