



Maricopa County
Environmental Services Department
Environmental Health Division
Food Inspection Report

Date: 09/23/2015
Start Time: 01:50 PM
Routine Inspection
Permit ID: FD-05996
Expires: 12/31/2016

Business Name: Hong Kong Gourmet Buffet
Business Address: 4909 E Chandler Blvd, Phoenix, AZ 85044
Phone Number: (480)785-0660
Owner Name: H K Gourmet Corp
Mailing Address: 4909 E Chandler Blvd Ste #500, 85048

Permit Type: E & D10+ Seating
Classification: Class 4
Permit Location:
District: CR 10
Award: D

Risk Factors: 4

Good Retail Practices: 3

Seating Capacity: 150

Food Service Workers: 0

Food Service Worker Cards: 0

Cards Needed: 0

Food Manager Licenses: 1

Embargoed: 0

Samples Taken:

Based on this inspection, the issues/ items listed below identify violations of the Maricopa County Environmental Health Code and/or FDA 2009 Food Code. Failure to comply with the Code may result in permit suspension, permit revocation, Notice of Violation and Demand for Compliance, Cease and Desist, citation or referral to the County Attorney's Office. Priority items are required to be corrected within 3 days, Priority Foundation Items within 10 days, and Core items within 90 days unless otherwise noted on this inspection report. For additional compliance assistance, please contact the inspector listed below or their supervisor. If violations were noted on a previous inspection and have been corrected, legal enforcement action may already have been initiated and will continue. Violations found on any inspection may be used to determine a pattern of non-compliance.

Status indicates whether the item was met during the evaluation.

Key: IN = In Compliance OUT = Not in Compliance N/O = Not Observed N/A = Not Applicable

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Detailed description of any violation that resulted in failure to meet an evaluated item follows this checklist.

Foodborne Illness Risk Factors:

Status	Item	Status	Item		
01	In	16	In	Certification by accredited program, compliance with Code, or correct responses	Proper cooking time & temperatures
02	In	17	N/O	Management Awareness; policy present	Proper reheating procedures for hot holding
03	In	18	In	Proper use of reporting, restriction & exclusion	Proper cooling time & temperatures
04	In	19	In	Proper eating, tasting, drinking, or tobacco use	Proper hot holding temperatures
05	In	20	Out	No discharge from eyes, nose, and mouth	Proper cold holding temperatures
06	In	21	In	Hands clean & properly washed	Proper date marking & disposition
07	In	22	In	No bare hand contact with RTE foods or approved alternate method properly followed	Time as a public health control: procedures & record
08	In	23	In	Adequate hand washing facilities supplied & accessible	Consumer advisory provided for raw or undercooked foods
09	In	24	N/A	Food obtained from approved source	Pasteurized foods used; prohibited foods not offered
10	N/O	25	N/A	Food received at proper temperature	Food additives; approved and properly used
11	In	26	Out	Food in good condition safe, & unadulterated	Toxic substances properly identified, stored, and used
12	In	27	N/A	Required records available; shell stock tags, parasite destruction	Compliance with variance, specialized process, & HACCP plan
13	Out			Food separated & protected	
14	Out			Food-contact surfaces: cleaned & sanitized	
15	In			Proper disposition of returned, previously served, reconditioned & unsafe food	

Violation: 13

Repeat: 2nd

Corrected At Time Of Inspection

Food separated & protected

PRIORITY VIOLATION-3-302.11 (A1-2), P: Packaged and Unpackaged Food-Separation, Packaging, and Segregation; Protection From Cross Contamination---Observed raw halibut stored directly above milk in reach in refrigerator. Person in charge (PIC) moved milk to top shelf at time. Ready to eat foods must be stored above raw animal product to prevent potential contamination.

Violation: 14

Corrected At Time Of Inspection

Food-contact surfaces: cleaned & sanitized

Core-4-602.11 (E), C: Equipment Food-Contact Surfaces and Utensils-Frequency; Non-TCS---At the bar, observed accumulation of brown organic debris in the interior of the soda nozzles and soda gun. PIC cleaned nozzles and soda gun at time. Please follow regular cleaning schedule to prevent build up.

Violation: 20

Corrected At Time Of Inspection

Proper cold holding temperatures

PRIORITY VIOLATION-3-501.16(A)(2) and (B), P: Time/Temperature Control for Safety Food, Cold Holding---In flip top prep table, observed egg noodles, lo mein, and raw chicken with internal temperature of 50°F for less than 1 hour per PIC. In walk in cooler, observed cooked ribs, chicken, rice, lo mein, shrimp, etc. with internal temperature of 45-46°F for less than 4 hours. TCS food was moved to the walk in freezer at time of inspection. Ambient temperature of unit is 46-49°F. Cold TCS food must be stored at 41°F or less.

Violation: 26

Corrected At Time Of Inspection

Toxic substances properly identified, stored, and used

PRIORITY VIOLATION-7-204.11, P: Sanitizers, Criteria-Chemicals---Observed two wiping cloth buckets containing chlorine-based sanitizer measuring over 200 ppm. PIC diluted solution to measure 100 ppm. Chlorine-based sanitizer must be within 50-100 ppm to effectively sanitize.

Violation: 31

Corrected At Time Of Inspection

Proper cooling methods used; adequate equipment for temperature control

Priority Foundation-4-301.11, Pf: Cooling, Heating, and Holding Capacities-Equipment---Walk in cooler has an ambient temperature of 46-49°F during inspection. Observed ice build up behind the compressor. PIC removed ice and temperature came down to 41°F at time. Walk in cooler must have an ambient temperature of 41°F or less.

Violation: 49

Plumbing installed; proper backflow devices

Core-5-205.15 (B), C: System Maintained in Good Repair; Maintained---There is a leak in the basin of the mop sink in the kitchen. Repair/replace and maintain in in good repair.

Violation: 52

Garbage & refuse properly disposed; facilities maintained

Core-5-501.113, C: Covering Receptacles---The receptable lids were open at time of inspection. PIC closed at time. Ensure lids remain closed to prevent attraction of pests.

Comments:

This establishment received a(n) D Grade and had 3 Priority, 1 Priority Foundation and 3 Core violations on this inspection.

No County legal action will result from this inspection.

Received By:

Environmental Health Specialist:

Grace Tung

Jenna Brumit

