

Food Establishment Inspection Report

Score: 93.5

Establishment Name: TIN TIN ASIAN BUFFET

Establishment ID: 3034012370

Location Address: 110 HANES SQUARE CIRCLE

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: TIN TIN ASIAN BUFFET INC.

Telephone: (336) 659-7888

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/22/2024

Status Code: A

Time In: 10:05 AM

Time Out: 12:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status				OUT	CDI	R	VR
Supervision .2652							
1	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	1	<input checked="" type="checkbox"/>	X
2	<input checked="" type="checkbox"/>	OUT	N/A	Certified Food Protection Manager	1	0	
Employee Health .2652							
3	<input checked="" type="checkbox"/>	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/>	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/>	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	<input checked="" type="checkbox"/>	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/>	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	IN	<input checked="" type="checkbox"/>	T	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/>
9	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	<input checked="" type="checkbox"/>	0
10	IN	<input checked="" type="checkbox"/>	T/N/A	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0
Approved Source .2653, .2655							
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Food separated & protected	3	<input checked="" type="checkbox"/>	0
16	<input checked="" type="checkbox"/>	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	0
21	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Proper date marking & disposition	3	1.5	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	<input checked="" type="checkbox"/>	OUT	N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	<input checked="" type="checkbox"/>	OUT	N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/>	OUT	N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658							
30	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/>	OUT		Water and ice from approved source	2	1	0
32	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	IN	<input checked="" type="checkbox"/>	T	Proper cooling methods used; adequate equipment for temperature control	1	0.5	<input checked="" type="checkbox"/>
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN	OUT	N/A	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/>	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	<input checked="" type="checkbox"/>	OUT		Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/>	OUT		Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/>	OUT		Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	IN	<input checked="" type="checkbox"/>	T/N/A	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654							
43	<input checked="" type="checkbox"/>	OUT		In-use utensils: properly stored	1	0.5	0
44	IN	<input checked="" type="checkbox"/>	T	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0
45	<input checked="" type="checkbox"/>	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/>	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	IN	<input checked="" type="checkbox"/>	T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/>	OUT		Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/>	OUT		Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/>	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/>	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/>	OUT		Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:				6.5			



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 03/22/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: annechen77@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beef pie/walk-in cooler	39	raw salmon/sushi display cooler	39		
shrimp/walk-in cooler	38	raw yellowtail/sushi display cooler	38		
rice/cooling (since last night)	47	raw tuna/sushi display cooler	38		
ribs/cooling (since last night)	47	crab/sushi reach-in cooler	39		
crab salad/walk-in cooler	39				
chicken/walk-in cooler	40				
ribs/upright cooler	38				
chicken/upright cooler	38				
chicken/final cook	190				
chicken/reach-in cooler	38				
pizza/reach-in cooler	38				
egg rolls/reach-in cooler 2	40				
chicken/reach-in cooler 2	39				
noodles/sandwich cooler	39				
cabbage/sandwich cooler	38				
mushrooms/sandwich cooler	40				
wonton/sandwich cooler	40				
noodles/sandwich cooler 2	39				
raw scallops/sandwich cooler 2	35				
raw chicken/sandwich cooler 2	36				

Person in Charge (Print & Sign): *First* Annie *Last* Chen
 Regulatory Authority (Print & Sign): *First* Andrew *Last* Lee

[Signature]

Andrew REHS

REHS ID: 2544 - Lee, Andrew Verification Dates: Priority: Priority Foundation: Core:

REHS Contact Phone Number:

Authorize final report to be received via Email:

AL



North Carolina Department of Health & Human Services

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 • Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TIN TIN ASIAN BUFFET

Establishment ID: 3034012370

Date: 03/22/2024 **Time In:** 10:05 AM **Time Out:** 12:15 PM

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.

- 1 2-103.11 (A) - (P) Person-In-Charge Duties (Pf) No sign present telling customers to obtain a new plate on additional trips to buffet. CDI - PIC created sign during inspection and posted it at buffet. 0 pts.
- 8 2-301.14 When to Wash (P) Employee observed washing hand with gloves still on hands. Remove gloves before washing hands. CDI - PIC educated employee and he removed gloves and washed hands. 0 pts.
- 9 3-301.11 Preventing Contamination from Hands (P) (Pf) 1 employee observed handling peeled bananas with bare hands to put on buffet bar. Another employee was using bare hands to move rice from the warmer to a metal pan to put on buffet bar. Employees must not handle ready-to-eat foods with their bare hands. CDI - Bananas and rice discarded and both employees were educated and donned gloves.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Several pans of food stored around and in front of sushi station hand washing sink. Do not block hand washing sinks. CDI - Pans moved back to cooler to maintain access to hand washing sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw chicken stored above raw pork in walk-in cooler. Raw shrimp stored above ready-to-eat crawfish and clams. Raw salmon stored on speed rack above cooked potatoes. Do not store raw animal foods above ready-to-eat foods. Also, raw foods must be stored according to final cook temperatures - raw chicken must not be above raw pork. CDI - Food storage order corrected during inspection.
- 20 3-501.14 Cooling (P) Bus tub of ribs measured 40-47F in walk-in cooler and had been cooling since last night. Rice measured 45-47F in walk-in cooler and began cooling last night. TCS foods must be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Rice and ribs discarded.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Ribs and mussels in walk-in cooler were missing date labels. Ribs in upright cooler were missing date labels. TCS ready-to-eat foods must be labeled with prep date. CDI - PIC placed date labels on items. 0 pts.
- 33 3-501.15 Cooling Methods (Pf) Ribs were cooled overnight in large bus tub with tight fitting plastic wrap and were tightly packed in bus tub. Ribs measured 40-47F. Rice was cooled in bus tub overnight in thick portion with tight fitting plastic wrap and measured 45-47F. TCS foods must be cooled in shallow pans or containers and left loosely covered or uncovered to facilitate rapid cooling. CDI - PIC educated on cooling methods and food was discarded. 0 pts.
- 42 3-302.15 Washing Fruits and Vegetables (C) Avocados at sushi station still had stickers on husks. Wash fruits and vegetables thoroughly before use. Remove stickers during wash process. 0 pts.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) 2 cutting boards observed being stored on the floor. Store utensils at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Replace torn gaskets present on sushi reach-in cooler. 0 pts.