

Food Establishment Inspection Report

Score: 93.5

Establishment Name: TIN TIN ASIAN BUFFET

Establishment ID: 3034012370

Location Address: 110 HANES SQUARE CIRCLE

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: TIN TIN ASIAN BUFFET INC.

Telephone: (336) 659-7888

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/22/2024 Status Code: A

Time In: 10:05 AM Time Out: 12:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 0

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

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

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	IN <input checked="" type="checkbox"/> T N/A				
Washing fruits & vegetables		1	0.5	<input checked="" type="checkbox"/>	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	<input checked="" type="checkbox"/>	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	<input checked="" type="checkbox"/>	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012370
 Inspection Re-Inspection Date: 03/22/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1: annechen77@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beef pie/walk-in cooler	39	raw salmon/sushi display cooler	39		
shrimp/walk-in cooler	38	raw yellowtail/sushi display cooler	38		
rice/cooling (since last night)	47	raw tuna/sushi display cooler	38		
ribs/cooling (since last night)	47	crab/sushi reach-in cooler	39		
crab salad/walk-in cooler	39				
chicken/walk-in cooler	40				
ribs/upright cooler	38				
chicken/upright cooler	38				
chicken/final cook	190				
chicken/reach-in cooler	38				
pizza/reach-in cooler	38				
egg rolls/reach-in cooler 2	40				
chicken/reach-in cooler 2	39				
noodles/sandwich cooler	39				
cabbage/sandwich cooler	38				
mushrooms/sandwich cooler	40				
wonton/sandwich cooler	40				
noodles/sandwich cooler 2	39				
raw scallops/sandwich cooler 2	35				
raw chicken/sandwich cooler 2	36				

Person in Charge (Print & Sign): *First* Annie *Last* Chen
 Regulatory Authority (Print & Sign): *First* Andrew *Last* Lee




 Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____
 REHS Contact Phone Number: _____ Authorize final report to be received via Email: 



Comment Addendum to Inspection Report

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Date: 03/22/2024 **Time In:** 10:05 AM **Time Out:** 12:15 PM

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.

- 1 2-103.11 (A) - (P) Person-In-Charge Duties (Pf) No sign present telling customers to obtain a new plate on additional trips to buffet. CDI - PIC created sign during inspection and posted it at buffet. 0 pts.
- 8 2-301.14 When to Wash (P) Employee observed washing hand with gloves still on hands. Remove gloves before washing hands. CDI - PIC educated employee and he removed gloves and washed hands. 0 pts.
- 9 3-301.11 Preventing Contamination from Hands (P) (Pf) 1 employee observed handling peeled bananas with bare hands to put on buffet bar. Another employee was using bare hands to move rice from the warmer to a metal pan to put on buffet bar. Employees must not handle ready-to-eat foods with their bare hands. CDI - Bananas and rice discarded and both employees were educated and donned gloves.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Several pans of food stored around and in front of sushi station hand washing sink. Do not block hand washing sinks. CDI - Pans moved back to cooler to maintain access to hand washing sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw chicken stored above raw pork in walk-in cooler. Raw shrimp stored above ready-to-eat crawfish and clams. Raw salmon stored on speed rack above cooked potatoes. Do not store raw animal foods above ready-to-eat foods. Also, raw foods must be stored according to final cook temperatures - raw chicken must not be above raw pork. CDI - Food storage order corrected during inspection.
- 20 3-501.14 Cooling (P) Bus tub of ribs measured 40-47F in walk-in cooler and had been cooling since last night. Rice measured 45-47F in walk-in cooler and began cooling last night. TCS foods must be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Rice and ribs discarded.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Ribs and mussels in walk-in cooler were missing date labels. Ribs in upright cooler were missing date labels. TCS ready-to-eat foods must be labeled with prep date. CDI - PIC placed date labels on items. 0 pts.
- 33 3-501.15 Cooling Methods (Pf) Ribs were cooled overnight in large bus tub with tight fitting plastic wrap and were tightly packed in bus tub. Ribs measured 40-47F. Rice was cooled in bus tub overnight in thick portion with tight fitting plastic wrap and measured 45-47F. TCS foods must be cooled in shallow pans or containers and left loosely covered or uncovered to facilitate rapid cooling. CDI - PIC educated on cooling methods and food was discarded. 0 pts.
- 42 3-302.15 Washing Fruits and Vegetables (C) Avocados at sushi station still had stickers on husks. Wash fruits and vegetables thoroughly before use. Remove stickers during wash process. 0 pts.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) 2 cutting boards observed being stored on the floor. Store utensils at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Replace torn gaskets present on sushi reach-in cooler. 0 pts.