

<div><div></div><div>Georgia Department of Public Health</div></div> <div>GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report</div>						CURRENT SCORE		CURRENT GRADE							
Establishment Name: China Buffet						90		A							
Address: 1141 N Main ST															
City: LaFayette Time In: 01 : 20 PM Time Out: 02 : 15 PM															
Inspection Date: 06/22/2015 CFSM: Xing Dong (01/01/2018)															
Purpose of Inspection: Construction/Preoperational Initial Routine Follow-up Temporary						Last Score	Grade	Date							
						95	A	04/28/15							
Risk Type: 1 2 3 Permit#: 622						Prior Score	Grade	Date							
						81	B	01/29/15							
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.						Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.) IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points															
Compliance Status						COS	R	Compliance Status		COS	R				
1 IN OUT NA NO Supervision 4 points								5 IN OUT NA NO Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory 9 points							
1-2. Person in charge present, demonstrates knowledge, and performs duties								5-1A. Proper cooking time and temperatures							
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points								5-1B. Proper reheating procedures for hot holding							
2-1A. Proper use of restriction & exclusion								5-2. Consumer advisory provided for raw and undercooked foods							
2-1B. Hands clean and properly washed								6 IN OUT NA NO Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods 9 points							
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed								6-1A. Proper cold holding temperature							
2-2A. Management awareness; policy present; reporting								6-1B. Proper hot holding temperature							
2-2B. Proper eating, tasting, drinking, or tobacco use								6-1C. Proper cooling time and temperature							
2-2C. No discharge from eyes, nose, and mouth								6-1D. Time as a public health control; procedures and records							
2-2D. Adequate handwashing facilities supplied & accessible								6-2. Proper date marking and disposition							
3 IN OUT NA NO Approved Source 9 points								7 IN OUT NA NO Highly Susceptible Populations 9 points							
3-1A. Food obtained from approved source, parasite destruction								7-1. Pasteurized foods used; Prohibited foods not offered							
3-1B. Food received at proper temperature								8 IN OUT NA NO Chemicals 4 points							
3-1C. Food in good condition, safe, and unadulterated								8-2A. Food additives; approved and properly used							
4 IN OUT NA NO Protection from Contamination 9 points								8-2B. Toxic substances properly identified, stored, used							
4-1A. Food separated and protected								9 IN OUT NA NO Conformance with Approved Procedures 4 points							
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served								9-2. Compliance with variance, specialized process and HACCP plan							
4-2A. Food stored covered															
4-2B. Food-contact surfaces; cleaned & sanitized															
GOOD RETAIL PRACTICES (Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)															
Compliance Status						COS	R	Compliance Status						COS	R
10 OUT Safe Food and Water, Food Identification 3 points								14 OUT Proper Use of Utensils 1 point							
10A. Pasteurized eggs used where required								14A. In-use utensils; properly stored							
10B. Water and ice from approved source								14B. Utensils, equipment and linens; properly stored, dried, handled							
10C. Variance obtained for specialized processing methods								14C. Single-use/single-service articles; properly stored, used							
10D. Food properly labeled; original container; required records available; shellstock tags								14D. Gloves used properly							
11 OUT Food Temperature Control 3 points								15 OUT Utensils, Equipment and Vending 1 point							
11A. Proper cooling methods used; adequate equipment for temperature control								15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
11B. Plant food properly cooked for hot holding								15B. Warewashing facilities; installed, maintained, used; test strips							
11C. Approved thawing methods used								15C. Nonfood-contact surfaces clean							
11D. Thermometers provided and accurate								16 OUT Water, Plumbing and Waste 2 points							
12 OUT Prevention of Food Contamination 3 points								16A. Hot and cold water available; adequate pressure							
12A. Contamination prevented during food preparation, storage display								16B. Plumbing installed; proper backflow devices							
12B. Personal cleanliness								16C. Sewage and waste water properly disposed							
12C. Wiping cloths; properly used and stored								17 OUT Physical Facilities 1 point							
12D. Washing fruits and vegetables								17A. Toilet facilities; properly constructed, supplied, cleaned							
13 OUT Postings and Compliance with Clean Air Act 1 point								17B. Garbage/refuse properly disposed; facilities maintained							
13A. Posted: Permit/Inspection/Choking Poster/Handwashing								17C. Physical facilities installed, maintained, and clean							
13B. Compliance with Georgia Smoke Free Air Act								17D. Adequate ventilation and lighting; designated areas used							
								18 OUT Pest and Animal Control 3 points							
								18. Insects, rodents, and animals not present							
Person in Charge (Signature)						(Print) Xing Dong						Date: 06/22/2015			
Inspector (Signature) Thomas H Middlebrooks						Follow-up: YES NO						Follow-up Date:			

Food Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

<b>Establishment</b> China Buffet	<b>Permit #</b> 622	<b>Date</b> 06/22/2015
<b>Address</b> 1141 N MAIN ST	<b>City/State</b> LAFAYETTE GA	<b>Zipcode</b> 30728

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF rice / Hot-Hold Unit,	142.0 ° F	Other PHF noodles / Hot-Hold Unit,	127.0 ° F	Poultry peanut chicken / Hot-Hold Unit,	136.0 ° F
Other Meat crabcakes / Hot-Hold Unit,	122.0 ° F	Poultry chicken teriyaki / Hot-Hold Unit,	140.0 ° F	Other PHF cut melons / Cold-Hold Unit,	40.0 ° F
Poultry boiled eggs / Refrigerator,	39.0 ° F	Shellfish shrimp / Refrigerator,	40.0 ° F	Other PHF cantelope / Refrigerator,	41.0 ° F
Other PHF noodles / Walk-In Cooler,	40.0 ° F	Poultry chicken / Walk-In Cooler,	40.0 ° F		

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
6-1B	Violation of Code: [.04(6)(f)] Observed phf on the steam table below required temperature of 135f. (noodles, chicken, and crabcakes). Had pic reheat or discard items and replace with temperature controlled foods. Corrected On-Site. New Violation.
15C	Violation of Code: [.05(7)(d)] Observed build up on cooler door gaskets. Had pic pic wipe down gaskets. New Violation.

Remarks

<b>Person in Charge (Signature)</b>	<b>Date:</b> 06/22/2015
<b>Inspector (Signature)</b> Thomas H Middlebrooks	<b>Date:</b> 06/22/2015