

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

Inspection  
Date: MAR 21, 2018 01:55 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: wei lin  
(email: )

Summary  
Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 7

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

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**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

Observed staff removing sheet trays containing cooked dumplings from speed rack in kitchen at beginning of inspection. Sanitarian then observed -40 dumplings in bucket in glass door refrigerator across from wok at temperatures between 59-57dF. Manager verified dumplings in refrigerator were those observed on speed rack earlier. Interview with manager indicated that dumplings had been cooked -40 minutes prior and put on sheet trays to begin cooling, but staff had forgotten to put them into walk-in refrigerator to finish cooling. Discussed the requirement to cool potentially hazardous foods under active cooling method, including in commercial refrigeration, ice bath, etc. Dumplings were voluntarily discarded by staff. 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 corroded and dirty shelves on racks in walk-in cooler.

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

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed black duct tape used to hold on door gasket of glass door refrigerator across from wok. Discussed that duct tape is not smooth and easily cleanable surface.

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Observed wiping cloths stored in soap water at waitress prep areas. Interview with staff indicated that only soap and water is added to bucket. Discussed requirement to use sanitizer and water. Staff made up new buckets with sanitizer (chlorine) and water which was at level of ~200ppm per facility test strips. CORRECTED

ITEM # 11C WAS FOUND IN VIOLATION 1 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

Observed sanitizer in 3 bay sink at less than 50ppm. Discussed with the requirement to sanitizer at a minimum of 50 ppm. Staff added sanitizer (chlorine) to water and verified level with test strips. 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 fan covers in walk-in cooler.

**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 condensate waste line from condenser unit disconnected from pipe and being run into a bucket on floor in walk-in freezer. Discussed requirement to have line directly plumbed into waste line leaving walk-in freezer and temporarily to keep bucket emptied regularly to prevent overflowing. Observed ice covered floor of walk-in freezer from bucket overflowing. Discussed getting all ice cleaned up on floor to prevent contamination. All food stored on shelves- no contamination observed.

**INADEQUATE INSECT/RODENT CONTROL**

ITEM # 14A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Insects, rodents present

Inspector Findings

Observed rodent feces along walls under storage racks in kitchen and dough room. Observed dead mice on sticky traps in boiler room and Mongolian wok area. Staff stated a pest control operator comes in monthly and was at facility 2 weeks prior.

Comments

Time table of correction for items established for 4/4/18. Observed accurate probe thermometer. Observed staff prepping chicken which was at temperature of 43-39dF. Observed fried chicken cooling at shallow depths, uncovered in walk-in cooler at temperature of 67-72dF. Observed other time and temperature control for safety (TCS/PHF) food in walk-in cooler at temperature of 36dF. Observed raw shrimp in top of cold holding make unit at temperature of 38dF. Observed fried rice in warmer at temperature of 163dF. Reviewed procedures for writing down time in regards to hot and cold holding waivers on buffet and sushi rice in walk-in cooler.

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END of REPORT

[Submit# 372796] LIN BUFFET (ID 857774) Inspection# 1002283622