



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

TIME IN 7/2/2020	10:15am	TIME OUT 3:00 pm
DATE 7/2/2020		PAGE 1 of 3

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: Nicole Mahurin/ GM	
ADDRESS: 1140 North Desloge Drive	ESTABLISHMENT NUMBER: 0134	COUNTY: St. Francois	
CITY/ZIP: Desloge, 63601	PHONE: 573-327-8811	FAX: 573-325-8812	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <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 checked="" type="checkbox"/> RESTAURANT <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. _____ Need License _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY 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.

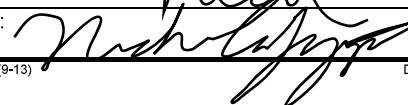
Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <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 checked="" type="checkbox"/> N/O <input 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 checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				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						
<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected				The letter to the left of each item indicates that item's status at the time of the inspection.		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				IN = in compliance OUT = not in compliance		
<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper disposition of returned, previously served, reconditioned, and unsafe food				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 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 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		<input checked="" type="checkbox"/>
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>		<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 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 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"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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:  Nicole Mahurin/ GM Date: 7/2/2020

Inspector:  Nicholas Jogerst Telephone No. (573)431-1947 EPHS No. 1687 Follow-up: Yes No
Follow-up Date: 7/17/2020



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PAGE 2 of 3

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 fridge/ freezer (ambient)	39-41/9	Frog legs/ cooked chicken (walk-in)	43/42
Raw beef and chicken (prep table)	40/40	Cooked Noodles cooling for 30 minutes (11:55am)	70
Low mein noodles, cucumber in prep table	43/43	True 2-door refrigerator/ Popcorn chicken	41/41
Pork sausage in prep unit (for 2 hrs) 11:49am	50	Bottom of prep units (ambient)	41/43
Cooked chicken	172-183	Water in large bowl used for cooking	165
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>		
3-401.14F1	Raw chicken was going through a non-continuous cooking step. This involved cooking the meat to 145F and then according to staff properly cooling to 70 within 2 hours and then 41F within another 4 hours. The chicken is then heated to at least a temperature of 165F. The facility has written procedures available but only some staff can read them because they are written in another language (Chinese). Raw animal foods that are cooked using a non-continuous cooking step shall have written procedures and have prior approval from the regulatory authority. Please decipher procedures in English and submit to health center for approval and keep on hand if requested.		
7-205.11	3in1 oil was being used to lubricate the hinges on an oven in the kitchen. Lubricants shall meet 21 CFR 178.3570 and be an incidental food contact material, if they are used on food contact items or used where they could possibly drip onto food. COS by asking that the oil be removed from the establishment and that it be replaced by a incidental food contact oil.		
3-302.11A	Green beans below frog legs and pre-cooked chicken nuggets near raw breaded chicken in true 2-door fridge. Food shall be protected from cross contamination when storing in the vertical order top to bottom: Cooked and ready-to-eat foods, seafood, whole muscle, ground meats, poultry(chicken and eggs). COS by rearranging food in the True 2-door fridge.		
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>		
6-303.11A	There was low lighting in the walk-in cooler making it difficult to see. Walk-in coolers shall have at least 10 foot candles at a distance of 30 inches. Please supply lighting sufficient in the walk-in cooler so proper cleaning and food storage can take place.		
3-304.12E	The ice scoop for the ice machine in the storage room was stored improperly on a shelf with tools. Utensils such as ice scoops shall be stored in a clean dry place. COS by wash, rinse, sanitize of scoop, and the placing clean pan on top of machine for placement of ice scoop.		
3-304.12A	Brown sugar and soy sauce were observed with bowls with no handles in the containers used as scoops. Utensils used with non potentially hazardous food shall be stored with handles above the food and in the container. COS by removal of scoops for handled items.		
4-601.11C	The oven in the kitchen was slightly dirty and since a non-approved oil had been used on the hinges for the door it should be cleaned as soon as possible. Non-food contact surfaces of equipment shall be clean to prevent soil buildup. Please clean the oven of dirt, debris, and oil residue.		
3-304.12C	Spoon for rice was stored in cold water. Utensils used with potentially hazardous foods shall be held on a clean portion of the prep table or in 135 F water. COS by moving utensil to clean portion of prep table.		
4-601.11C, 6-501.12A	Debris was observable on the fryers and on the floor beneath. Non-food contact surfaces of equipment shall be clean at a frequency to prevent soil buildup, physical facilities shall be cleaned as often as necessary. Please clean the fryers and floor beneath at a frequency to prevent soil accumulation.		

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

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Inspector:	<i>Nicholas Jogerst</i>	Telephone No. (573)431-1947	EPHS No. 1687
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 7/17/2020



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PAGE 3 of 3

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FOOD PRODUCT/LOCATION	TEMP. in °F	FOOD PRODUCT/ LOCATION	TEMP. in °F	
Sesame chicken	172-180	Food Bar: Cucumber salad	41	
True-single door fridge	40	Hot held: Rice, coconut chicken	180/136	
		Peanut butter chicken, crab rangoon	172/135	
Pork sausage prep cooler 2:00pm	40	cooked noodles(walk-in) 2:00pm	59	
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		Correct by (date)	Initial
3-501.16A2	Several items were temped at greater than 41F including noodles, cucumbers and frog legs. Potentially hazardous foods shall be held at 41F or less. COS by turning temperatures down on the thermostat of fridges that were holding food warm.		COS	
3-501.14A2	Noodles cooling in the walk-in were being cooled from 70 and were temped after 2 hours at 59F. It is unlikely at this decrease in temperature in the amount of time that has elapsed that the noodles will reach 41F within another 2 hours. COS by separating noodles in smaller containers and asking that when cooling noodles, that they are placed in smaller bowls to help dissipate heat and also vent container until it reaches 41F. I also asked that methods such as ice baths are used as needed if cooling rapidly is needed to get from 135 to 70.		COS	
Note:	A frozen dessert license was not available at the time of this inspection. I asked that this establishment contact MO DHSS frozen dessert program so that they may obtain a license in order to properly operate their soft-serve machine.		7/5/2020	
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.		Correct by (date)	Initial
4-203.12A	Thermometers were inaccurate in the True 2-door cooler and the prep cooler bottom by at least 5 degrees. Ambient air measuring devices shall be accurate within (+/-) 3 F. Please calibrate these thermometers or replace with new thermometers and check for accuracy.		7/7/2020	
3-305.11A	Employee food was stored above facility food in a true single-door unit. Food shall be stored where it is not exposed to contamination. COS by moving employee food out of cooler.		COS	
3-302.15A	Mushrooms were observed in a cold prep-unit unwashed. When asked employees said all vegetables are washed before service, however in most facilities items go straight from the prep unit to service. Please wash vegetables before placing in cold prep unit table.		COS	

EDUCATION PROVIDED OR COMMENTS

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Date: 7/2/2020

Inspector:

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1687

Follow-up: Yes No
Follow-up Date: 7/17/2020