

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
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

Re-Inspection
Date: JUL 26, 2017 01:40 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Wei
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

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

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 holes (broken pieces) in center of round cutting boards being used to cut raw chicken. Staff voluntarily discarded round cutting boards.
CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

Observed large icicles hanging down from condensate waste lines in walk-in freezer. Interview with staff indicated that ice forms during defrost cycle.
Discussed requirement to keep ice cleaned up.

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 behind dry good storage across from walk-in freezer.
- 2) Observed dirty surfaces on ceiling and walls in dough room.
- 3) Observed excessive ice build up on floor of walk-in freezer. Time table of correction for all 3 items established for 8/9/17

Additional Information Collected During Inspection

Comments

Discussed prepping food in small quantities- only bringing out one box of chicken at a time and putting away prepared chicken before starting on a new box. The following items have been corrected from previous inspection: 5A/8E/11D) Facility has obtained a new refrigerator which has accurate thermometer inside reading temperature of 40dF. 8B) Dipper well is fixed. 11C) Facility has removed cutting board from make unit across from cook line. 12A) Hand wash sink in waitress prep station fixed. Observed times written buffet tables indicating 4 hour discard time. Discussed wavier conditions for sushi rice.

END of REPORT

[Submit# 309112] LIN BUFFET (ID 857774) Inspection# 1002140873