

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: APR 04, 2018 09:14 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Louise Lin
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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 corroded and dirty shelves on 4 racks along back wall in walk-in cooler. Operator has replaced all the shelving units in front of walk-in cooler and in kitchen (5 racks). Time table of correction to replace/repair shelving units has been extended to 6/30/18.

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. Time table of correction 4/25/18

Comments

The following items have been corrected from previous inspection: 10B) Facility has replaced duct tape with foam seal on door gasket of glass door refrigerator across from wok. Discussed that foam is a temporary fix and will need to be replaced with a new door gasket. 11D) Fan covers in walk-in have been cleaned. 14A) Facility has cleaned all surfaces contaminated by rodent feces and pest control operator has been in and put down new sticky traps/bait stations. Gaps in walls along pipe chases have been sealed with expanding foam and small section of wall in disrepair has been fixed with a panel of stainless steel, both in rear section of kitchen area. Corner of floor next to 3-bay sink, which had contained build-up of food particles has been cleaned. Manager indicated the grease trap had been cleaned.

END of REPORT

[Submit# 376633] LIN BUFFET (ID 857774) Inspection# 1002286764