



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	10:30am	TIME OUT	1:54pm
DATE	3-20-17	PAGE	1 of 5

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: China Buffet		OWNER: Dong Hai Lin	PERSON IN CHARGE: Albee Lin	
ADDRESS: 917 Valley Creek Drive		ESTABLISHMENT NUMBER: 4762	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-756-8584	FAX: 573-756-8584	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
PURPOSE <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature	✓	
	Employee Health			IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures	✓	
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used	✓	
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
IN <input checked="" type="checkbox"/>	Food separated and protected	✓					
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized	✓					
IN <input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
IN <input checked="" type="checkbox"/>		Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>		In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>		Water and ice from approved source				IN <input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			IN <input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>		Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>		Gloves used properly		
IN <input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
IN <input checked="" type="checkbox"/>		Thermometers provided and accurate			IN <input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			IN <input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
IN <input checked="" type="checkbox"/>		Food properly labeled; original container			IN <input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
IN <input checked="" type="checkbox"/>		Insects, rodents, and animals not present			IN <input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
	IN <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display	✓		IN <input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
IN <input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>		Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					IN <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge Title:		Albee Lin		Date: March 20, 2017	
Inspector:	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507/880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 3-27-17	

Jon Peacock



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME China Buffet		ADDRESS 917 Valley Creek Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-501.114 A 2-301.14 A-I	<p>The chlorine sanitizer in buckets in the kitchen were observed at a concentration greater than 100 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.</p> <p>Female employee was observed bussing tables and preparing beverages, etc., without washing his hands at the "north waitress station" handwashing sink. Food employees must wash their hands and exposed portions of their arms for a minimum of 20 seconds using a hand cleanser and</p> <p>Note: Due to the consistently high number of violations during inspections; the frequency of inspections at this establishment will be increased to a quarterly basis.</p> <p>It is the intent of St. Francois Co. Health Center to provide basic food safety training to the management and staff of this facility. This training will be provided free of charge but the facility must arrange for the provision and cost of a translator. Please notify the St. Francois County Health Center with tentative dates.</p> <p>Please not that ALL items must be corrected by the next reinspection or the initiation of further enforcement action will be conducted.</p>	COS	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-501.12A 6-501.12A 6-501.12A 6-501.12A 4-101.17A 4-501.17	<p>An accumulation of black mold and wet, fetid food debris was observed on the floor below food storage racks in the walk-in cooler. Physical facilities shall be cleaned as often as /fnecessary to keep them clean. Thoroughly clean and disinfect the walls and floors in the walk-in cooler with special attention to the wall/floor juncture and below shelving.</p> <p>Dirt and grime was observed on the floor below the prep cooler at the cook line in the kitchen. Physical facilities shall be cleaned as often as necessary to keep clean. Clean the floor below kitchen equipment.</p> <p>Debris was observed within the cabinet beneath the food bars. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.</p> <p>Debris and dead insects were observed within the cabinet beneath the food bar nearest the hibachi area. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.</p> <p>Wooden sushi mat was observed in use. Wood and wood wicker may not be used as a food-contact surface. Please remove or obtain a suitable mat that is designed from easily cleanable materials.</p> <p>Poly cutting board in the hibachi/sushi preparation area was observed with gouges and cut marks. Surfaces of cutting boards subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being cleaned and resurfaced.</p>		

EDUCATION PROVIDED OR COMMENTS

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Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507/880
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-27-17



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3-501.16A	<p>TEMPERATURES: Salad Bar: Imitation crab meat salad 41F, hard boiled eggs 41F, peel & eat shrimp 37F, cheese cake 44F, cut lettuce salad 39-41F, kimchi 40F. Fruit Bar: Cut cantelope 38F, cut honey dew melon 39F, chocolate pudding 37F. Grilled Bar: Polish sausage 139-160F, stuffed crab 147-162F, salmon 171, cheesy crab salad 170F. Fried Bar: Chicken nuggets 198F, teriyaki chicken 187F, fried fish 178F, fried shrimp 151F. Food Bar: Steamed rice in rice cooker 153FF, rice paddle in container of water at 110F, fried rice 147F, chicken wings 174F. Food Bar (nearest hibachi): Sesame chicken 137F, Japanese spicy chicken 153F, Gen. Tso's chicken 130F (Removed & new product noted at 143F), Black pepper chicken 132-146F (Removed & new product noted at 139FF)</p>		
3-501.16A	Cheese cake 44F on salad bar. Potentially hazardous foods (PHF's) must be kept cold at or below 41F if held by temperature. Please ensure foods are at or below 41F when placed on buffet.		
3-501.16A	Gen. Tso's chicken 130F, black pepper chicken 132F on food bar. Raw chicken must be cooked to a minimum of 165F for 15 seconds and then held on the buffet at a minimum of 135F.		

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6-501.12A	RESTROOMS: (In general both restrooms should be cleaned more thoroughly). Grayish-colored debris observed on the cove molding beneath the handwashing sinks in womens' restroom. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.	3/20/17	
4-601.11C	WAITRESS STATION NEAR SALAD BAR: The exterior surfaces of the Ice-O-Matic ice machine was observed with debris and buildup. Non-food contact surfaces of equipment shall be kept free of the accumulation of dust, dirt, food residue and other debris.	3/20/17	
4-903.11B	Plastic drinking glasses were observed wet nested at the north and south waitress station. Clean equipment must be stored in a manner that protects these items from potential contamination and in a self-draining position that allows air drying.		
6-501.12A	Debris was observed within the cabinet beneath the salad bar. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		
6-501.12A	Debris was observed within the cabinet beneath the fruit bar. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		
6-501.12A	Debris was observed within the cabinet beneath the fried bar. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Albee Lin Date: March 20, 2017

Inspector: John Wiseman Telephone No. (573)-431-1947 EPHS No. 1507/880 Follow-up: Yes No Follow-up Date: 3-27-17



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5-203.14A	<p>TEMPERATURES (cont.):</p> <p>Hibachi Area:</p> <p>Food Self Serve Bar: Raw chicken (semi frozen) 31F, raw shrimp 38F, raw shell egg 35F.</p> <p>-----</p> <p>The Ice-O-Matic ice machine drain (gray tubing) was observed extending into a cup located on the drain line. Further the ice machine drain was observed direct plumbed into a 2 inch pvc drain pipe. Openings were observed in this pipe but these openings were possibly higher than the ice bin. A plumbing system shall be installed to preclude the backflow into the water supply system. The 3/4 inch gray tubing arising from the ice making portion of the ice machine extending below the overflow rim of a PVC cup on the drain line. Potable water lines must be separated from non-potable water systems by the installation of an air gap. Please terminate this drain pipe through a visible air gap that is at least 1.5 inches above the cup overflow rim or other suitable sewage drain. Further, the ice bin drain must be disconnected from the pvc drain and introduced into a sewage drain via an indirect drain connection or an air gap. (Located in the waitress station near the salad bar).</p>		
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3-601.12A	Imitation crab meat was observed on self-service bars labeled as crab meat. Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.		
6-501.11	The handwashing sink cabinet was observed deteriorating due to water damage at the "north and south waitress stations". Physical facilities shall be maintained in good repair. Please replace.		
6-501.12A	Food and other debris was observed on the floor below the metal cabinets at the "north waitress station". Physical facilities shall be maintained in good repair.		
6-501.11	A sheet of plywood was observed leaning on metal cabinet in the "north waitress station". The plywood appeared to have come free from cabinet. Please fully paint and secure by hardware.		
6-501.12A	Debris was observed on the floor by the water heater in the north and south waitress stations". Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		
4-601.11C	Door seal on the reach-in refrigerator at the was observed with mold buildup in the hibachi area. Non-food contact surfaces of equipment shall be kept free of the accumulation of dust, dirt, food residue and other debris.		
5-501.16C	No waste receptacles were observed at any handwashing sinks located at the north and south waitress stations. All handwashing sinks, that utilize paper towels, shall be provided with a waste receptacle located at each handwashing sink or group of handwashing sinks.		
6-501.12A	Food and debris was observed on the floor below the cook surface and shelving in the hibachi area. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		

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6-501.111 B	During this visit information from Ms. Albee Lin that showed the pest control services are provided by Guardian Pest Service. Please ensure that pest control services are conducted for insects and rodents.			COS	
4-601.11A	Dried food debris was observed on the heat lamp housing located above the food bars/grilled bar. Food-contact surfaces of equipment and utensils shall be clean to the sight and touch. Please provide a clean-in-place (CIP) process to wash, rinse, sanitize and air dry all food contact surfaces.				
5-402.13	Handwashing sink drain located in the "north waitress station" was observed lying on the floor near the floor drain. Wastewater was observed discharging onto the floor near the floor drain. The handwashing sink drain must be connected into the building plumbing system by watertight connection OR secured through the floor drain cover. (Note: If the handwashing sink connection is made into the floor drain, then, an indirect connection must be made available for draining the ice storage bin, etc.)				
7-204.11	A bucket of chlorine sanitizer was observed in the "north waitress station". Upon inspection, the container appeared a chlorine concentration greater than 200 ppm. Chlorine sanitizing agents must be maintained at a concentration of 50-100 ppm. (Corrected by making new solution at 100 ppm).				
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Inspector:		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507/880
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