

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 1050/18
Address 527 WAGNER AVE GREENVILLE		Category/Descriptive C4S	
License holder 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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) 1 wk	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 checked="" type="checkbox"/> 2.3 Hygienic practices
<input checked="" 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 checked="" type="checkbox"/> 5.0 Water
<input checked="" 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 checked="" type="checkbox"/> 6.3 Location and placement
<input checked="" 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)

✓ 3.2D) Observed several sugar, salt, chicken base and flour containers not labeled. Discussed all working containers holding food or food ingredients that are removed from their original package shall be identified with the common name of the food.

✓ 3.2Q) Observed onions, chicken on the floor of walk-in cooler and several boxes of food stored on the floor of the walk-in freezer. Discussed all food shall be stored at least 6 inches above the floor.

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

State of Ohio
Continuation Report

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Name of Facility ASIAN BUFFET	Type of visit Standard	Date 1.5.18
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Violation(s)/Comment(s)

- ✓ 2.4C) No employee health policy signed by food/conditional employees. Discussed all food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.
- ✓ 3.4C) Observed oyster bays sitting out on rack. PIC stated they were thawing so they could be cut up. Discussed the 4 proper ways to thaw food: under refrigeration, completely submerged under water of 70°F or below, as part of the cooking process or in a microwave then cooked. PIC moved products to walk-in and they were at 32°F.
- ✓ 3.4G) PIC stated sauces are all made every few days. Discussed all TCS RTE foods shall be clearly date marked for 7 days and consumed/discarded by the 7th day. Critical.
- 3.4H) Observed macaroni salad with a used by date of 1.4.18,

Inspected by <i>Amanda Schusterman</i>	R.S./SIT # 16.4029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

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Name of Facility ASIAN BUFFET	Type of visit STANDARD	Date 1-5-18
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Violation(s)/Comment(s)

- ✓ 3.4H (cont) - 2 cole slaw containers with a discard date of 12/17/17 and refrigerated salad with a use by date of 11/23/17. PIC voluntarily discarded items at time of inspection. Discussed items shall be discarded if they are in a container marked with a date that exceeds the time/temperature. Critical. Corrected at inspection.
to prevent growth.
- ✓ 4.4A) Observed the door seals pulled away from the prep table doors by grill line. Discussed all equipment shall be in good repair.
- ✓ 4.4S) Observed soy sauce buckets being reused to store several sauces and salt. Discussed single use containers may not be reused.
- ✓ 6.4D) Observed a build up of grease on hood vents, hood lines and walls. Discussed vents shall be cleaned as often as necessary so they are not a source of contamination. Repeat.

Inspected by <i>Anna J. Hinters</i>	R.S./SIT # 164029	Licensor DCHD
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

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Name of Facility ASIAN BUFFET	Type of visit Standard	Date 7-5-18
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Violation(s)/Comment(s)

✓ 5.10) Observed totes and strainers on back hand washing sink by prep table and food debris and a spoon in the dishwashing area hand sink. Discussed a handwashing sink shall not be used for any other purpose than handwashing. Critical. Repeat.

Notes: Items in cold hold units were covered. Thanks!

✓ 3.4F) Observed ice cream cream holding at 52°F. PIC called to have ~~repair~~ machine serviced during inspection and placed out of order sign on unit. Discussed all TCS RTE foods shall be maintained @ 41°F or below. Critical.

Inspected by Anna Schürterma	R.S./SIT # 16-4029	Licenser DCHO
Received by	Title	Phone

Critical Control Point Inspection

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Name of facility ASIAN BUFEET	License number 46	Date 10/5/18
Address 527 WAGNER AVE GREENVILLE OH		Category/Descriptive CHS
License holder ZHEN GUO	Inspection time (min)	Travel time (min)

Comments:

III) Observed tates, strainers, spoon and food debris in handwashing sinks. Discussed a handwashing sink may not be used for any other purpose than handwashing.

VI) PIC stated sauces are all made on site and only last a couple days. Discussed all tcs RTE foods shall be date marked for 7 days and discarded by the 7th day to prevent growth.

- Observed macaroni salad, cole slaw and refrigerated salad expired. Discussed items shall be discarded by the manufacturers date. Corrected at time of inspection.

- Observed ice cream cream holding @ 52°F. Discussed all cold holding units shall be maintained @ 41°F or below.

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
Chicken chunks	hot hold	171°F	Chicken	cold hold	43°F
Shrimp	cold hold	41°	beef	cold hold	38°F
rice	hot hold	178°F	Crab	cold hold	41°F
eggs	prepping	46°F	noodles	hot hold	145°F
mac'n cheese	cold hold	37°F	roast beef	hot hot hold	178°F
melons	cold hold	40°F			
Dea/camot	cold hold	38°F			

Inspected by <i>[Signature]</i>	R/S/SIT# 164029	Licensor DEMO
Received by <i>[Signature]</i>	Title	Phone