

Food Establishment Inspection Report

Score: 82

Establishment Name: TIN TIN ASIAN BUFFET

Establishment ID: 3034012370

Location Address: 110 HANES SQUARE CIRCLE

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 22 / 2015 **Status Code:** W

Zip: 27103

County: 34 Forsyth

Time In: 12 : 30 ^{am}_{pm} **Time Out:** 04 : 30 ^{am}_{pm}

Permittee: TIN TIN ASIAN BUFFET INC.

Total Time: 4 hrs 0 minutes

Telephone: (336) 659-7888

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 4

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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" 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	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>
15	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" 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	05	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	

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	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	<input checked="" type="checkbox"/>	<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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions:							18			



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DHHS is an equal opportunity employer.



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☐ Inspection ☒ Re-Inspection Date: 04/22/2015

Comment Addendum Attached? ☐ Status Code: W

Category #: IV

Email 1: annechen77@yahoo.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Ke Feng Wang 11/24/19	0	beef	main walk in	41	broccoli salad	new, sushi bar	38
shrimp	final	178	tilapia	main walk in	38	fish	hot bar	149
chicken	final	178	chicken wings	walk in 1	40	potatoe skins	hot bar	179
cabbage	make up	43	egg rolls	walk in 1	40	roe	sushi reach in	42
noodles	make unit	41	crab meat	walk in 2	40	crab	sushi reach in	39
beef	make unit 2	40	cut melon	walk in 2	38	salmon	sushi reach in	38
shrimp	make unit 2	37	macaroni	sushi bar	50	cucumber	sushi reach in	39
hot water	prep sink	145	broccoli salad	sushi bar	52	shrimp	final	172

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.

- 6 2-301.12 Cleaning Procedure - P & 2-301.14 When to Wash - P - Employee observed emptying trash can, wipe hands with wiping cloth, use same wiping cloth to clean prep table, ringing out wiping cloth in seafood prep sink, and then reached for gloves above handwash sink. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation. Using a wiping cloth to wipe hands is not a substitute for washing hands. CDI - EHS instructed PIC to address handwashing procedures with employee. Employee washed hands properly.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Frozen food stacked incorrectly in walk in freezer. Raw beef stored above stuffed pastries and salmon. In the first walk in cooler, Box of raddishes stored underneath raw fish. Food items shall be stored in accordance to final required cook temperature. CDI - PIC and employee reorganized storage.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat: Spatulas, three meat cleavers, peeler, kitchen shears, plates, and tongs had greasy residue and/or food residue. Lexan pans have original purchase sticker. Deli slicer had dried meat on the blade and meat pusher. Metal soup container had food residue. Equipment food contact surfaces and utensils shall be clean to sight and touch. Thoroughly wash, rinse, and sanitize all items before storing. CDI - All were returned for washing during the inspection.

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

Regulatory Authority (Print & Sign): *First* Carla Day REHS *Last* Joseph Chrobak REHS

REHS ID: 2405 - Day, Carla

[Signature]

[Signature] *[Signature]*

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4



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- 15 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - C - Repeat: Three packs of frozen sushi shrimp and container of frozen roe were thawing in the walk in cooler. Thaw in accordance to manufacturer's instructions. CDI - PIC opened packages.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat: Macaroni salad, crab salad, broccoli salad, and melon salad measured 50-52F. Food in cold holding must be maintained at or below 45F at all times. CDI - PIC voluntarily discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF - Sushi rice in holder was not labeled with time. Time as a public health control procedures state that sushi rice in holder will be labeled when the rice is removed from temperature control. Label sushi rice as per written procedures. / Sushi rolls were marked 11:30am; however, employee stated that they were prepared at 10:30. All potentially hazardous ingredients for TPHC foods have to be labeled with time removed from temperature control. / Sushi rolls and timer are not included in TPHC procedures. Include sushi rolls and timer in TPHC procedures. CDI - Sushi rice and sushi rolls voluntarily discarded.
- 26 7-102.11 Common Name-Working Containers - PF - 0 points - Sanitizer buckets were unlabeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers shall be clearly identified with the common name of the material. CDI - PIC labeled buckets.
- 31 3-501.15 Cooling Methods - PF - 0 points - Metal food pans storing tilapia, calamari, and frog legs in the main walk in cooler measured 52F and were tightly wrapped with plastic wrap. Items were prepared today. Loosely cover foods during cooling period to facilitate heat transfer. CDI - PIC loosened plastic wrap.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P - Repeat: Lower panel of hibachi grill has been removed leaving the grill top exposed. Replace panel. / Trim pieces extending food guards at the buffet lines have been removed. Replace. / 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Food storage container with potatoes stored on floor near grill and boxes of sea weed salad stored on floor of walk in freezer. Food shall be stored at least 6 inches above the floor. / Pan of chicken in the walk in freezer and bowl of beef ribs, onions, and small pan of cake squares were uncovered in the walk cooler. Cover food to protect from contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat: Wet wiping cloths observed on prep surfaces in sushi area and prep tables in kitchen. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at the appropriate concentration. / Wiping cloth sanitizer bucket stored on floor in sushi station. Chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single service or single use articles. CDI - Bucket stored on low shelf where contamination could not occur.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Repeat: In-Use spatulas at grill stored on top of soy sauce bucket in container of soiled water measuring 107F. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a container of water if the water is maintained at a temperature of at least 135F and the water is maintained free of soil. / Measuring cup stored in bucket of soy sauce. Store so that handle is not in the product. CDI - Cup stored on edge of bucket so that it would not fall into soy sauce.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat: Three cutting boards stacked while still wet. After cleaning and sanitizing, equipment and utensils shall be air dried. CDI - Employees stacked on side to air dry.
- 45 -4-205.10 Food Equipment, Certification and Classification - C - Prep tables do not meet ANSI construction standards (repeat). Two prep tables near sea food sink are rusted on bottom shelf. Repair/Replace. / Spray nozzle wall attachment has come off the wall. Vent in walk in cooler is dripping water. Repair. / Sharpening block is attached to raw wood piece. Discard and replace with equipment approved for commercial use. / Recaulk handwash sink in front of kitchen to splash guard. Recaulk hot bar to food service.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 points - Hood over rice cookers has staining and vents are dusty. Clean.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - 0 points - Employee restroom does not have covered trash receptacle. Restrooms used by females shall be provided with a covered receptacle.
- 53 0 points -
Floors: Floor of walk in freezer has food debris. Clean.
Walls: Recaulk handwash sinks to wall.



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✓
Spell



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