

Food Establishment Inspection Report

Score: 90

Establishment Name: HONG KONG KING BUFFET

Establishment ID: 3034011816

Location Address: 1237 SILAS CREEK PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 23 / 2014 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 12 : 00 am/pm am pm

Time Out: 04 : 00 am/pm am pm

Permittee: LUCKY HONG KONG KING, INC.

Category #: IV

Telephone: (336) 725-9880

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 5

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	1.5	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	1.5	1.5	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	1.5	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	0	<input type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	1.5	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	1.5	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	1	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	1.5	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			1	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	1	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	1.5	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	1.5	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	1	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	1	0	<input type="checkbox"/>
Total Deductions:							10			



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Water Supply: Municipal/Community On-Site System
Permittee: LUCKY HONG KONG KING, INC.
Telephone: (336) 725-9880

Establishment ID: 3034011816
 Inspection Re-Inspection **Date:** 09/23/2014
Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1:
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Pasta salad	Produce walk in cooler	39	Ground	Protein walk in cooler	40	Cut cabbage	Mongolian bar	44
Garlic and oil	Produce walk in cooler	41	Raw tilapia	Protein walk in cooler	40	Whit rice	Rice cooker	147
Lomein	Produce walk in cooler	45	Cooked squid	Cooling Protein walk in	68	Chicken and	Final cook	170
Pasta	Produce walk in cooler	41	Egg	Protein walk in cooler	36	Chicken on	Final cook	178
Orange	Cook lin walk in cooler	44	Butter	Hot bar	133	Steak	Final cook	190
Egg rolls	Cook line walk in cooler	41	Egg drop	Hot bar	165	Hot water	3 compartment sink	137
Raw shrimp	Protein walk in cooler	43	Filet	Hot bar	160	Dish machine	Sanitizer/ hot water	166
Raw chicken	Protein walk in cooler	41	Bean sprouts	Mongolian bar	42	Food	Dan Hua Chen	00

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 13 13-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Raw meat stored above sauces in protein walk in cooler, one pan of raw chicken stored above egg custard tarts, cooked sweet and sour chicken, and cooked beef kabobs./2 pans of prepped chicken stored in between 2 pans of prepped beef in freezer. Food shall be stored according to final cook temperatures. All ready to eat cooked foods shall be stored above all raw foods.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - . 0 pts. - Can opener was visibly soiled. Utensils shall be cleaned to sight and touch. CDI - Can opener was re washed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts. - Chicken wings on hot bar read 125F. Food in hot holding shall be 135F at all times. CDI- Chicken was discarded voluntarily by PIC.



Person in Charge (Print & Sign): Anne *First* Chen *Last*

Regulatory Authority (Print & Sign): Wendy *First* Grijalva *Last*

Wendy Grijalva, REHS

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3157



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - The following foods were out of cold holding temperature control: Cut melons on top level (61F), garlic and oil (58F), lomein (50F), chicken kabobs (53F), two pans of noodles (53-58F), and creamer (68F). All foods in cold holding shall remain at 45F or less. Ensure that the garlic and oil mixture remains under refrigeration. It is recommended that cut melons and lettuce be placed on Time as a public health control or decrease the amount of foods placed on bar to ensure temperature is 45 F or below. CDI- Lomein and chicken prepared on 9/22/2014 were voluntarily discarded. Creamer was placed in an ice bath.
- 26 7-201.11 Separation-Storage - P - 0 pts. -Chemical bottles stored throughout the establishment and dining room on the floor. All chemicals should be stored on shelving in one location. / Four chemical bottles stored on lower shelf of preparation table near container holding vinegar and rice. Do not store chemicals in close contact with food, equipment, linens, single service items, and single service articles. CDI- Chemicals were removed.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Repeat - Although some items were labeled today salt and pepper, MSG, sugar, and flour were not labeled. All foods in establishment removed from their original packages for use in the food establishment shall be labeled with common name of food. This includes ingredients on cook line, dry storage, and any where else. CDI- Containers were labeled.
- 36 6-202.13 Insect Control Devices, Design and Installation - C - Repeat - Insect control device was placed above a preparation sink near back door and preparation table near office. Insect control devices shall be installed so they are not located over a food preparation area. Remove device from this area.
- 37 3-305.12 Food Storage, Prohibited Areas - C - Bananas were stored under sewage line of the preparation sink. Do not store any food, equipment, utensils, or single service items under sewage lines. CDI- Bananas were moved. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C - One bucket of food stored on the floor in walk in cooler. Cook placed container on floor to pour chicken into it. All food shall be at least 6 inches off the floor at all times. Do not place containers with food on floor. Repeat. CDI- Bucket was placed off the floor. Container of chicken was changed. Tables in contact with container were cleaned and sanitized. // 3-306.11 Food Display-Preventing Contamination by Consumers - P - Lemons were stored on beverage island exposed to customer self service. Lemons shall be stored in a manner that prevents contamination by the use of food guards, on service line, or other effective means. PIC states that lemons will be placed on bar.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - Three wiping cloths observed on preparation tables. During pauses in use wet wiping cloths shall be stored in chemical sanitizer. CDI- PIC prepared sanitizer containers for wet wiping cloths.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - . 0 pts. - Sugar in dining room stored in a container with the scoop handle touching the sugar. Store scoops so that handles do not touch the food. CDI- PIC placed sugar in larger container so that handles does not touch food.



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- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - 0 pts - Establishment is using soy sauce container to store ground chicken. Single use articles shall only be used for its intended purpose and discarded after. Do not reuse any single service containers.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Shelving is rusting in the walk in coolers, freezers, reach in of Mongolian station, and dry storage. Assess all shelving throughout the establishment for rust and oxidation. Replace shelving. / Repair/replace damaged hinges on rice cookers, feet on preparation table near handwashing sink in back, and equipment on cook line has moderate amounts of dents on stainless steel exterior. Cabinets under hot bar are peeling. Assess and repair cabinets if used for storage. / Hood of cook line does not have grease catch bin. PIC states that grease is collected on trough. Contact hood company to assess hood system so that it does not allow for grease to drip along the walls and cook line. Assess system.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Repeat - Dish machine was visibly soiled. Although PIC states that it is cleaned every night due to volume of dishes in establishment dish machine should be cleaned more frequently. Recommend to completely clean dish machine after lunch rush and prior to closing. Clean more often than that if necessary. CDI- Dishwashing employee cleaned dish machine. // 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C - Data plate is missing on dish machine. Contact manufacture to replace data plate.
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed in all of the cabinets under the hot bar, grease buildup along Mongolian grill sneeze guards, shelving above sushi rice station, and shelving in walk in cooler.
- 49 5-205.15 System Maintained in Good Repair - P - 0 pts. - Leak observed on the plumbing of the handwashing sink near the walk in freezer, Mongolian preparation sink on the hot faucet, Mongolian handwashing sink, 3 compartment sink in plumbing of the sanitizing vat, and the stopper of the wash vat. Repair plumbing so that it is in good working conditions at all times.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floors: Cleaning needed in dry storage room, floor drains, behind grill, walk in coolers, walk in freezers, and throughout kitchen. Recaulk toilets to the floor./ Walls: Cleaning needed to remove splash on walls of dry storage and behind and under equipment. FRP is loose near chicken preparation table corner. Reseal any stainless. Handwashing sink in utensil wash room needs to be re mounted and sealed to wall. / Ceilings: Ceiling tiles are stained and frames are rusting. Clean/ replace tiles. Replace missing vent cover under grill line./ Remove extra stainless steel panel from the wall of cook line. Clean wall behind panel. // 6-501.12 Cleaning, Frequency and Restrictions - C - Cleaning needed on ventilation covers throughout the establishment, in dining room, walk in cooler, and on the hood system. Clean as often as necessary to prevent dust and grease build up.
- 54 6-303.11 Intensity-Lighting - C - Lighting is low in the back of the indoor walk in freezer (3 FC), outdoor freezer (1-3 FC), and in the women restroom (11-16 FC). Lighting in the walk in freezers shall be at least 10 foot candles and 20 foot candles in the restrooms.



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✓
Spell



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