



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

TIME IN DATE	10:36 am Jan. 28, 2019	TIME OUT PAGE 1 of 4	1:58 pm
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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: Royal Buffet	OWNER: Edison Zheng	PERSON IN CHARGE: Edison Zheng, Owner	
ADDRESS: 1140 North Desloge Drive	ESTABLISHMENT NUMBER: 0134	COUNTY: St. Francois	
CITY/ZIP: Desloge 63601	PHONE: (573)327-8811	FAX: (573)327-8812	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
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 type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. not received from DHSS	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____	<input type="checkbox"/> PRIVATE 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C	Toxic substances properly identified, stored and used		
<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection.		
<input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>			IN = in compliance N/A = not applicable COS=Corrected On Site	OUT = not in compliance N/O = not observed R=Repeat Item	
<input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> OUT <input type="checkbox"/> N/O	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>		<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use	<input checked="" type="checkbox"/>		<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: Rose Mier

Edison Zheng, Owner

Date: January 28, 2019

Inspector: <u>Rose Mier</u>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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Follow-up Date: Feb. 13, 2019



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
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PAGE 2 of 4

ESTABLISHMENT NAME Royal Buffet	ADDRESS 1140 North Desloge Drive	CITY/ZIP Desloge 63601			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Cold hold fruit bar, choc. pudding	43	Hot hold bar #1: egg drop soup, black pepper chicken	168, 170,		
Cold hold salad bar, tomatoes	38	Hot hold bar #1: General Tso's Chix, chix and broccoli	175, 150		
True cooler, cook line, ambient	35	Hot hold bar #2: chix teriyaki, butter potatoes	180, 162		
		Soft serve mix, hopper: chocolate, vanilla	40, 40		
		Beverage cooler: milk, tapioca, ambient	36, 36, 36		
Code Reference	PRIORITY ITEMS <i>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.</i>			Correct by (date)	Initial
NOTE	All food held on the hot and cold buffet bars are held using Time as a Public Health Control; all food is discarded after four hours after removing from temperature control.				
NOTE	Temperatures, continued, in degrees Fahrenheit: Cook line: pepper steak with onion, wok: 168, fried meat dumplings, wok: 177; fried peanut butter chicken, deep fryer: 208; lo mein, wok: 197; brown rice, hot hold cooker: 155 Cold hold: vegetable prep cooler: top - lo mein 41; cut cabbage 41; cooked chicken 39; shrimp 40 bottom - rehydrated rice noodles 39; ambient 39 Cold hold: raw meat prep cooler: top - raw beef 39; raw chicken 38; bottom - ambient 33				
5-202.14	The backflow prevention device on the Bunn tea brewer was not rated by the American Society of Sanitary Engineers (ASSE). Backflow prevention devices shall be ASSE approved.			2/13/19	
3-501.17A	The date on the gallon of opened milk, stored in the cooler in the beverage area, was the date of opening. Potentially hazardous food held more than 24 hours shall be labeled with the date of disposition, which is the date of opening plus an additional six days. CORRECTED ON SITE by labeling with disposal date.			COS	
3-202.15	A can of oyster sauce, stored on the dry foods rack, was dented on its side seam. Packaging shall protect the contents. Please inspect cans for dents at delivery and reject those that are not safe. Please store can in a designated are, or mark for return. CORRECTED ON SITE by pulling the can and labeling for return to distributor.			COS	
7-201.11B	A butane lighter was stored on the island shelf with and above food and food-related items. Chemicals shall be stored separately or below food and food-related items. COS by placing in a tub			COS	
Code Reference	CORE ITEMS <i>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.</i>			Correct by (date)	Initial
5-205.15B	A leak was observed under the handwashing sink in the beverage station. Plumbing shall be maintained in good repair. Please repair leak. CORRECTED ON SITE by tightening fitting			COS	
4-501.11B	Torn door seals were observed torn on the right side door of both prep coolers in the cook line. Equipment shall be maintained in good repair. Please replace the door seals on both these doors.			2/13/19	
4-601.11C	Debris observed in some of the creases in the door seals on the cook line prep coolers. Please clean the seal creases as often as needed to keep clean.			2/13/19	
4-601.11C	Debris observed in the drawers, located in the work table holding the table-mounted can opener. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. CORRECTED ON SITE by cleaning drawers.			COS	
4-901.11A	Several containers, stored on the island shelves and the tray rack by the 3-vat sink holding clean equipment, were wet nested. Equipment and utensils shall be completely air dried before storing nested. Please inspect all equipment on this shelf and re-wash and sanitize all those that are wet nested.			1/28/19	
3-304.12F	An in-use scoop for the white rice was stored in a container of water at ambient room temperature. Water for in-use utensils shall be at 135F or higher. CORRECTED ON SITE by removing scoop and using a scoop that is not stored in water. The scoop will be replaced with a clean scoop at least every four hours.			COS	
6-501.110B	A used apron and a shirt were stored on a shelf also holding food and clean equipment. Personal items and soiled linens shall be stored in an area where food and food-related items cannot be contamination. CORRECTED ON SITE by placing these items in employee area.			COS	
4-501.14C	The handle and sprayer head at the pre-clean sink for the mechanical dishwasher were dirty. Warewashing equipment shall be cleaned at least daily. Please clean. CORRECTED ON SITE by cleaning			COS	

EDUCATION PROVIDED OR COMMENTS

A line drawn through an item on page one indicates the item was not observed or is not applicable.

Person in Charge /Title:

Edison Zheng, Owner

Date: January 28, 2019

Inspector:

Rose Mier

Telephone No.

(573)431-1947

EPHS No.

1390

Follow-up:  Yes  No

Follow-up Date: Feb. 13, 2019



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PAGE 3 of 4

ESTABLISHMENT NAME Royal Buffet		ADDRESS 1140 North Desloge Drive		CITY/ZIP Desloge 63601	
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Walk-in freezer, ambient	15	Walk-in cooler: lo mein, cooked chix, cooked shrimp	42-43, 42, 41		
		Walk-in cooler: cooked chix, boiled eggs, soft serve mix	41, 41, 41		
		Walk-in cooler, ambient	39		
Code Reference	PRIORITY ITEMS <i>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.</i>			Correct by (date)	Initial
4-601.11A	Several pieces of equipment, stored on the clean equipment shelves, were observed with debris on them. Please clean all surfaces of equipment and inspect for equipment prior to storing. Please inspect all equipment and reclean and sanitize those with debris on any of their surfaces.			1/28/19	
4-601.11A 4-903.11A	Debris was observed on the knives and drawer in which they were stored, located across from the 3-vat sink. Utensils shall be clean to sight and touch, and clean equipment protected from contamination while in storage.			1/28/19	
4-601.11A 4-202.11A	Cutting boards, stored on the mobile tray rack next to the 3-vat sink, were stained and heavily grooved. Food contact surfaces shall be smooth and cleanable. Please sand down or replace all cutting boards that are not able to be effectively cleaned and sanitized.			1/30/19	
4-601.11A	Debris observed on a plate, stored on the clean equipment rack near the mechanical dish washer. Please invert or cover the equipment on this rack to protect it from contamination.			1/28/19	
3-202.15	One #10 cans of Heinz tomato ketchup and 3 cans of Gehl's banana pudding, stored on the can rack in the mop room, were crimp-dented or dented on one of their 3 seams. CORRECTED ON SITE by marking for return.			COS	
4-601.11A	Dried food debris observed on the in-use scoops, stored in the bulk containers of dry powders in the room with the mop room. Please wash, rinse, and sanitize the in-use scoops. CORRECTED ON SITE by removing for cleaning and sanitizing.			COS	
3-302.11A	Food was stored in an incorrect order in the walk-in freezer. Raw fish and whole-muscle beef were stored above fully-cooked foods such as potatoes. Food shall be stored to prevent cross contamination. Please store all raw animal-derived foods separately from or below all other food. Store raw animal-derived food vertically: poultry on bottom, then whole muscle meat, then ground meat, then fish and seafood. COS			COS	
Code Reference	CORE ITEMS <i>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.</i>			Correct by (date)	Initial
4-601.11C	Ice buckets, stored on the top of the ice maker, were observed with debris in them. According to owner, these buckets are used only for carrying ice to fill the cold-hold buffet bar, never for ice that will be food. Please clean the buckets as often as needed to keep clean.			1/28/19	
4-902.11A	Debris observed on the blue wood shelves above the bulk containers of dry powders in mop room. Please clean as often as needed to protect the dry powders from contamination.			1/29/19	
5-205.11B	A leak was observed in the inlet water line of the ice maker. Plumbing shall be maintained in good repair. Please repair the drain line. CORRECTED ON SITE by tightening fitting.			COS	
5-501.115	Litter and debris observed in the enclosure for the outside dumpster. Enclosures shall be kept free of litter and unused equipment. Please clean enclosure.			2/13/19	
3-302.15A	According to the owner, some fruit, such as bananas and oranges, are not washed prior to peeling or cutting. All produce shall be washed before peeling, cutting, serving whole, or cooking. CORRECTED ON SITE by discussion with owner.			COS	
4-203.12B	The integral thermometer on the walk-in freezer read -8F when the actual temperature was 15F. Thermometers shall be accurate to within 3 degrees F for coolers. Please install an accurate thermometer on the inside of this freezer.			1/29/19	
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: 		Edison Zheng, Owner		Date: January 28, 2019	
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: Feb. 13, 2019



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PAGE 4 of 4

ESTABLISHMENT NAME Royal Buffet		ADDRESS 1140 North Desloge Drive		CITY / ZIP Desloge 63601		
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
7-102.11	A sprayer holding a liquid, identified as a degreaser by the owner, was labeled as a herbicide. Working containers of chemicals shall be labeled with the common name of the contents. Please label sprayer. COS				COS	
NOTE	Food is cooked and cooled on-site, but was not observed during this visit. Please ensure food is cooled from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin the cooling process again. If the second benchmark is not met, discard the food. Please use a log to monitor the time and temperature of the cooling process.					
NOTE	According to the owner, the frozen dessert license was received from MO DHSS, even though the fee was paid. Please contact MO DHSS frozen dessert program to obtain a copy of the frozen dessert license by the follow-up date.  A copy of this report will be emailed to Mr. Zheng.					
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). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)	Initial
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title:		Edison Zheng, Owner			Date: January 28, 2019	
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: Feb. 13, 2019		
MO 580-1814 (9-13)		DISTRIBUTION: WHITE – OWNER'S COPY		CANARY – FILE COPY		E6.37A