

State of Ohio
Standard Inspection Report



Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN BUFFET	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 46	Date 11-8-16
Address 527 WAGNER AVE GREENVILLE		Category/Descriptive C45	
License holder YAN ZHEN GUO	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

*PIC IS STILL WORKING ON CHANGING SHELVING INSIDE REFRIGERATOR IN DRY STORAGE AREA.

*ALL PREVIOUS VIOLATIONS CORRECTED.

PIC SHOWED HIS NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS MANAGER CERTIFICATE. RECIPROCITY FORM MAILED TO STORE. SEND TO ODH. WILL BE

Inspected by Megan Kaiser	R.S./SIT # 143136	Licensors Danke CO HD
Received by [Signature]	Title	Phone 937-408-3077

State of Ohio
Standard Inspection Report *SCANNED*

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN BUFFET		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 46	Date 11-3-16
Address 527 WAGNER AVE GREENVILLE		Category/Descriptive CHS		
License holder YAN ZHEN GUO		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) 1 WEEK		Sample date/result (if required)

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Management and Personnel

2.1	Employee health
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<input checked="" type="checkbox"/>	4.4	Maintenance and operation
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<input checked="" type="checkbox"/>	6.2	Numbers and capacities
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<input checked="" type="checkbox"/>	6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

✓(6.1M) OBSERVED HOLES IN THE SCREEN DOOR. ALSO A GAP AT THE BOTTOM. OUTER OPENINGS SHALL BE PROTECTED AGAINST ENTRY OF INSECTS & ROVENTS.

✓(6.4F) OBSERVED MOP HEAD DRYING IN THE MOP SINK. MOPS SHOULD BE PLACED IN A POSITION TO AIR DRY

✓(3.2F) OBSERVED SCOOP HANDLE TOUCHING THE FOLLOWING PRODUCTS: RICE, FLOUR, SUGAR & SOY SAUCE. SCOOPS CAN BE STORED ON TOP OF CONTAINER LID OR WITH HANDLE NOT TOUCHING FOOD.

Inspected by Wendy Hahnover	A.S./SIT # 3202	Licenser DARKE CO HEALTH DE.
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

SEARCHED

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility ASIAN BUFFET	Type of visit STANDARD	Date 11-3-16
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Violation(s)/Comment(s)

✓ 6.2 F) NO WASTE RECEPTACLE AT SEVERAL OF THE HAND SINKS. TRASH CANS SHALL BE MADE AVAILABLE TO DISPOSE OF TRASH PROPERLY.

✓ 5.10) ~~OBSE~~ OBSERVED A SCRATCH PAD IN THE HAND SINK. HAND SINKS MAY NOT BE USED FOR ANY OTHER PURPOSE BESIDES HAND WASHING, TO PREVENT CONTAMINATION.

✓ 4.4A) OBSERVED THE SHELVING IN THE FRIDGE UNIT IN THE DRY STORAGE ROOM WAS CHIPPING & CRACKING, MAKING IT HARD TO CLEAN. EQUIPMENT SHALL BE MAINTAINED IN A GOOD STATE OF REPAIR, SO THE SHELVES ARE SMOOTH & EASILY CLEANABLE.

✓ 3.2C) OBSERVED LOTS OF FOOD IN CONTAINERS WITH NO LIDS ON THEM. FOOD SHALL BE PROTECTED FROM CONTAMINATION BY PACKAGING, COVERED CONTAINERS & WRAPPINGS.

✓ 3.2 F) OBSERVED JELLO CONTAINER WITH NO COVER & WATER ON TOP OF IT. FOOD SHALL BE PROTECTED FROM CONTAMINATION.

Inspected by Cookie Hartman	R/S/SH# 1202	Licensors DARKE CO HO
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

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Violation(s)/Comment(s)

4.4A) PREP UNIT ACROSS FROM THE ICE MACHINE WAS HOLDING AT 50F. EQUIPMENT SHALL BE MAINTAINED IN GOOD REPAIR & SHALL HOLD FOOD ITEMS AT 41F OR BELOW. ITEMS HOLDING AT 41F MOVED TO WALK-IN

4.5A) OBSERVED DOORS ON FRIDGE UNITS AND TABLE TOPS TO BE STICKY & DIRTY. NON FOOD CONTACT SURFACES SHALL BE KEPT FREE FROM ACCUMULATION OF DUST, DIRT, FOOD RESIDUE & OTHER DEBRIS.

6.4D) OBSERVED THE AIR FILTERS ON THE ICE MACHINE TO BE DUSTY. INTAKE & EXHAUST AIR DUCTS SHALL BE CLEANED & FILTERS CHANGED SO THEY AREN'T A SOURCE OF CONTAMINATION.

Inspected by Carmel Hethers	R.S./SIT # 1702	Licenser douglas county AD
Received by [Signature]	Title	Phone

Critical Control Point Inspection

SCANNED

Authority: Chapter 3717 Ohio Revised Code

Name of facility ASIAN BUFFET	License number 46	Date 11-3-16
Address 527 WAGNER GREENVILLE	Category/Descriptive C4S	
License holder YAN ZHEN GUO	Inspection time (min)	Travel time (min)

Comments:

VII. OBSERVED NUMEROUS PRODUCTS WITHOUT A LID OR COVER IN FACILITY AND WALKIN COOLER. PLEASE COVER PRODUCTS TO PROTECT FROM CONTAMINATION.

VII. OBSERVED CONDENSATION LINE DRIPPING ON UNCOVERED JELLO. PIC DISCARDED ITEM AT TIME OF INSPECTION. DISCUSSED TO COVER ITEMS AND REPAIR UNIT TO PROTECT FROM CONTAMINATION.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
mac & cheese	HOT Hold	180°F			
Broc Cheese	HOT Hold	191°F			
black pepper chicken	Hot, Hold	171°F			
TSO chicken	Hot Hold	173°F			
cut fruit	Cold Hold	39°F			
salad	Cold Hold	38°F			
Inspected by Megan K...	R.S./S.V.# 14756	Licensee Dance Co HD			
Received by [Signature]	Title	Phone			