

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 1-17-17
Address 527 Wagner Ave Greenville	Category/Descriptive C4S		
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)	Sample date/result (if required)	

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

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

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

3.2A) Observed scoop handle touching the following products: rice, sugar, flour, ~~Umami~~ seasoning. Scoops can be stored on top of container lid or with handle not touching food to protect the food from contamination. Corrected!

3.2C) Observed food in walk-in in containers with no lids on them. Food shall be protected from contamination by packaging, covered containers and wrappings. Corrected!

Inspected by <i>[Signature]</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Asian Buffet	Type of visit Standard	Date 1-17-17
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Violation(s)/Comment(s)

4.4A) Observed broken door seal on 2 door freezer and door had ice build up on it. Equipment shall be maintained in a state of good repair.

3.4G) Observed the following TCS foods ~~are~~ with no date marking; boiled eggs, crab, crab salad, marshmallow dessert. etc. PIC dated items at time of inspection. All TCS RTE foods shall be date marked for 7 days and consumed or discarded by the 7th day to limit growth. Critical.

Notes: - Delivery at time of inspection.
- Discussed employee health policy & body fluid spill clean up kit Documents given

Inspected by <i>Jana Schmitzma</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Asian Buffet	License number 46	Date 1.17.17
Address 527 Wagner Ave, Greenville OH		Category/Descriptive
License holder VAN Zhen Guo	Inspection time (min)	Travel time (min)

Comments:

VI) Observed the following TCS foods with no date marking: boiled eggs, crab, crab salad, marshmallow dessert etc. PIC dated items at time of inspection. All TCS RTE foods shall be date marked for 7 days and consumed or discarded by the 7th day to limit growth.

Education given on calibration of thermometers.

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
Cheese, crab salad	cold hold	35°F	noodles	cold hold	41°F
Fried rice	hot hold	143°F	beef	cold hold	41°F
Crab	cold hold	41°F			
Rice	hot hold	138°F			
Mac-N-Cheese	cold hold	41°F			
Water chestnut	cold hold	41°F			
Chicken	cold hold	40°F			

Inspected by <i>[Signature]</i>	R.S./SIT# 164029	Licensor DC/H/D
Received by <i>[Signature]</i>	Title	Phone