



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

TIME IN	10:22 am	TIME OUT	3:12 pm
DATE	May 17, 2017	PAGE	1 of 11

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

Person in Charge /Title:	Albee Lin	Date:	May 17, 2017
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:		May 23, 2017	



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

PAGE 2 of 11

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
Sushi bar: ambient, soy		34, 40	Cold hold sushi: cabbage, crabmeat, lo mein		41, 41, 41
Small cooler, sushi area: ambient		38	Pepsi cooler, sushi area: ambient, eggs		41, 41
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)
NOTE	<p>TEMPERATURES, in degrees Fahrenheit</p> <p>Hot Bar #1 - Triple Delight 162; Japanese chicken 158; sesame chicken 147; General Tso chicken 141; black pepper chicken 162; egg foo young 170 (just brought out); broccoli and chicken 169; chicken and mushrooms (just brought out) 179</p> <p>Hot Bar #2 - Shrimp 140; lo mein noodles 141; fried rice 138; mei fun 172; fried chicken 178</p> <p>Hot Bar #3 - Sweet and sour chicken 138; chicken balls 142; fried fish 149; crab ragoon 136; teriyaki chicken 110; fried shrimp 113</p> <p>Hot Bar #4 - Fish (just cooked) 174, 167; hot dog 135; toasted mushrooms 135; roast crab 139</p> <p>Cold Hold #1 - cantaloupe 41; honeydew 41; tomatoes 41; tapioca 56; chocolate pudding 66</p> <p>Cold Hold #2 - Lettuce 41; cheese cake 42; eggs 41</p> <p>Cold Hold #3 - cream pastry 68-70</p> <p>Steamed rice in cooker at sushi bar 82F</p>				
3-501.16A	Teriyaki chicken, held on the hot bar, had an internal temperature of 110F, and fried shrimp 113F. Food shall be held at 135F or higher.				5/23/17
3-501.16A	Rice in the cooker at the sushi bar was 82F. According to staff, the rice was left in the cooker overnight with no temperature control. The rice at the sushi bar is held by time, and shall be discarded after four hours. This rice was used to make sushi. Please discard all remaining rice and foods that were made with the rice after four hours. CORRECTED ON SITE by discarding the rice, the sushi that was made with the rice, and refried rice held on the hot bar that was made with the leftover rice.				COS
2-401.11A	Server was observed eating and making coffee. Staff shall eat only in designated areas away from food preparation areas, and wash hands before returning to work. COS by discussion with staff and washing hand				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)
6-501.12A	MEN'S BATHROOM: The bases of the toilets were dirty. Please clean entire toilet at least daily.				5/23/17
6-501.12A	The urinals were dirty on their inside surfaces. Please clean entire urinal at least daily.				
	WOMEN'S BATHROOM				
6-501.12A	The toilets were dirty on all outside surfaces. Please clean entire toilet at least daily.				
6-501.12A	The diaper changing station was dirty. Please wash, rinse, and sanitize changing station at least daily.				
6-501.11	The toilet seat in one stall was broken and worn. Please replace toilet seat and firmly attach to toilet.				
	BACK WAIT STATION				
5-205.15B	Water was pooled on the floor. Plumbing shall be in good repair. Please determine source of leak and repair.				
	BUFFET BARS				
3-304.12F	A rice scoop was stored in a crock of water at 69F. In-use scoops shall be stored in water at 135F or higher. NOTE: the crock was plugged in; once plugged in, the water came to a rapid boil which will boil the water away quickly. Please obtain a new crock with a thermostat adjuster so that the water can be held above 135F without boiling.				
6-501.112	Dead roaches were observed in the bottom cabinet of hot bar #4, the sushi bar, and the dessert bar. Please remove all evidence of insects and clean cabinets.				
4-601.11C	Debris observed on the ledges of the chest freezer holding ice cream. Please clean.				
4-101.19	Soup cups were stored on a towel at the end of hot bar #2. Debris was observed on the towel. Surfaces requiring frequent cleaning shall not be absorbent. Please do not use towel beneath bowls and clean holder.				
4-601.11C					
EDUCATION PROVIDED OR COMMENTS					
NOTE: The inspection was completed but the report not completely typed on 5/17/17. The form will be completed at SFCHC and a return visit will be made for the exit interview.					
Person in Charge /Title: Albee Lin				Date: May 17, 2017	
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: May 23, 2017	



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

PAGE 3 of 11

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)
4-601.11A	BACK WAIT STATION Two coffee carafes were dirty and appeared to not have been cleaned before reuse. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize coffee carafes at least daily.				5/23/17
4-601.11A	Three coffee cups were observed with a white debris inside. Please inspect equipment after cleaning and before storing to ensure cleanliness.				
3-201.11	An unlabeled glass jar with an unidentifiable yellow substance was stored on the counter by the coffee makers. Food shall be labeled if not easily identifiable, and shall be from an approved source. Please remove this item from the facility.				
BUFFET BARS					
3-501.16A	Teriyaki chicken had an internal temperature of 110F, and Fried shrimp 113F. Food shall be held at 135F or higher. Please monitor temperatures of food on the food bar and discard those items not held at 135F or higher.				
3-501.16A	Tapioca pudding and chocolate pudding were freshly opened from can and placed on the cold hold bar. These foods are potentially hazardous and shall be held at 41F or lower. Please pre-cool the pudding to 41F before placing on the cold hold bar.				
3-501.16A	Cream filled pastry was held on the dessert bar. The temperature of the cream was 68-70F. Cream is potentially hazardous food that shall be held at 41F or lower. Please hold these pastries on a cold hold bar.				
3-306.11	"Chips" were stored on the edge of the buffet bar. Food shall be protected while on display. Please place chips under the protective sneeze guard. COS by removing chips from bar.				
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)
4-903.11A	SUSHI/HIBACHI AREA A knife and single-use gloves were stored in the drawer with clothing, chemical packets, paper, etc. Equipment, utensils and single-use items shall be protected from contamination during storage. Please do not store clean and sanitized items with items that are not cleaned and sanitized. COS by separating items				5/23/17
4-601.11C	Food debris observed on the shelves inside the Pepsi cooler. Please clean shelves and inside of cooler as often as needed to keep clean.				
3-305.11A	Cabbage was stored uncovered in the Pepsi cooler. Food shall be protected while in storage. Please cover food that is stored.				
6-501.18	The handwashing sink was dirty; handles were sticky. Please clean all surfaces of sink at least daily.				
5-202.12A	There was no hot water at the handwashing sink. Please supply hot (100F minimum) water to this sink at all times.				
5-205.15B	The faucet at the handwashing sink dripped. Plumbing shall be in good repair. Please repair leak.				
EAST WAIT STATION					
3-304.12B	The handle of a scoop was stored in the ice of the soda bin. Handles shall be stored above the surface of the ice. COS by discussion of rule with staff.				
6-501.12A	Accumulation of debris on the floor around the handwashing sink. Please clean.				
4-901.11	Glasses were wet nested. Please allow complete air drying of equipment before storing nested.				
4-601.11C	Soy spills observed on a pitcher of soy sauce and the container in which the pitcher sat, stored inside a drawer. Please clean pitcher and plastic tray as often as needed to keep clean.				
EDUCATION PROVIDED OR COMMENTS					
<div style="display: flex; justify-content: space-between;"> <div> Person in Charge / Title: Albee Lin </div> <div> Date: May 17, 2017 </div> </div>					
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: May 23, 2017



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

PAGE 4 of 11

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)
4-601.11A	SUSHI/HIBACHI AREA Clean plates were stored on the unused portion of the grill, under the hood. Grease drops were observed on the surface of the grill where grease dripped from the hood, light bulb shields, and sprinkler heads. Please clean hood, bulb shields, and sprinkler heads to protect food and clean equipment from drips. 3-302.11A Raw eggs and raw crab meat were stored above ready to eat food in the Pepsi cooler. Please store all raw, animal-derived foods below all other foods. Store poultry and eggs on the lowest shelf, fish and seafood above poultry. WEST WAIT STATION 3-303.11 A container of lemons was stored inside the ice bin. Ice used as food (for beverages) shall not be used to cool packages. Please do not place any item into the ice in these bins except an ice scoop. COS by discarding all ice in the bin and discussion with waitress. 4-202.11A The container holding lemons was cracked. Food contact surfaces shall be free from imperfections. Please discard cracked container. BAG IN BOXES STORAGE ROOM 7-201.11B Handwashing soap was stored on the shelf with food. Chemicals shall be stored separately or below food. STOREROOM BY STAFF BATHROOM 7-202.12A A spray container of Home and Garden Spray was stored in this storeroom. This insecticide is not approved for use in a food establishment. Please remove from facility.				5/23/17
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)
4-901.11	WEST WAIT STATION Glasses were wet nested. Please allow complete air drying before storing. 4-601.11C A drawer held a pitcher of soy sauce, which sat in a plastic tray. Soy sauce spills were on the outside of the pitcher, tray, and drawer. Please clean containers and drawers as often as needed to keep clean. BAG IN BOX ROOM 3-305.11A Bag in boxes were stored on the floor. Please store food at least six inches off the floor to allow cleaning of floor and to protect food packaging from contamination. 4-601.11C Shelving was dirty. Please clean all shelving in this room. STAFF BATHROOM 6-501.12A All surfaces of the toilet were dirty. Please clean all surfaces at least daily. 6-501.12A The mirror and wall around the light switch were dirty. Please clean as often as needed to keep clean. 5-501.17 There was not a lid on the trash can. Bathrooms used by females shall have a lidded trash can. WAREWASHING AREA 4-901.11 Clean containers were wet nested on the clean equipment storage rack, next to the 3-vat sink. Please allow complete air drying of equipment before storing nested. 4-601.11C The racks next to the 3-vat sink on which the clean containers were stored were dirty. Equipment shall be protected from contamination while in storage. Please clean racks as often as needed to keep clean. 5-205.15B A faucet leaked at the 3-vat sink. Please repair. 5-202.12 There was no water supplied to the handwashing sink next to the 3-vat sink, and no soap. Please supply hot (100F minimum) and cold water to this sink, and keep soap in the dispenser at all times.				5/23/17
4-601.11C					
3-305.11A					
4-601.11C					
6-501.12A					
6-501.12A					
5-501.17					
4-901.11					
4-601.11C					
5-205.15B					
5-202.12					
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Albee Lin</i>		Albee Lin		Date: May 17, 2017	
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: May 23, 2017	



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

PAGE 5 of 11

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
White fish, from oven		169-171	Chicken broth in stock pot		163
Salmon, from oven		164-173	Steamed rice in rice cooker by deep fryer		205
Water storing rice paddle, kitchen		77	True 2-door freezer under counter by cook line, ambient		20
Shell eggs on table top, kitchen		71 - 73	Potatoes in basket at deep fryer		93
Pooled eggs, reach in cooler, kitchen		61	Ambient, 2-door Beverage Aire freezer		20
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)
4-601.11A 7-202.12	<p>STOREROOM WITH EMPLOYEE TABLE Several dirty containers holding dirty utensils were on the shelves (spatula, ladles, scoop). Please wash, rinse, and sanitize all food-contact equipment after use. COS by taking to dish room for cleaning. A can of Raid insecticide was stored on the bottom shelf of the table in the hall. Please use only insecticides that are approved for use in a food establishment. Remove Raid from facility.</p> <p>KITCHEN FOOD AND EQUIPMENT TEMPERATURES Beverage Air 2-door cooler: ambient 46F; egg rolls 44F; cooked chicken in white tub 41-42F; cooked chicken (black tub) 41F; cooked frog legs 49F; creamed crab salad 47; seafood salad 46; polish sausage 43-44F Steamed rice in rice cooker 118-119F Beverage Air 3-door cooler by cook line: lo mein 41F; raw chicken 39F; raw beef 38F; imitation crab 39F; ambient 40F; marinated raw chicken 38F Walk in cooler: ambient 40, lo mein in white tub 40, lo mein in white tub 42, raw chicken 38, raw fish 39 Walk in freezer: 6F ambient. Walk-in salad cooler: 40F ambient, hard boiled eggs without shells 41F, cream cheese with imitation crab meat 41F</p>				5/23/17
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)
4-501.14 5-205.15B 4-501.114 6-501.14A 6-501.11	<p>WAREWASHING AREA The inside, pipes, doors, and top of the mechanical dish wash machine were dirty. Please clean all surfaces of dish wash machine at least daily, more often if needed to keep clean. Faucets were leaking at both sinks in the dish cleaning area by the dish wash machine. Please repair. The shower head in the dirty dish rinse sink was dirty. Please clean as often as needed to keep clean. The portable fan was dirty. Please clean all surfaces of fan as often as needed to keep clean. Paint was peeling in the window well and rust was forming. Please remove peeling paint and refinish window well.</p> <p>STOREROOM WITH EMPLOYEE TABLE Employee clothing, umbrella, and drink were stored on the top shelf with food. Please store employee personal items in a designated area where food and equipment cannot be contaminated. Cardboard lined some of the shelves. The cardboard was dirty. Surfaces requiring frequent cleaning shall be nonabsorbent. Please discard cardboard. Several bags and containers of dry food were open, exposing food to contamination. Please close tops or store in a lidded container after opening. Ceiling tile was crumbled onto a table. Please clean table and replace ceiling tile. An ice maker in storage was not functional. Equipment that is not functioning shall be removed from the facility. Please repair or remove ice maker. The handwashing sink faucet was leaking, the handle was leaking, there was no cold water, and soap would not dispense. Please repair leaks, resupply cold water, and repair or replace soap dispenser.</p>				5/23/17
EDUCATION PROVIDED OR COMMENTS					
<p>Person in Charge /Title: Albee Lin Date: May 17, 2017</p> <p>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: May 23, 2017</p>					



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

PAGE 6 of 11

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
Green beans, cook line		145			
Chicken, deep fryer		175			
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)
4-101.11A	KITCHEN The non-stick coating was coming off of the rice cooker. Food contact surfaces shall be free of imperfections. Please discard cooker.				5/23/17
4-601.11A	Dried rice grains observed in the rice cooker. Please wash, rinse, and sanitize cooker after use.				
3-501.16A	The ambient temperature of the Beverage Aire 2-door cooler in the kitchen was 46F; many foods held inside this unit had internal temperatures above 41F. Potentially hazardous food shall be held at 41F or lower. Please discard the food (cooked frog legs 49F, crab and seafood salads (47, 46F), marinated raw chicken 47). Do not hold food in this refrigerator until it is repaired and reliably holds food at 41F or lower.				
3-501.16A	The steamed rice in the rice cooker in the kitchen had an internal temperature of 118-119F. According to Ms. Albee Lin, the rice was prepared on 5/16/17 and left overnight in the cooker. The power bar to which the cooker was connected was turned off. COS by discarding rice.				
7-202.12A	A can of Raid Ant and Roach Killer was stored by the handwashing sink drain. Please remove this insecticide from the facility and use only pesticides approved for use in a food facility.				
3-501.16A	A flat of raw shell eggs stored on the stainless steel table had internal temperatures of 71 to 73F. Raw shell eggs shall be held at 45F or lower. COS by discarding eggs				
3-501.16A	Pooled eggs in a plastic container, stored in a pan containing cut carrots in reach-in refrigerator, had a temperature of 61F. COS by discarding eggs.				
4-601.11A	Cutting board by the Beverage Aire 3-door cooler observed with staining, cut marks, and food residue and debris under it. Please wash, rinse, sanitize cutting board after use; clean table where cutting boards are used.				
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)
6-501.12A	All floors in the food preparation and storage rooms were dirty and sticky. Please clean all floors.				5/23/17
5-205.15B	KITCHEN The hot water was shut off below the handwashing sink. Please restore hot (minimum 100F) water to this sink.				
5-205.15B	The mixing faucet was leaking at the kitchen handwashing sink. Please repair leak.				
3-304.12	A rice paddle was stored in a container of water at 77F by the rice cooker. In-use scoops shall be stored in water that is 135F or higher. Please provide a crock with a thermostat that will hold the water at the correct temperature.				
4-601.11C	Debris observed on the outside surfaces of the doors on the 2-door Beverage Aire cooler. Please clean outside surfaces of refrigerator.				
3-305.11A	Foods were stored uncovered in the Beverage Aire 2 door cooler (crabmeat salad, mushrooms, chicken). Food shall be protected while in storage. Please cover foods in refrigerators.				
4-203.12B	The door thermometer on the Beverage Air 2-door cooler read 54F when the actual temperature was 46F. Thermometers shall be accurate. Please place an accurate thermometer in a convenient to read location on the inside of this cooler.				
4-601.11C	Severe build-up of food debris observed on the outside of the rice cooker by the deep fryer. Please clean entire cooker after use.				
3-304.14A	Cloth towel that was damp was lying on the poly cutting board at near the Beverage Aire 3 door cooler. Wet wiping cloths shall be stored in sanitizer between uses. Please store in container of sanitizer.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Albee Lin				Date: May 17, 2017	
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: May 23, 2017



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

PAGE 7 of 11

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)
2-401.11B	KITCHEN An in-use employee water bottle was stored on the shelf above the reach-in prep cooler. Employee drinks that are lidded shall be stored in an area where clean equipment, food, clean linens, and single-use items cannot be contaminated. Please store employee drinks in a designated area.				5/23/17
4-202.11A	Imitation crabmeat stored in white plastic pan that had cracking around the edges. Food contact surfaces shall be free of imperfections. Please discard pan.				
4-601.11A	Debris accumulation observed on the stainless steel table and shelving by the Beverage Aire reach-in prep cooler. Please clean as often as needed to keep clean.				
4-601.11A	The top of the True under-counter freezer observed with debris on it. Please wash, rinse, and sanitize.				
4-601.11A	Five sets of metal tongs were hanging on gas piping at the cook line were observed with debris. COS by cleaning tongs.				
5-203.14B	A flexible hose was attached to water connection with plastic wrapped around the connection. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on this hose bibb.				
2-301.12A	An employee was observed washing hands for ten seconds. Employee was instructed to wash hands again, but did not do so and began cooking. Employees shall wash hands for a minimum of 20 seconds. Please instruct and ensure all employees wash hands correctly.				
3-501.16A	Semi cooked potatoes observed in a basket at the deep fryer had internal temperature of 98F. Food shall be held at 135F or higher, or at 41F or lower. COS by discarding potatoes				
7-204.11	Sanitizer solution stored by the deep fryers had a chlorine concentration greater than 200 ppm. Chlorine shall be 50 to 100 ppm. Please use test strips to ensure chlorine is at correct concentration.				
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)
6-501.12A	KITCHEN Dust, debris, and spilled honey observed on the stainless steel shelf above the Beverage Aire reach-in prep fridge. Please clean shelf.				5/23/17
3-305.11A	Pans of cooked and raw shrimp, sliced onions, raw pork were stored in uncovered containers in the reach-in prep cooler. Please cover food while in storage to protect from contamination.				
3-305.11A	Assorted cooking seasonings, sauces, and spices were stored in uncovered pans in cook line. There was no one at the cook line when this was observed. Please cover items when not in use.				
4-601.11C	The outside top and sides of the Beverage Aire reach-in prep fridge observed with debris build-up. Please clean prep cooler on all surfaces as often as needed to keep clean.				
4-501.11B	The door seal on the True under-counter Freezer by the cook line was damaged. Silicone was used to repair. Please replace the door seal.				
4-601.11C	Grease and debris accumulation on the outside and inside of the Pitco deep fryers. Please clean deep fryers.				
4-601.11C	Cloth towels were on the floor beneath the deep fryer lacking a manufacturer's name with an accumulation of grease on floor and inside cabinet. Please determine if there is a leak and repair; clean cabinet and floor.				
6-501.12A	Food, residue, cloths, and debris observed on the floor below and behind the deep fryers. Please clean floor as often as needed to keep clean.				
6-501.114A	The 2-door Beverage Aire fridge ;by the deep fryers was not working. Please repair or remove from facility.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Albee Lin				Date: May 17, 2017	
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: May 23, 2017	



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

PAGE 8 of 11

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)
4-601.11A	Grease droplets were forming on the fire suppression system under the hood over the deep fryers. There was no catch pan for the grease. Please clean fire suppression system and replace catch pan.				5/23/17
4-601.11A	Stainless steel pans were brought to the cook line wet and with food debris on the inside. Food contact surfaces shall be clean to sight and touch. Please clean and air dry equipment before use.				
4-601.11A	Debris and encrusted food deposits observed on the inside surfaces of the white containers holding bulk food. Please discard food in containers that are soiled. NOTE: two containers of food were discarded and the containers cleaned and sanitized.				
4-601.11A	Food residue observed and metal fragments observed around blade and gear area of the #10 can opener. Food contact surfaces of equipment and utensils must be clean to the sight and touch.				
3-302.11A	Raw frozen chicken was observed above raw frozen pork/beef on a rack in the walk-in freezer. Raw animal foods must be stored separately from dissimilar raw animal foods and ready-to-eat (RTE) foods to prevent cross contamination.				
3-302.11A	Raw frozen chicken in pans were stored above a box of pigs feet in the walk-in freezer. Poultry shall be stored below whole muscle foods to prevent cross contamination. Please store chicken separately from or below all other foods.				
5-402.13	The drain below the handwashing sink in the back preparation room was leaking. Sewage shall be conveyed in a sanitary manner. Please repair leak.				
3-302.11A	Raw meat stored in the 3-door Beverage Air cooler was uncovered. This raw food was stored next to carrots with potential of drippage from the raw food to the carrots. Please cover food while in storage.				
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)
5-205.15B	The Watts backflow preventer on the water line at the cook line by the handsink was encrusted in grease and food debris. This backflow preventer may not function as designed. Please clean or replace with an American Society of Sanitary Engineering (ASSE) rated backflow prevention device.				5/23/17
6-301.14	There was no sign at the handwashing sink by the eye wash station. Please install a sign that reminds users to wash hands and to designate the sink as a handwashing sink only.				
6-501.12A	Debris accumulation on the shelving above the 2-vat sink. Please clean.				
4-601.11A	The 2-vat stainless steel sink vat and drainboard observed with debris, rice, and liquid spillage. Please clean sink and drainboards after use.				
4-601.11A	Two dirty cleavers were observed in the drawer at the two-vat sink; also the drawer was dirty. Please wash, rinse, and sanitize cleavers after use, and keep storage drawer clean.				
4-601.11A	The stainless steel table and shelving by the 2-vat sink observed with liquid accumulation and debris in the corners. Please clean and sanitize.				
3-301.11B	Employee observed dispensing steamed rice with a plastic container without a handle and without wearing gloves. Please use dispensing equipment that have a handle to prevent bare hand contact with ready-to-eat food.				
3-302.12	Containers holding bulk foods were not labeled with the name of the food. Containers holding food that is not easily identifiable shall be labeled with the name of the food. Please label bulk containers.				
5-205.15B	The faucet was leaking at the 2-vat sink. Please repair to keep plumbing in good repair.				
6-501.11	Water was dripping from the refrigeration unit into a pan in the walk-in cooler. Please determine reason for drippage and repair to prevent drippage.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Albee Lin				Date: May 17, 2017	
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: May 23, 2017	



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

PAGE 9 of 11

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)
4-601.11A	Food residue and other debris were observed on the stainless steel counter and backsplash in the back preparation room. Please clean and sanitize counter and backsplash.				5/23/17
4-601.11A	Black staining (mold) and residue observed on two poly cutting boards hanging in the back preparation room. Please wash, rinse, sanitize cutting boards after use. If staining remains, discard boards.				↓
4-601.11A	The Oster blender was observed with residue on the inside of the glass and plastic container and in the bottom by cutter.				
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)
3-307.11	Assorted foods were observed in a plastic tub intended for employee consumption was observed stored above foods intended for service in the food establishment. Food must be protected from contamination by storing personal food items below and away from restaurant foods.				5/23/17
4-601.11C	The outside surfaces of the white food storage containers were observed with food debris. Non-food contact surfaces of equipment and utensils must be kept free of an accumulation of dust, dirt, food residue, and other debris.				↓
6-501.12A	Flooring within the kitchen area with observed debris and food debris. Physical facilities must be cleaned as often as necessary to maintain cleanliness.				
6-501.12A	Flooring in the mopsink area with observed debris and food debris. Physical facilities must be cleaned as often as necessary to maintain cleanliness.				
6-202.15A	Rear door with observed daylight at the bottom. Exterior openings must be tight-fitting to prevent the entry of pests into the premises.				
5-205.15B	Hot and cold mixing faucet at the mopsink were inoperable. Ball valves were installed in the hot and cold water line as a possible temporary fix prior to the mixing faucet. Plumbing systems must be maintained in good repair.				
6-501.12A	Ice build-up was observed on the shelving and flooring in the walk-in freezer. Please keep ice cleaned up and have unit serviced to prevent ice drippage.				
3-305.11A	Ice was observed on boxes of spring rolls and on imitation crab legs in the walk-in freezer. Food shall be protected from contamination from drippage. Please protect food packages until unit is repaired.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Albee Lin				Date: May 17, 2017	
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: May 23, 2017	



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

PAGE 10 of 11

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)
3-201.11A	Three cartons of farm eggs, stored on the floor, were in the salad walk-in cooler. Food shall be from an approved source. Please remove farm eggs from the facility.				5/23/17
4-202.11A	The gray, bulk container of rice was cracked. This container is by the entry into the back produce prep room. Food contact surfaces shall be free of imperfections. Please discard container.				
4-601.11A	Debris and food spillage observed on the stainless steel table and shelf, located by the meat grinder. Please wash, rinse, and sanitize table and shelf after use.				
4-601.11A	Debris observed in the meat grinder hopper and on the outside, and on the table under it. Please wash, rinse, and sanitize after use.				
2-401.11A	Food employee was observed eating an ice cream bar in the kitchen. Employees may eat, drink, and use tobacco only in designated areas where food, clean equipment and utensils, clean linens, and single-use items cannot be contaminated. Please ensure employees eat only in designated area.				
3-101.11	Condensation water was observed dripping from the ceiling onto an open cheese cake in the produce/dessert walk-in cooler. Food shall be safe and unadulterated. COS by discussion and discarding cheesecake.				
5-203.14B	The integral atmospheric vacuum breaker was observed leaking on the mop sink mixing faucet. A plumbing system must be installed to include backflow of a solid, liquid or gas contaminant into the water supply at each point of use at a food establishment. Please repair/replace with an A.S.S.E. rated backflow prevention device.				
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)
6-501.12A	Debris and food spillage observed on the floor in the walk-in freezer. Please clean floor of freezer as often as needed to keep clean.				5/23/17
6-303.11A	Two light fixtures were inoperable in the walk-in freezer. Lighting shall be adequate to allow effective cleaning in places of food storage. Please repair or replace lighting units.				
4-501.11B	The door handle of the walk-in freezer was broken and wired together. Equipment shall be maintained in good repair. Please repair or replace handle.				
6-501.18	Black staining (mold) was observed in the handwashing sink in the back preparation room. Please clean and sanitize sink to reduce mold growth.				
5-205.15B	The faucet on the handwashing sink in the back preparation room was leaking. Please repair.				
6-301.12A	There were no disposable towels at the handwashing sink in the back preparation room. Please supply disposable towels through a dispenser at all times.				
5-205.15B	The faucet on the food preparation sink in the back preparation room was leaking. Please repair.				
3-305.11A	Water was dripping onto a box of butter in the walk-in salad cooler. Please protect food from drippage and repair unit to prevent water drippage.				
4-203.12B	The built-in thermometer in the walk-in salad cooler read 18F when the actual ambient temperature was measured at 40F. Please install an accurate thermometer, reading from 0 to 220F in two degree increments, in an easy-to-read location on the inside of this cooler.				
3-304.12B	An in-use utensil without a handle was stored in a bulk container of uncooked rice. In-use utensils shall have a handle that is stored above the surface of the food. Please use only handled utensils in bulk containers.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: Albee Lin				Date: May 17, 2017	
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: May 23, 2017	



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

PAGE 11 of 11

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)
NOTES	<p>On May 18, 2017 Jon Peacock, Rose Mier, and Ann Winkler (MO DHSS) returned to this facility to conduct the exit interview and discuss the procedure for instituting risk control plans. Site visits will be conducted to monitor compliance with the risk control plan.</p> <p>A site visit is scheduled for May 23 at which time a follow-up will be conducted and the risk control plans issued. An interpreter, provided by the owner, shall be available at 1:00 pm during this visit.</p> <p>A copy of the report was not able to be printed during this inspection. The report will be mailed to Ms. Albee Lin at xiaoxiaolin559@yahoo.com</p>				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)
3-304.12B	A plastic container without a handle was stored in an open bag of rice. Please remove container and use only utensils with a handle for scooping rice.				5/23/17
3-305.11A	A bucket of soy sauce was left open and a measuring cup was floating in it. Please use utensils with a scoop that is stored above the surface of the food. Please cover containers of food when not in use.				
3-304.12B	An ice scoop was lying on the outside of the ice machine; the surface was observed soiled. In-use utensils shall be stored on a clean and sanitized surface. Please wash, rinse, and sanitize scoop and a tray on which it is stored at least daily.				
3-304.12E					
6-501.12A	Debris build up was observed on the floor in the water heater room. Please clean the room.				
5-501.115	Debris and unnecessary items observed in the area of the trash dumpster and behind the building. A refuse storage area must be maintained free of unnecessary items and clean.				
3-305.11A	A #10 can of opened sliced jalapeños and a can of chiles in vinegar were stored opened in their cans in the walk-in salad cooler. These foods are high acid foods can leach metallic contaminants from the can once opened. Please do not store high acid foods in the can once opened.				
3-305.11A	A #10 can of tomato catsup was observed on the cook line. High acid foods can leach metallic contaminants from the can once opened. Please do not store high acid foods in the can once opened.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: • Albee Lin					
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: May 23, 2017			