

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: LIN BUFFET (ID: 857774)
Facility Name: LIN BUFFET (GRAND CTRL PLAZA)
Facility Code: 01194-01 Facility Email: None
Facility Address: 1020 CENTER ST., #10 HORSEHEADS, NY 14845

To the Attention of:
LIU BIN (LOUISE JIANG S & J BUFFET, INC.
DBA - LIN BUFFET 1020 CENTER ST, SUITE 10
HORSEHEADS, NY 14845- Owner/Operator Email: jojolin48@hotmail.com

Inspection
Date: APR 18, 2017 02:26 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 6
Number of public health hazards NOT corrected: 0
Number of other violations found: 14

Each item found in violation is reported below along with the code requirement.

FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.

ITEM # 4C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Foods or food area/public area contamination by sewage or drippage from waste lines.

Inspector Findings

Observed frozen waste water dripping from condensate waste line in walk-in freezer. Frozen condensate observed on floor of back half of freezer and on 2 boxes that were on bottom of shelving unit under condenser. Boxes contained 10lbs of bagged french fries and 6lbs of bagged crab legs. Bagged food was relocated and boxes were discarded. Discussed not storing items under condenser until leak has been fixed and cleaning under frozen waste water on shelving and floor. CORRECTED.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At 2pm, observed 1.5 lbs of sweet and sour chicken, 3 lbs of raw chicken breast, 25lbs of diced raw chicken, 3 lbs of fried chicken wings, 15 lbs of fried chicken, 2.5 lbs of rice (all in plastic tubs without lids) at temperature of ~52dF in sliding glass door refrigerator across from fryers. Ambient air temperature of refrigerator unit at 52dF. Thermometer in unit reading 52dF. Interview with operator stated that items had been put into unit this morning (greater than 2 hours prior). All above mentioned items were voluntarily discarded. Other items in unit included 2 lbs of french fries (still frozen) and ~7lbs of panko fish at temperature of 47dF. Items were in unit less than 2 hours and were relocated to walk-in cooler. Discussed not storing time and temperature control for safety (TCS/PHF) food until refrigerator unit is able to maintain a temperature of 45dF or less. CORRECTED.

ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 2:15pm, observed a rice cooker/warmer with lid on with ~10 lbs of sushi rice at depth of 6 inches in walk-in cooler with internal temperature of 77dF on inside of rice and 72dF on outside of rice. Interview with manager indicated that rice had been cooked at ~11:30am. Discussed cooling rice in shallow depth (less than 4 inches) in metal pan with no lid. Operator transferred rice into metal pan at shallow depth and placed back into walk-in cooler to meet cooling schedule of 120-70dF in 2 hours and 70-45dF in an additional 4 hours. CORRECTED

ITEM # 5C WAS FOUND IN VIOLATION 3 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

1) At ~1:35pm, observed ~10 lbs of raw shrimp in a metal colander on prep board of 2 bay prep sink at temperature of 47-49dF. Interview indicated that shrimp had been just pulled out of cold holding (less than 2 hours). Shrimp were not being actively prepared by any employee. Discussed storing under refrigeration to maintain temperature of 45dF or less unless being actively prepared. Manager voluntarily discarded. CORRECTED. 2) At ~1:40pm, observed ~20lbs of egg roll filling on prep board outside of walk-in cooler (raw cabbage, raw carrots, cooked ground pork) at temperature of 58dF. Ambient air temperature in kitchen was 65dF. No employees were observed actively preparing mixture. Interview indicated that egg roll mixture had been pulled out of cold holding ~20 minutes prior. Discussed the requirement for cooked pork to be kept 45dF or less worked with in small quantities. Egg roll mixture was relocated into pan and placed in walk-in cooler. CORRECTED. 3) At 1:45pm, observed cooked rice noodles in a 5 gallon bucket of water on floor in front of rice cookers next to cook line at temperature of 52dF. Interview indicated that rice noodles had been placed into water bath ~40 mins prior. Manager relocated rice noodles to walk-in cooler. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed metal container of raw beef double stacked in direct contact with fried chicken in bottom container in single glass door refrigerator, metal container of raw onions double stacked in direct contact with raw onions in bottom container in single glass door refrigerator, and metal container of rolls in direct contact with rolls in bottom container in sliding 2 glass door refrigerator. Discussed not double stacking containers. Items were relocated onto empty shelves in glass door refrigerators across from cook line. CORRECTED

ITEM # 8B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

Observed ice cream scoop stored in dirty standing water at temperature of 57dF in dipper well. Interview indicated that faucet to dipper well was broken and could not be turned on. Discuss options for storage of ice cream scoop- storing in ice cream freezer so temperature of 45dF or less or supplying a wash-rinse-sanitized scoop after each use. Ice cream scoop was wash-rinse-sanitized and placed in ice cream freezer. TTOC to fix dipper well 5/3/17

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Probe thermometer in glass door cold holding unit across from cook line broken. Temperature of items in cold holding unit was 42dF per sanitarians thermocouple. Time table of correction 5/3/17.

ITEM # 8F WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Observed ~20 lbs of fish filets in prep sink of cold standing water at temperature of 42-45dF. Discussed thawing under running cold water. Fish was transferred into a container and relocated to walk-in cooler. CORRECTED

POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.

ITEM # 9B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Tobacco is used; eating, drinking in food preparation, dishwashing food storage areas

Inspector Findings

Observed an employee cup with no lid sitting on solid shelf used for storage of dry spices above prep counter next to 2 door glass refrigerator unit. Employee drink was voluntarily discarded. CORRECTED.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

Observed cardboard sleeves being used to house knives at Sushi/Mongolian kitchen area. Manager voluntarily discarded. CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

1) Observed extremely dirty cutting board on cold holding make unit across from cook line. TTOC 5/3/17. 2) Observed dirty surfaces on tray of meat grinder. Facility removed to clean during inspection. CORRECTED

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Observed dirty surfaces on shelving in 2 door glass door refrigerator across from fryer. TTOC 5/3/17

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Hot, cold running water not provided, pressure inadequate

Inspector Findings

Hot water not on at hand wash sink at waitress prep station. Manager stated water had been turned off due to leaky faucet. Discussed requirement for hot water to be maintained for adequate hand washing. Hot water was turned on during inspection. TTOC for leaking faucet 4/21/17

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

1) Condensate waste water line leaking in walk-in freezer. Discussed not storing items under condenser unit until leak has been repaired. Time table of correction (TTOC) 5/10/17.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 3 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

1) Observed dirty surfaces on floor under 3 bay sink. Observed grease building up- recommend cleaning out grease trap as a strong odor was present as well. 2) Observed dirty surfaces on floor behind dry good storage across from walk-in freezer. 3) Observed dirty surfaces on ceiling and walls in dough room. TTOC for all three items of 5/3/17

Additional Information Collected During Inspection

Comments

CCHD to review wavier time table with operator.

END of REPORT

[Submit# 280650] LIN BUFFET (ID 857774) Inspection# 1001960217