

Food Establishment Inspection Report

Score: 93.5

Establishment Name: TIN TIN ASIAN BUFFET

Establishment ID: 3034012370

Location Address: 110 HANES SQUARE CIRCLE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 18 / 2018 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth

Time In: 11 : 15 ^{am} _{pm} **Time Out:** 04 : 16 ^{am} _{pm}

Permittee: TIN TIN ASIAN BUFFET INC.

Total Time: 5 hrs 1 minute

Telephone: (336) 659-7888

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations:

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2		0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3		0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2		0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1		0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2		0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1		0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 6.5										



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☒ Inspection ☐ Re-Inspection Date: 06/18/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: annechen77@yahoo.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item serv safe	Location Ke Feng 11-24-19	Temp 00	Item chicken stick	Location cooling	Temp 76	Item tuna	Location sushi reach-in	Temp 44
chlorine	dish machine (ppm)	100	chicken stick	cooling 15 mins later	76	salmon	sushi reach-in	43
quat (ppm)	bucket	150	eggrolls	cooling	51	crab	sushi reach-in	42
hot water	3 compartment sink	155	eggrolls	cooling 15 mins later	51	lettuce	walk-in cooler	40
quat (ppm)	3 compartment sink	200	crab	upright	36	noodles	walk-in cooler	41
sweet n sour	final cook	169	tso	upright	38			
brown rice	rice cooker	163	cheese	pizza reach-in	38			
white rice	rice cooker	146	steak	meat make unit	39			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- One can soda observed stored inside reach-in cooler with food. Establish a designated area for employees to store drinks. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are not prohibited. 0pts
- 11 3-202.15 Package Integrity - PF- 8 dented cans of food observed stored for use in dry storage area. Separate cans dented at the top, bottom, and middle seams from "for use" cans. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. 1pt
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw chicken observed stored above cooked chicken in upright cooler. Food shall be protected from cross contamination by separating ready-to-eat foods from raw foods. CDI: Cooked chicken was moved above raw chicken. 0pts

Lock
Text



Person in Charge (Print & Sign): Dan First Chen Last

Regulatory Authority (Print & Sign): Shaneria First Sanders Last

[Signature]

[Signature] REHSI

REHS ID: 2683 - Shaneria Sanders

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3144



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- 18 3-501.14 Cooling - P- Chicken on a stick, eggrolls, and sweet and sour chicken placed inside of reach-in cooler to chill stayed the same temperature after 15 minutes of cooling. Under this cooling rate (0degrees/min) foods would not reach below 70 and below 45F in time. Food shall be cooled from 135F to 70F within 2hours and cooled from 69F to 45F within 4 hours with the total cooling time not exceeding more than 6 hours. CDI: Foods were placed in walk-in cooler to chill. 1.5pts
- 22 3-501.19 Time as a Public Health Control - P,PF- Raw chicken, raw steak, and raw shrimp, and cooked crab on buffet line observed with the date but not the time foods were placed out of temperature. Follow time as a public health control procedures and ensure employees label foods with the time potentially hazardous foods are placed on the buffet line. CDI: All foods were voluntarily discarded. 1.5pts
- 31 3-501.15 Cooling Methods - PF- A pack of ribs cooked and placed out to cool 40 minutes prior observed cooling at room temperature and measured 88F. Chicken in reach-in observed cooling in tightly wrapped plastic. Chicken on a stick, sweet and sour chicken, and eggrolls observed cooling in reach-in cooler (non cooling equipment). Cooling shall be accomplished under refrigeration, using ice baths and stirring, by separating food into smaller portions, by use shallow metal pans, loosely covering food, rapid cooling equipment, or an other effective means. 0.5pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Seasoning shakers and squeeze bottles observed unlabeled throughout establishment. Label working containers with common food name after removing foods from original packaging. 0pts
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- REPEAT- 3 fly traps hanging from ceiling observed with 20plus flies on each fly trap. Remove fly traps when excessive buildup of flies are seen. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premise at a frequency that prevents their accumulation, decomposition, or the attraction of pests.//
6-202.15 Outer Openings, Protected - C- Back door to kitchen is not self closing. Repair door. a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by: (1)Filling or closing holes and other gaps along floors, walls, and ceilings;(2) Closed, tight-fitting windows; and(3) Solid, self-closing, tight-fitting doors. 1pt
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P- Soup toppings such as green onions and tortillas observed stored in front on sneeze guards exposed to consumer contamination. Keep toppings stored underneath sneeze guards to protect foods against contamination. CDI: Toppings were moved underneath sneeze guards. 0pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT- In use utensil were stored on top of reused egg cartons. In use utensils shall be stored in a clean and protected location. Discontinue storing in-use utensils in egg cartons. CDI: Utensils were taken to dish to be wash, rinse, and sanitize. 1pt



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- 52 5-501.113 Covering Receptacles - C- Top lid and door lid to dumpster observed open. Maintain closed. Receptacles shall be maintained closed.//
5-502.11 Frequency-Removal - C- Grease trap observed overflowing with grease. Increase the frequency that grease is removed.//
5-501.116 Cleaning Receptacles - C-Detail cleaning is needed on the outside portion of the dumpster and grease trap to remove sticky residue. Receptacles shall be maintained clean. 0.5pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT- Replace missing baseboard tile by the dish area. Physical facilities shall be smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C- Clean/replace water damaged ceiling tile by beverage machine at server station. Physical facilities shall be maintained clean. 0pts



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✓
Spell



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