



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

TIME IN	12:05 pm	TIME OUT	4:30 pm
DATE	June 16, 2016	PAGE	1 of 9

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	
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 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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
				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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			Utensils, Equipment and Vending				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Albee Lin		Date: June 16, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: June 28, 2016 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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 BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Rice, hibachi area		96	Hibachi cold hold: chicken, beef, shrimp		49, 60, 56
Ambient, short refrigerator, Hibachi area		31	Hibachi cold hold: noodles, raw shell egg, fish		45, 54, 36
Ambient, tall refrigerator, Hibachi area		36	Chicken, beef on hibachi grill		166, 211
Sushi refrigerator, ambient		39			
Sushi, held on ice bar		53, 55			

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4-702.11	There was no chlorine in the bucket of water used for wiping food-contact surfaces in the hibachi area. Food contact surfaces shall be sanitized a minimum of every four hours while in continual use. Please use chlorine test strips to ensure sanitizer solutions have between 50 and 100 ppm chlorine. <b>CORRECTED ON SITE</b> by adding chlorine to 50 ppm.	COS	
3-501.16A	Food held on ice in the hibachi grill area and the sushi bar had internal temperatures of greater than 41F: chicken at 49F, beef at 60F, shrimp at 56F, cooked noodles at 45F, raw shell egg at 54F, sushi at 53F and 55F. Potentially hazardous food held cold shall be at 41F or lower, or held using by time. Please mark each container when it is placed in the hibachi cold-hold area, or use a log, to record the time when the food must be discarded, which is four hours after removing from temperature control. If the food is not used by the discard time, all food in the container shall be discarded and the in-use tongs and container shall be washed, rinsed, and sanitized before re-use.	6/17/16	
3-501.16A	Rice held in the cooker at the hibachi area had an internal temperature of 96F. Potentially hazardous food held hot shall be at 135F or higher, or shall be held by time. To hold by time, record the time the rice is to be discarded, which is four hours after the time the rice is removed from temperature control. Discard any remaining rice at four hours and wash, rinse, and sanitize the container before re-use.	6/17/16	
7-102.11	Sanitizer buckets were not labeled. Containers holding chemicals shall be labeled with the common name of the contents. Please label all containers holding sanitizer as "bleach" or "sanitizer."	6/17/16	

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5-205.15B	The hot water was turned off at the valve below the handwashing sink in the hibachi grill area. When turned on, the water ran continually. Plumbing shall be maintained in good condition. Please repair to allow hot water to be turned on at the sink faucet.	6/28/16	
3-304.12F	In-use spatulas were stored in a container of water at room temperature at the hibachi grill. In-use utensils shall be kept in water that is at 135F or higher, or on a surface that is cleaned and sanitized at least every four hours. <b>CORRECTED ON SITE</b> by discussion with owner not keep utensils in water.	COS	
3-304.14B	Wet wiping cloths were stored on the work counter in the hibachi area. Wet wiping cloths shall be stored in sanitizer between uses. <b>CORRECTED ON SITE</b> by placing cloths in sanitizer	COS	
4-601.11C	Mold observed on the door gasket of the short refrigerator in the hibachi area. Nonfood contact surfaces shall be clean. Please wash, rinse, and sanitize door gasket to reduce mold growth. <b>CORRECTED ON SITE</b> by sanitizing gasket.	COS	
4-601.11C	Food debris observed on the wire shelves in the tall refrigerator in the hibachi area. Please clean shelves as often as needed to keep clean.	6/28/16	
5-205.15B	The faucet at the 1-vat sink across from the mechanical warewash machine was leaking. Please repair to allow the faucet to fully turn off.	6/28/16	
3-307.11	Employee vitamins and chips were stored on a shelf with facility equipment in the Hibachi grill area. Employee medicines and food shall be stored in a designated area where food and food-related items cannot be contaminated. Please store employee personal items in a designated area.	6/17/16	

**EDUCATION PROVIDED OR COMMENTS**

NOTE: due to lack of time, the exit interview was not conducted. Rose Mier and John Wiseman returned to the facility at 2:15 pm on 6/17/16. Temperatures on the buffet bars and hibachi/sushi area were checked, and conducted the exit interview; out at 3:45 pm.

Person in Charge /Title:		Albee Lin	Date: June 16, 2016
Inspector:	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: June 28, 2016



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-702.11	There was no chlorine detected in the sanitizing rinse of the mechanical warewash machine. Food contact surfaces shall be sanitized after cleaning. The tube from the chlorine container to the dispensing tip was observed to be air-filled, and a primer button was not found. Please contact leasing company to repair the unit and show the owner/employees how to prime the unit. Please use chlorine test strips at least daily to ensure the unit is sanitizing correctly. Until unit reliably sanitizes at 50 to 100 ppm chlorine, all food-contact surface equipment and utensils shall be sanitized at the 3-vat sink by immersing items in clean sanitizer for a minimum of 10 seconds, then air drying.	6/18/16	AL
4-601.11A	The blade, housing, and holster of the table-mounted can opener was observed with an accumulation of debris. Food contact surfaces shall be washed, rinsed, and sanitized a minimum of every four hours if in continual use, more often if needed to keep clean, or after each use of used less often. Please wash, rinse, sanitize blade and clean entire housing and holster.	6/17/16	↓
4-601.11A	White mold observed on the inside of the lid of the ice maker. Please wash, rinse, and sanitize to reduce mold growth. CORRECTED ON SITE by cleaning and sanitizing lid.	COS	
4-601.11A	White powders were stored in two 5-gallon buckets that once contained soy sauce. Soy sauce was observed on the inside of the lids, edges, and inside of the buckets. The containers were stored on the shelf of the table holding the can opener. Please discard the powders and wash, rinse, and sanitize buckets.	6/17/16	
4-601.11A	Food debris observed on the cutting blade of the meat grinder, and the outside surfaces were sticky. Please disassemble grinder after use and wash, rinse, and sanitize all parts before storing.	6/17/16	
4-601.11A	Mixer drills, stored on the top shelf of the wood shelves holding bags of sugar and starch in the storage room, were observed with food debris on the mixers and on the handles and cords. Please wash, rinse, and sanitize the mixers after use, and clean drill heads and cords.	6/17/16	

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3-304.12B	A single-use bowl was used as a scoop inside a bulk container of salt, stored on the shelf of the table holding the can opener, as well as one in the bulk container of flour in the storage room. In-use utensils shall have a handle which is stored above the surface of the food. Please discard bowl and use only handled utensils that are stored correctly inside the bucket. CORRECTED ON SITE by discarding bowls.	COS	AL
3-304.12B	The handle of an in-use scoop was stored in the bulk container of corn starch in the storage room. Handles shall be stored above the surface of the food to prevent contamination of the food. Please wash, rinse, and sanitize scoop and store so handle is above the food.	6/17/16	↓
3-305.11A	A tub unidentified crystalline powder was stored on the top shelf of the wood storage shelves holding bags of sugar and starch. The container was not covered and debris was observed in the food. Please discard and store all food covered. CORRECTED ON SITE by voluntarily discarding food.	COS	
3-305.11A	Boxes of potatoes were stored on the floor in the storage room. Food shall be stored a minimum of six inches off the floor. Please store potatoes off floor.	6/17/16	
6-501.12A	Debris observed on the floor beneath the shelves in the storage area. Physical facilities shall be kept clean. Please clean under shelves.	6/28/16	
5-501.116	Debris observed on the lid of the trash can in the women's bathroom. Please clean all surfaces of the trash can when emptied.	6/17/16	
6-501.18	The sinks in the men's bathroom were dirty. Sinks shall be kept clean. Please clean as often as needed to keep clean.	6/17/16	
5-205.15B	The sink farthest to the left in the men's bathroom drained very slower. Please repair to prevent water from running over rim of sink.	6/28/16	

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)-431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: June 28, 2016



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3-202.15	Two Number 10 cans of baby corn, held on the can rack, were badly dented on their seams. Food packaging shall protect the integrity of the contents. Please place in a designated area for return or disposal. <b>CORRECTED ON SITE</b> by placing in tub for return to distributor.	COS	AL
4-501.11A	Dried syrup and mold observed on the nozzles of the soda dispenser in the east waitress station. Please wash, rinse, sanitize nozzles daily; a brush may be needed to scrub the heads.	6/17/16	J
6-501.12A	A spray bottle containing pink liquid was labeled "sanitizer" in the north waitress station. Test strips for quaternary ammonia and for bleach showed no sanitizer present. Please discard liquid and prepare fresh sanitizer using chlorine bleach mixed at 50 to 100 ppm. NOTE: the pink liquid was discarded and fresh sanitizer prepared, but the concentration was greater than 200 ppm. Please remake to 50-100 ppm.	6/17/16	
NOTE	Buffet Temperatures, in degrees Fahrenheit, #1 closest to hibachi grill to #7 -dessert buffet #1 - General Cho's chicken 174, sesame chicken 175, triple d'light 172, hot chicken wings 141 #2 - fried rice 159, steamed rice 148, butter potatoes 168, lo mein 169, hot and sour soup 170 #3 - chicken nugget 114, crab rangoon 112, egg roll 139, terriyaki chicken 135, fried fish 126 #4 - polish sausage 149, stuffed crab 143, salmon 184, roasted shrimp 151, white fish 193, stuffed rooms 166 #5 - cut cantaloup 51, watermelon 63, tapioco 58 #6 - seafood salad 53, deviled eggs 57, cooked shrimp on ice 35, cut lettuce salad 44 #7 - no potentially hazardous food on the bar		
NOTE	The ambient temperature in the dining room was 80F by buffet bar #7, and 81F by buffet bar #4, and much hotter in the kitchen. It is strongly advised the air conditioning be serviced to keep the facility cooler to facilitate the cooling equipment's ability to keep the food cold.		

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5-501.116B	The trash can by the handwashing sinks in the men's bathroom was dirty. Please clean all surfaces when trash can is emptied.	6/20/16	J
4-901.11A	Glasses in the east waitress station were wet nested. Equipment shall be air dried before storing nested. Please allow complete air drying of all equipment and utensils.	6/17/16	
4-101.19	A towel was placed beneath a tray holding glasses, next to the coffee maker, in the east waitress station. The towel was observed soiled with dried coffee debris. Absorbent materials shall not be used for surfaces requiring frequent cleaning or exposed to drips or splash. Please do not use cloths under tray.	6/17/16	
4-601.11C	Accumulation of lime deposits observed on the top of the ice maker, and under the door in front of the condenser, and protective plastic coating was peeling off the sides, in the east waitress station.. Please remove the deposits, remove the plastic, and clean outside surfaces.	6/28/16	
4-601.11C	Accumulation of debris observed on the outside of the door of the handwashing sink in the north waitress station. Please clean cabinet as often as needed to keep clean.	6/20/16	
3-305.11A	Fortune cookies were stored on the floor in the north wait station. Please store food a minimum of six inches off the floor.	6/17/16	
5-205.11B	Ice was observed in the handwashing sink in the north wait station, indicating it is used for purposes other than handwashing. Please ensure employees use handwashing sinks only for handwashing.	6/17/16	
3-307.11	Employee peanut butter and farm eggs were stored with facility equipment and food in a drawer in the north wait station. Please store employee food in a designated location where facility food and equipment cannot be contaminated. <b>CORRECTED ON SITE</b> by moving food to lowest shelf in cooler.	COS	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 28, 2016



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3-501.16A	Potentially hazardous food held on the hot hold buffet bars #3 (chicken nuggets 114F, crab rangoon 112F, fried fish 126F) were less than 135F. Food held hot shall be held at 135F or higher or use time.	6/17/16	46 ↓
3-501.16A	Potentially hazardous food held on the cold hold buffet bars #5 and #6 (cut cantaloupe 61F, cut watermelon 63F, tapioca pudding 58F, seafood salad 53F, deviled eggs 57F, cut lettuce salad 44F) had temperatures greater than 41F. Food held cold shall be at 41F or less. Please use time or hold food at 41F or less. NOTE: according to owner, these foods were placed on the bar within the last two hours. Please cool these items to 41F or lower before cutting or opening.	6/17/16	
3-306.11	Fried wontons in pan displayed at buffet #2 and cookies on dessert bar were not under the sneeze guard, or only partially under the guard. Food on display shall be protected from consumers. Please ensure all food held on the bars are placed under the food shields.	6/17/16	
7-204.11	The chlorine concentration in a bucket of sanitizer at the south wait station was greater than 200 ppm. Please use test strips to ensure sanitizer solutions have chlorine concentration between 50 and 100 ppm.	6/17/16	
2-301.14	Male employee observed eating in the dining room, then scooping ice to serve a customer, then returning to eating. His hands were not washed before scooping ice. Employees shall wash hands after eating and before returning to work. Please ensure employees know when to wash hands.	6/17/16	

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5-205.15B	The toilet seat was split in one stall of the women's bathroom. Please replace toilet seat to make it smooth and able to be effectively cleaned.	6/28/16	↓
4-601.11C	Debris observed on the back ledges of the toilets in the women's bathroom. Please clean all parts of toilets at least daily.	6/17/16	
5-205.15B	A leak was observed in the faucet of the middle sink in the women's bathroom. Please repair.	6/20/16	
4-601.11C	The baby changing station in the women's bathroom was observed dirty and door in which to hold wiping cloths was not able to be closed, which could make changing a baby difficult. Please clean entire diapering station and fix the supplies door closed.	6/17/16	
6-501.12A	Dust and debris observed on the top of each buffet bar. Please clean entire buffet bars at least daily.	6/17/16	
6-501.12A	Buffet bar #6 had dead insects in pooling water in the cabinet beneath the bar. Please clean.	6/17/16	
6-501.12A	Buffet bar #3 had pooling water in the cabinet beneath the bar. Please clean.	6/20/16	
6-501.12A	Debris observed beneath the ice maker in the south wait station. Please clean.	6/20/16	
6-501.12A	Dust, debris, and spider webs observed in the water heater room, accessed from outdoors. Please clean.	6/17/16	
3-304.12F	The rice paddle on bar #2 was in a container of water at 95F. In-use utensils shall be stored in water at 135F or higher, or on a surface that is cleaned and sanitized every four hours. Please store in-use rice paddle correctly.	6/28/16	
6-202.111A	Compact fluorescent light bulbs were used over the food in the hibachi area and in the buffet bars. Lighting shall be shielded or shatter resistant. Please install shatter resistant bulbs, remove the track lighting, or install shielded lighting.	6/28/16	

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Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 28, 2016

*John Wiseman*  
John Wiseman, 1507



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7-201.11B	Containers of dish detergent were stored with in-use utensils on the shelf below the cook surface at the cook line. Toxic materials shall be stored where they cannot contaminate food or equipment. COS by relocating the detergent.	COS	AL
4-101.11A	A sponge-type paint applicator was observed in use for dispensing honey at the cook line. Materials that are use for food contact shall be safe. This device is not safe for food contact. COS by discarding the applicator and honey.	COS	
7-204.11	The chlorine sanitizer located in the kitchen prep area was measured at a concentration greater than 100 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.	COS	
304.11A	Steel trays of uncovered food were observed nested together in the BeverageAir cooler across from the cook line with the bottom of the trays resting directly on top of the food in the tray below it. Food shall only contact surfaces of equipment that cleaned, sanitized, and uncontaminated. COS by separating the nested food trays.	COS	
Kitchen Temperatures: (Fahrenheit) Hot hold white rice = 161, hot hold fried rice = 153, cook line prep cooler = 36, cold hold raw chicken = 40, cold hold raw beef = 36, cold hold cooked noodles = 39, cold hold peas & carrots = 41, BevAir cooler #1 = 40, BevAir cooler #2 = 42, BevAir cooler beside fryer = 38, small prep cooler at cook line = 32, BevAir freezer = 20, walk-in cooler = 39, walk-in freezer = 20, walk-in produce cooler = 48, Food in produce cooler: hard boiled eggs = 49, cooked shrimp = 48, cream cheese rangoon filling = 48, cut watermellon = 50, crab salad = 48			

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4-903.11B	Glasses were wet nested in the south wait station. Equipment shall be air dried. Please allow complete air drying before storing nested.	6/17/16	AL
3-307.11	Water was not draining out of the ice bin of the ice maker in the south wait station. Water shall be drained from food. Please determine reason for water not draining and repair.	6/20/16	
5-202.12A	No hot water was available at the hand wash sink located next to the cook line in the kitchen. The hot water valve was broken. All hand wash sinks shall be provided with hot water at a temperature of at least 100F. A plumbing system shall be maintained in good repair. Please repair the sink to restore hot water service.	6/20/16	
5-205.15B			
6-301.12A	Paper towels were not available at the hand wash sink next to the cook line in the kitchen. All hand wash sinks shall be provided with a sanitary method of hand drying. COS by supplying paper towels.	COS	
3-304.12C	Food tongs were observed stored hanging from the shelf above the cook line prep cooler. Food contact equipment shall be protected from contamination. Please store in-use utensils on a cleaned, sanitized surface.	6/17/16	
3-304.12C	An in-service scoop used for dispensing cooked rice was observed stored in a container of water at ambient temperatures. Store the scoop in water at 135F or higher, or on a cleaned and sanitized surface and wash, rinse, and sanitize at least every four hours.	6/17/16	
4-901.11A	Wet nesting of steel pans was observed at the cook line prep table in the kitchen. Cleaned and sanitized equipment shall be air dried prior to nesting and storage. Please air dry equipment before storing it nested.	6/17/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  Albee Lin		Date: June 16, 2016
Inspector:  Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 28, 2016

John Wiseman, 1507



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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-304.11A	Trays of cabbage leaves were observed nested together with the bottoms of the trays resting directly on top of the food in the tray below it. Food shall only contact surfaces of equipment that cleaned, sanitized, and uncontaminated.	6/17/16	AL ↓
3-302.11A2	A package of raw scallops and raw pork were observed stored together in a plastic tub in the BeverageAir freezer in the prep area. Food shall be protected from cross contamination by separating foods of different required cooking temperature so that cross contamination is prevented. Store foods of differing cooking temperature separately.	6/17/16	
4-601.11A	Food residue was observed on the cutting boards stored on the lower shelf of the prep table in the kitchen prep area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the cutting boards after each use.	6/17/16	
4-202.11A	The cutting boards stored on the lower shelf of the prep table in the kitchen were observed to be deeply abraded and not easily cleanable. Multi-use food contact surfaces shall be easily cleanable. Please resurface the cutting boards or replace them.	6/22/16	
4-601.11A	In-use scoops in the bulk containers of sugar and corn starch stored in the kitchen prep area were observed to be soiled and cracked. Food contact surfaces shall be clean to sight and touch and be easily cleanable. Please replace damaged utensils and clean them at a frequency that keeps them clean.	6/20/16	
4-601.11A	Various pieces of cookware and utensils hanging in clean storage were observed to be soiled with food residue at the kitchen prep sink. Food contact surfaces shall be clean to sight and touch. COS by removing the items to warewashing.	COS	

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3-305.11A2	Foods of various types were observed stored uncovered in the BeverageAir cooler across from the cook line. Food shall be protected from sources of contamination. Please cover containers of food not in service with lids or other wrapping.	6/17/16	AL ↓
3-304.14B 1	Dry wiping cloths were observed in use throughout the kitchen area. Cloths in use for wiping counters and equipment shall be held between use in a container of chemical sanitizer. Please store wiping cloths in appropriately prepared chemical sanitizer between uses.	6/17/16	
6-301.11	There was no soap available at the hand wash sink in the kitchen prep area. All hand wash sinks shall be provided with hand soap. Please provide hand soap at this location.	6/17/16	
5-202.12	There was no water available at all at the hand wash sink located in the kitchen prep area. The water was shut off at the valves below the sink. COS by turning on the water to the sink.	COS	
5-501.116B	The kitchen trash cans were observed to be dirty. Receptacles for waste handling shall be cleaned at a frequency that prevents them from developing a build-up of soil or food residue. Please clean the trash cans as necessary to keep them clean.	6/18/16	
3-302.12	Bulk storage containers of flour, sugar and corn starch were observed without adequate labeling. Working containers of food not readily identifiable shall be labeled with the common name of the food. Please label the food containers.	6/17/16	
6-501.12A	The kitchen prep sink and the wall behind it was observed to be dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the sink and surrounding area as often as necessary.	6/17/16	
4-501.14C	Trays and tubs of various foods were observed uncovered in the walk-in cooler. Food shall be protected from sources of contamination. Please cover containers of food.	6/17/16	
3-305.11A2	Trays and tubs of various foods were observed uncovered in the walk-in cooler. Food shall be protected from sources of contamination. Please cover containers of food.	6/17/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Albee Lin</i> Albee Lin		Date: June 16, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 28, 2016

*John Wiseman*  
 John Wiseman, 1507



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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	Food residue was observed on meat cleavers stored in a drawer below the drainboards of the kitchen prep sink. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize these items.	6/17/16	AK ↓
3-501.17A	Potentially hazardous foods placed in the walk-in cooler were marked with the date that they were prepared and not with a discard date. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed six days, by which time the food will be sold, consumed or discarded. Please affix a discard date to foods held in this manner.	6/17/16	
3-302.11A	Raw chicken was observed stored above raw pork in the walk-in freezer and raw fish was observed stored above ice cream. Raw animal foods of various kinds were observed intermingled in the freezer. Cross contamination shall be prevented by separating different types of raw animal foods so that cross contamination cannot occur and storing raw animal foods below ready to eat foods. Separate ready to eat foods from raw animal foods and store raw poultry below other raw meats.	6/17/16	
3-501.16A	The walk-in produce refrigerator was measured at an ambient temperature of 48F. This unit contained fruit, produce, and potentially hazardous foods. Potentially hazardous foods held refrigerated shall be held at 41F or less. Cooked eggs, cooked shrimp, cream cheese filling, cut watermelon and seafood salad were measured at temperatures between 48 and 50 F. These foods were voluntarily discarded. Do not place potentially hazardous foods in this cooler until it has been repaired to maintain food temperatures of 41F or less.	6/20/16	
4-501.114A	The chlorine sanitizer located in the produce prep room was measured at less than 50 ppm. Chlorine sanitizers shall be in the concentration range of 50 - 100 ppm. COS by remaking the sanitizer.	COS	

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4-101.11B	A tub of rice was observed in the walk-in cooler with a cloth towel covering the surface of the rice. Food contact surfaces of equipment shall be non-absorbent. COS by replacing with plastic wrap.	COS	AK ↓
4-601.11C	An accumulation of mold was observed on the cooling unit and fan covers in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cooling unit.	6/28/16	
4-203.11A	The thermometer in the walk-in cooler was not accurate. Please replace the thermometer with an accurate one.	6/18/16	
3-305.11A	Uncovered and unwrapped raw and cooked meats of various kinds were observed inside the walk-in freezer. Foods shall be protected from sources of contamination. Please cover the foods.	6/17/16	
3-304.12B	An unhandled scoop was observed stored in a bulk container of rice in the kitchen prep area. Hand contact portions of utensils cannot come in contact with food. Please use a scoop with a handle for this food.	6/17/16	
4-601.11C	Drips and food residue was observed on the shelving and floor of the walk-in produce cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving and floor of the cooler.	6/28/16	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 28, 2016

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**FOOD ESTABLISHMENT INSPECTION REPORT**

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

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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7-202.12A	A can of Raid ant and roach spray was observed stored on the floor in the storage room. Only those insecticides approved for use in a food establishment shall be allowed on the premises. Please remove the insecticide from the premises.	6/17/16	AK ↓
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5-202.12A	There was no hot water at the hand wash sink in the produce prep room. All hand wash sinks shall be provided with hot water at a temperature of at least 100F. Please restore hot water to this sink.	6/28/16	AK ↓
6-202.13B	A fly paper strip was observed hanging above the produce prep table in the produce prep room. Insect control devices shall be installed so that the devices are not located over a food preparation area. Please remove the fly paper from above the produce prep table.	6/17/16	
3-305.11A3	Boxes of soda syrup were observed stored on the floor in the storage room. Food shall be stored at least six inches off of the floor. Please store these items off of the floor.	6/28/16	
4-903.11A	A meat slicer was observed stored on the floor in the storage room. Equipment shall be stored where it is not exposed to contamination. Please store the slicer off of the floor.	6/17/16	
6-501.114	An accumulation of clutter, debris, unused equipment and a wheel barrow full of rainwater was observed in and around the dumpster. Litter and items that are unnecessary to the operation and maintenance of the establishment such as non-functional equipment shall be removed. Please clean the the dumpster enclosures or clutter and remove unused equipment.	6/28/16	

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