



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

3-14-17: Arrive 10:09am, Depart 2:40pm

TIME IN	11:24am	TIME OUT	3:36pm
DATE	3-8-17	PAGE	1 of 8

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 checked="" type="checkbox"/> Routine <input 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"/>	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	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 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 checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" 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 checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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"/>
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 8, 2017	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 3-20-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold rice		155	Small prep cooler at cook line		30
Prep cooler at cook line		36	Beverage Air cooler near fryers		40
Cold hold: noodles, peas/carrots, raw chicken, raw beef		39, 38 38, 38	Raw chicken & beef in BevAir cooler near fryer		43, 43
Chicken broth cooking on stove		142	Beverage Air cooler at front of kitchen		40
			Cooked fish & stuffed crab in BevAir cooler		41, 41

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.			
3-302.11A	A container of raw egg mixture was observed stored atop open basins of ready to eat foods in the prep cooler at the cook line. Food shall be protected from cross contamination. Store the egg mixture where it cannot contaminate ready to eat foods. COS by moving egg mixture.	COS	
4-501.114	The chlorine sanitizer in buckets in the kitchen were observed at a concentration greater than 200 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.	COS	
7-201.11	A hand held strainer used to clean debris from the fryers was observed stored in the bucket of sanitizer near the fryer. Food contact surfaces shall be protected from sources of contamination. Do not store the skimmer in the sanitizer. COS by removing the strainer to a clean surface.	COS	
3-304.11	Pans of food stored in the BevAir cooler were observed stored atop each other with the bottom of the pans in direct contact with the food. Food shall only contact surfaces of equipment that are cleaned and sanitized. Place a barrier between the food and the bottom of the pan above it.	3-14-17	
4-601.11A	Raw meat particles were observed on clean pans stored below the prep table between the upright ovens and the Beverage Air cooler. Food contact surfaces shall be clean to sight and touch. These pans were moved to ware washing. Protect clean equipment from contamination.		
3-304.11	Handles of serving utensils were observed laying on top of cooked fish stored in the BevAir cooler at the front of the kitchen. Food shall only contact surfaces of equipment that are cleaned and sanitized. Do not store service utensils on top of the food.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.			
5-202.12A	The hand wash sink near the prep line was not provided with hot water nor soap. All hand wash sinks shall be provided with hot and cold water and hand soap. The hot water was turned off due to a water leak. A plumbing system shall be maintained in good repair. Repair the sink and restore full water service and adequately provision the sink with soap, towels and a waste can.	3-20-17	
5-205.15B			
6-501.18	An accumulation of mold and debris was observed on the hand wash sink near the prep line. Plumbing fixtures shall be clean. Clean the sink.		
3-304.12C	An in-use rice scoop was observed stored in a basin of water at ambient temperatures. Store this utensil on a clean, sanitized surface and wash it every four hours. COS by proper storage.	COS	
4-601.11C	An accumulation of food debris was observed inside, outside, and in the door seals of the prep cooler at the cook line. Non-food contact surfaces shall be clean. Clean the inside, outside and door seals of the prep cooler. COS by cleaning the interior of the cooler.	COS	
6-403.11A	Various employee beverages were observed stored on the shelf above the prep cooler. Employee beverages shall be stored where contamination of food, equipment and single use items cannot occur. Store employee beverages away from and below food and equipment.	3-20-17	
4-601.11C	An accumulation of water, ice and food debris was observed inside the small prep cooler and in the door seals of this cooler. The door seals of this cooler are broken. Non-food contact surfaces shall be kept clean. Equipment components such as seals shall be kept intact. Clean the inside and outside of the this cooler and replace the damaged door seals.		
4-501.11B			

EDUCATION PROVIDED OR COMMENTS

Jon Peacock inspected the front of house and John Wiseman inspected the back of house including the kitchen.

Person in Charge / Title: Albee Lin		Date: March 8, 2017
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-20-17



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
Egg roll as prepared		178	Walk-in freezer		4
Beverage Air freezer in prep area		10	Walk-in produce cooler		38
Walk-in cooler ambient		34	HB eggs in produce cooler		41
Raw chicken, cream cheese filling,		41, 41	Cream cheese filling in produce cooler		41
raw fish, cooked noodles		38, 39			

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
4-601.11A	Food debris was observed on knives and inside the drawer holding the knives below the prep sink. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize the knives and drawer interior. COS by cleaning the knives and drawer.	COS	
4-601.11A	Dirty food scoops were observed hanging above the prep sink in the prep area. Food contact surfaces shall be clean to sight and touch. Wash, rinse, and sanitize the scoops. COS by washing.	COS	
4-601.11A	Food residue was observed on scoops inside the bulk food containers. Food contact surfaces shall be clean to sight and touch. Clean the scoops. COS by cleaning scoops.	COS	
3-501.16B	Raw chicken and fish was observed in the Beverage Air refrigerator at temperatures of 43F. The ambient temperature of the refrigerator was measured at 40F. This unit had door seals damaged such that the refrigerator could not maintain proper food temperatures. The food in this unit was moved to the walk-in cooler. Do not put food in this refrigerator until damaged door seals have been replaced and the unit has been demonstrated capable of holding foods at 41F or less.	3-14-17	
3-302.11A	Raw trays of frozen chicken were observed stored above an open tub of diced ham in the walk-in freezer. Cross contamination shall be prevented by storing raw animal foods away from and below ready to eat foods. COS by rearranging the foods.	COS	
4-601.11A	A blender on the shelf above the prep surface in the vegetable prep room was observed to be dirty. Food contact surfaces shall be clean to sight and touch. Wash rinse and sanitize the blender.	3-14-17	

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4-203.12	The thermometer in the Beverage Air cooler near the fryer was not accurate. It was indicating an ambient temperature of 62F when the actual measured temperature was 40F. Replace the thermometer with an accurate one.	3-20-17	
4-601.11C	An accumulation of food debris was observed inside the Beverage Air cooler near the fryers.	COS	
4-501.11B	Non-food contact surfaces shall be kept clean. The door seals of this cooler are broken. Clean the inside and out side of the cooler and replace the damaged door seal.		
6-501.12A	A heavy accumulation of dirt, food residue and debris was observed on the kitchen floor, especially below the equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Thoroughly clean the floor in the kitchen.		
4-601.11C	An accumulation of debris was observed inside the BevAir cooler at the front of the kitchen.		
4-601.11C	Non-food contact surfaces shall be kept clean. Clean the inside of the cooler.		
4-601.11C	Food residue was observed on horizontal surfaces of tables and shelves in the kitchen area. Non-food contact surfaces shall be kept clean. Clean the table and shelves.		
6-301.11	Hand soap was not provided at the hand wash sink in the prep area. The sink faucet was observed to be leaking. All hand wash sinks shall be provided with hand soap. A plumbing system shall be maintained in good repair. Provide soap at this sink and fix the leak. COS by providing soap.	COS	
5-205.15B	Hand soap was not provided at the hand wash sink in the prep area. The sink faucet was observed to be leaking. All hand wash sinks shall be provided with hand soap. A plumbing system shall be maintained in good repair. Provide soap at this sink and fix the leak. COS by providing soap.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Albee Lin Date: March 8, 2017

Inspector: John Wiseman Telephone No. (573)-431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 3-20-17



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4-601.11A	An accumulation of mildew was observed inside the produce prep sink and the faucet was leaking in the produce prep room. Food contact surfaces shall be clean to sight and touch. A plumbing system shall be maintained in good repair. Clean and sanitize the interiors of the sink and the surrounding drain boards and repair the leak. COS by cleaning the sinks.	COS	
4-601.11A	Soiled food equipment was observed stored on the bottom shelf of the prep table in the produce prep room. Food contact surfaces shall be cleaned as often as necessary to keep them clean. Wash, rinse and sanitize all dirty food equipment.	3-14-17	
7-102.11	Two unlabeled pump sprayers were observed near the employee restroom. According to an employee, the sprayers contain grill cleaner. Working containers storing toxic materials shall be clearly and individually labeled with the common name of the material.		
4-601.11A	Grease and food residue was observed on various pieces of pots, pans and other food equipment stored on the clean equipment rack near the three compartment sink. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize all food equipment. Various pieces of food equipment stored above the three compartment sink were dirty. Food contact surfaces shall be clean to sight and touch.		

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6-501.12A	The prep sink and the shelf above it in the prep area was observed to be dirty. Physical facilities shall be cleaned as often as necessary to keep clean. Clean the prep sink, the wall at the prep sink and the shelf above it. COS by cleaning the sink and surrounding area.	COS	
5-205.15B	The faucets at the prep sink were observed to be leaking. A plumbing system shall be maintained in good repair. Repair the leaking faucets at the prep sink.	3-20-17	
4-101.19	A wooden platform which serves as a base for cutting boards was observed stored on the lower shelf of the prep table. This piece of equipment was wet, moldy, slimy and the paint was peeling off of the equipment. Non-food contact equipment that is exposed to splash, spillage, or other food soiling or that requires frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material. Replace this piece of equipment with something that is cleanable.		
4-601.11C	Food residue was observed inside the Beverage Air freezer in the prep area. Non food contact surfaces shall be clean. Clean the inside of the freezer.		
3-302.12	Various foods stored in bulk containers were not labeled. All foods not stored in their original packaging and that are not readily identifiable shall be labeled with the common name of the food. Label bulk food containers with the name of the food.		
4-302.12	Thermometers were not available in the kitchen for determining correct cooking temperatures. Buy enough food thermometers for kitchen use and use them to determine correct food temps.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Signature):		Albee Lin		Date: March 8, 2017	
Inspector (Signature):	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3-20-17



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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
7-201.11	A spray can of WD40 lubricant was observed stored on the prep surface beside the meat grinder near the dry storage area. According to an employee, the lubricant is used on mechanical portions of the meat grinder. It is unclear if this product is used on food contact portions of the grinder. Be advised that only food grade lubricants may be used of food contact portions of equipment. Toxic materials shall be stored so they cannot contaminate equipment. COS by removing the WD40 from the area.	COS	
4-601.11A	An accumulation of meat debris was observed all over surfaces of the meat grinder. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize all surfaces of the meat grinder. COS by cleaning the grinder.	COS	
4-601.11A	Dried food debris was observed on the mixer attachment in the drill stored on the top shelf in the dry storage area. Food contact surfaces shall be clean to sight and touch. Wash, rinse and sanitize the mixer attachment.	3-14-17	
3-202.15	Seal damage was observed on two cans of bamboo shoots stored on the rolling rack of canned food in the dry storage area. Food packages shall be in good condition and protect the integrity of the contents. Discard these items.		

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4-601.11C	The exterior of most of the bulk food containers in the prep and storage areas are dirty. Non food contact surfaces shall be kept clean. COS by cleaning the food containers.	COS	
4-601.11C	Surfaces of prep tables in the prep area are dirty. Non food contact surfaces shall be kept clean. Clean and sanitize all table surfaces in the prep area.	3-20-17	
6-501.12A	Dirt and debris was observed on the floor in the prep area. Physical facilities shall be cleaned as often as necessary to keep clean. Clean the floor in the prep area.		
4-601.11C	The walls, floors, ceiling and stationary and mobile storage racks in the walk-in cooler are dirty. Non food contact surfaces shall be kept clean. Thoroughly clean the walls, floors, ceiling and storage racks in the walk-in cooler.		
3-501.17A	Potentially hazardous foods stored in the walk-in cooler were marked with a date that was indicated to be the day the food was prepared. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days, by which time the food will be sold, consumed or discarded. Mark all potentially hazardous foods with a discard date. Raw meat does not need a discard date.		
3-305.11A	Boxes of food were observed stored on the floor on the walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing food from the floor.	COS	

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Person in Charge, Title: Ailee Lin		Date: March 8, 2017
Inspector: John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-20-17



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2-101.11	At the time of this inspection, a person in charge was not present. At the time of our arrival, the facility manager was contacted and arrived to answer questions and address issues. The operator shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation. Ensure that the establishment has a manager on site during time of operation.	3-14-17	
2-102.11	This facility has a persistent history of sanitation violations that are only corrected in response to regulatory pressure. It is apparent that corrections, when made, are only done on a remedial basis and are not part of the standard operation procedures of the facility. Based on the risks inherent to the food operation, the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention by complying with the requirements of the Food Code and by implementing managerial control based on this knowledge. The person in charge shall demonstrate this knowledge by describing the relationship between the prevention of foodborne illness and the management and control of: a) Cross contamination, b) Bare hand contact with ready to eat foods, c) Handwashing, d) Maintaining the establishment in a clean condition and in good repair, e) Storing, holding, serving, and displaying potentially hazardous foods properly by appropriate temperature control or time as a public health control, f) Cleaning and sanitizing food contact surfaces, g) Adequately explaining these control measures to food employees and ensuring that they are consistently practiced.		

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6-501.12A	The floor of the walk-in freezer is dirty. Physical facilities shall be cleaned as often as necessary to keep clean. Clean the walk-in freezer floor.	3-20-17	
3-305.11A	A very heavy accumulation of ice was observed dripping from the cooling unit in the walk-in freezer. The ice was encasing boxes and trays of food. Food shall be protected from sources of contamination. Remove the ice from the food and surrounding area and repair the source of the drip.		
6-501.18	The hand wash sink in the produce prep room was dirty and the faucet was leaking. Plumbing fixtures such as hand wash sinks shall be cleaned as often as necessary to keep clean. A plumbing system shall be maintained in good repair. Clean this sink and repair the leaking faucet.		
5-205.15B			
6-501.12A	The walls, floors and shelving in the produce prep cooler were observed to be dirty. Physical facilities shall be cleaned as often as necessary to keep clean. Clean all surfaces in the produce cooler including the shelving.		
6-501.114	The storage room near the employee restroom was cluttered with supplies and unused equipment. The premises shall be free of items that are unnecessary to the operation and maintenance of the establishment such as equipment that is nonfunctional or no longer used; and litter. Clean and organize this room and remove equipment that is not functional or not used.		

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Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-20-17



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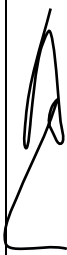

ESTABLISHMENT NAME China Buffet	ADDRESS 917 Valley Creek Drive	CITY / ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F


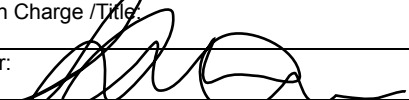
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6-301.11	Paper towels and soap were not provided at the hand wash sink in the employee restroom. All hand wash sinks shall have hand soap and a sanitary means of hand drying. COS by properly provisioning the hand wash sink.	COS	
6-301.12	The floors, fixtures and toilet in the employee restroom were dirty. Physical facilities shall be cleaned as often as necessary to keep clean. Clean the walls, floors, toilet and sink in the employee restroom.	3-20-17	
6-501.12A	Access to the hand wash sink in the ware washing room was blocked by a cart. Hand wash sinks shall be accessible at all times. Do not block access to any hand wash sink.		
5-205.11A	The hand wash sink in the ware washing area was not supplied with hot or cold water, soap or paper towels. All hand wash sinks shall be provided with hot and cold water, soap, a sanitary means of hand drying and a waste basket for paper towels if used.		
5-202.12A	Most of the equipment on the clean storage rack near the three compartment sink was observed to be wet nested. Equipment shall be air dried after cleaning.		
6-301.11	A heavy accumulation of mold and debris was observed on drain pipes below the drainboards of the dishwasher area and below the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep clean. Thoroughly clean under the drainboards of the dishwasher area and the three compartment sink.		
6-301.12			
4-901.11			

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Albee Lin	Date: March 8, 2017
Inspector:  John Wiseman	Telephone No. EPHS No. Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (573)431-1947 1507 Follow-up Date: 3-20-17



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

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
4-501.18	The washing, rinsing and sanitizing solutions in the three compartment sink were observed to be dirty, greasy and laden with food debris. The wash, rinse, and sanitize solutions shall be maintained clean. Prepare new ware washing solutions frequently throughout the day and clean the sink basins between new solutions.	3-20-17	
6-501.12A	Food residue was observed on the floor and on shelving in the dry storage area. Physical facilities shall be cleaned as often as necessary to keep clean. Thoroughly clean all surfaces in the dry storage area.		
3-305.11A	An open tub of cornmeal was observed on the lower shelf in the dry storage area. Food shall be protected from sources of contamination and pests. Store food in containers that will prevent contamination and inhibit access by pests. COS by covering the food with a lid.	COS	
4-903.11A	A clean meat slicer was observed stored on the floor in the dry storage area. Cleaned equipment shall be stored at least six inches off of the floor. COS by storing off of the floor.	COS	
5-202.12A	The hand wash sink in the prep area near the dry storage area was not supplies with hot or cold water, soap or paper towels. All hand wash sinks shall be provided with hot and cold water, soap, and a sanitary means of hand drying. Restore water to this sink and provide, soap, paper towels, and a waste can for dirty paper towels.	3-20-17	
6-301.11	The dumpster lids were open and trash and debris was observed in the dumpster enclosure. Keep the dumpster lids closed and clean up the trash and debris.		
6-301.12			
5-501.113			
5-501.115			

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Albee Lin Date: March 8, 2017

Inspector: John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 3-20-17