

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 416	Date 5-22-17
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 type="checkbox"/> Standard <input checked="" 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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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

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

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

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

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

Poisonous or Toxic Materials

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

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

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

-PREVIOUS VIOLATIONS CORRECTED.

-OWNER HAD BARGA'S TO SERVICE PREP TABLES. UNITS HOLDING AT 37°F. AT TIME OF INSPECTION.

-PLEASE KEEP UP WITH DATE MARKING, STORAGE ORDER, & COVERING FOOD.

Inspected by Megan Kerner	R.S./SIT # 143136	Licensor Darke CO #10
Received by [Signature]	Title	Phone

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 5-18-17
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 checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Precertification <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required) 5-22-17		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

Food

3.0	Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
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Special Requirements

8.0	Fresh juice production
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20	Existing facilities and equipment

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(5.10) Observed utensils inside handwashing in the warewashing area. Discussed handwashing sinks may not be used for any other purpose than handwashing. critical. ^{sink}

(3.2c) Observed raw chicken stored above sauces & raw eggs stored above lettuce in the 3 door preplable in main kitchen area. Observed raw eggs above sauces and raw chicken above raw beef in walk-in cooler. Discussed raw products shall be stored below ready to eat foods and raw meat shall be arranged so that cross contamination of one type with another is prevented. critical. corrected at inspection.

Inspected by Megam Kelley	R.S./SIT # 143134	Licenser Darke Co HD
Received by 	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 5-18-17
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Violation(s)/Comment(s)


(3.24) Observed ice-cream cones touching the wall in main dining area. Discussed all food products shall be protected / covered to protect from contamination. Ice-cream cones discarded at time of inspection. Discussed to store cones in a container with a lid or to purchase the ice-cream cone storage container. *critical*

(3.4G) Observed multiple items: but not limited to ham, lettuce, mac n cheese, sauces, and chicken without a date. PIC stated all items are gone with in a few days. Discussed any product not used within 24 hours then the product shall be date marked for 7 days and the day the item is prepared counts as day 1. Repeat Issue. Items dated at inspection. Next time

(6.2B) Observed hand sanitizer stored at back hand washing sink by three compartment sink next to screen door. Discussed each handing sink shall be provided with a supply of hand cleaning liquid or bar soap. PIC told employee to purchase hand soap *critical*

(3.2C) Observed items in cold holding units without lids or covers. Discussed cold holding items shall be covered to protect from contamination. Repeat Violation.

-> items will be discarded

Inspected by Megan Kelleu	R.S./SIT # 143134	Licensors Darke CO+ID
Received by 	Title	Phone

State of Ohio
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Name of Facility ASIAN BUFFET	Type of visit STANDARD	Date 5-18-17
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Violation(s)/Comment(s)

(6.4D) Observed a build up of grease on hood vents, hood lines, and top of hood. Discussed vents shall be cleaned as often as necessary so they are not a source of contamination.

(6.4D) Observed a build up of dust on vent inside walk-in cooler and on ice-machine. Discussed items shall be cleaned as often as necessary so they are not a source of contamination.

Notes: Discussed to monitor cold holding units in dining area and grill area in dining room. Units are holding right at temperature. PIC added ice to cold wells.

: Discussed that ice-cream machine is cleaned nightly.

Follow-up - Monday

Inspected by Megan Kelley	R.S./SIT # 143136	Licenser Dance Co Ltd
Received by 	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility ASIAN BUFFET	License number 416	Date 5-18-17
Address 527 WAGNER AVE GREENVILLE OH 45401		Category/Descriptive C45
License holder YAN ZHEN GUO	Inspection time (min)	Travel time (min)

Comments:

- VI**) Observed no soap at back hand sink and utensils in dishroom hand sink. Discussed handwashing may be only activity the hand sinks are used for.
- VII**) Observed various items without a date. Discussed all TCS RTE foods shall have a 7 day shelf life if not used within 24 hours.
- VIII**) Observed ice-cream cones touching wall in dining area. Discussed food shall be protected.
- IX**) Observed raw product stored above RTE foods. Discussed raw product shall be stored below RTE foods to protect from contamination. Raw meat shall be stored according to cooking temperature.

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
Cole slaw	Cold Hold	40 F	Chicken	Hot Hold	160 F
Cantaloupe	Cold Hold	38 F			
Mac salad	Cold Hold	39 F			
Egg roll	Hot Hold	140 F			
Fried Rice	Hot Hold	155 F			
Lo mein	Hot Hold	153 F			
Spring roll	Hot Hold	154 F			
Inspected by Meghan Kellen	R.S./SIT# 43136	Licensor Darke CO HD			
Received by 	Title		Phone		