

Date: 03/23/2016 Start Time: 02:00 PM Routine Inspection Permit ID: FD-12878 Expires: 05/31/2016

Business Name: Great Dragon Buffet

Business Address: 2624 W Bethany Home Rd. Phoenix, AZ 85017

Phone Number: (602)433-0008

Owner Name: Lile Lin

Mailing Address: 7903 W Alex Ave, 85382

Permit Type: E & D10+ Seating

Classification: Class 4

Permit Location: ADDITIONAL STORAGE BY BATHROOMS

District: NR 19

Award: Not Participating

Risk Factors: 5 Good Retail Practices: 4 Cards Needed: 0
Food Service Workers: 0 Food Service Worker Cards: 0 Samples Taken:

Food Manager Licenses: 1 Embargoed: 0

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

01		Certification by accredited program, compliance with	16
		Code, or correct responses	17
02	In	Management Awareness; policy present	18
03	In	Proper use of reporting, restriction & exclusion	
04	In	Proper eating, tasting, drinking, or tobacco use	20

	03	In	Proper use of reporting, restriction & exclusion	
	04	In	Proper eating, tasting, drinking, or tobacco use	
	05	In	No discharge from eyes, nose, and mouth	
ĺ	06	In	Hands clean & properly washed	
	07	In	No bare hand contact with RTE foods or approved alternate method properly followed	
ĺ	08	Out	Adequate hand washing facilities supplied & accessible	
	09	In	Food obtained from approved source	
	10	N/O	Food received at proper temperature	
	11	In	Food in good condition safe, & unadulterated	
	12	N/A	destruction	
ĺ	13	Out		
	14	In		
ĺ	45	1.	Proper disposition of returned, previously served,	

Status Item

16	In	Proper cooking time & temperatures
17	N/O	Proper reheating procedures for hot holding
18	In	Proper cooling time & temperatures
19	N/O	Proper hot holding temperatures
20	Out	Proper cold holding temperatures
21	In	Proper date marking & disposition
22	Out	Time as a public health control: procedures & record
23	N/A	Consumer advisory provided for raw or undercooked foods
24	In	Pasteurized foods used; prohibited foods not offered
25	N/A	Food additives; approved and properly used
26	Out	Toxic substances properly identified, stored, and used
27	N/A	Compliance with variance, specialized process, & HACCP plan

Violation: 08

Corrected At Time Of Inspection

Adequate hand washing facilities supplied & accessible

reconditioned & unsafe food

Priority Foundation-5-205.11, Pf: Using a Handwashing Sink-Operation and Maintenance-----Employee observed rinsing wiping cloths in back handwash sink. Spoons were stored behind faucets at this sink. Handwashing sinks must be used for hand washing only.

Violation: 13

Correct Prior To Next Routine Inspection

Food separated & protected

Core-3-302.11 (A3-8), C: Packaged and Unpackaged Food-Separation, Packaging, and Segregation; General Food Protection-----lce for consumption stored in open bus tub on table in dining room for customers to serve themselves. Customers were observed scooping ice and pouring soda from 2-liter bottles.

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----Peeled hard boiled eggs holding at 45*F and sliced tomatoes holding at 47*F on cold buffet.

Violation: 22

Time as a public health control: procedures & record

Priority Foundation-3-501.19 (A1, B2, C2-3), Pf: Time as a Public Health Control; Documentation-----Employee observed placing product for which time as a control is used on buffet line, and not documenting the time. No written procedures provided on site for use of time as a public health control.

Violation: 26 Corrected At Time Of Inspection

Toxic substances properly identified, stored, and used

Priority Foundation-7-102.11, Pf: Common Name-Working Containers-----Unlabeled chemical spray bottle stored at dishwasher.

PRIORITY VIOLATION-7-204.11, P: Sanitizers, Criteria-Chemicals-----Sanitizer in bucket for wiping cloths observed over 200ppm Chlorine. Employee diluted solution.

Violation: 33 Corrected At Time Of Inspection

Approved thawing methods used

Core-3-501.13, C: Thawing-----Fish fillets observed thawing in standing water in three-compartment sink.

Violation: 47 Correct Prior To Next Routine Inspection

Non-food contact surfaces clean

Core-4-601.11, C: Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-----Metal shelving throughout kitchen observed soiled and rusty.

Violation: 53 Correct Prior To Next Routine Inspection

Physical facilities installed, maintained, & clean

Core-6-501.12, C: Cleaning, Frequency and Restrictions-----Hand contact areas of doors (example- back door, door leading in to kitchen) observed soiled

Core-6-201.11, C: Floors, Walls and Ceilings-Cleanability-----Ceiling damaged over dishwasher. Floors of kitchen are damaged and water is pooling in several areas.

Violation: 54 Correct Prior To Next Routine Inspection

Adequate ventilation & lighting; designated areas used

Core-6-202.11, C: Light Bulbs, Protective Shielding--Light shields missing on many light bulbs in kitchen.

Comments:

This establishment is not participating in the award program at this time and had 2 Priority, 3 Priority Foundation, and 5 Core Violations on this inspection.

Due to the violations noted on this inspection report, County legal action may result from this inspection.

MCESD Chinese Liaison and Spanish Liaison were present and assisted during this inspection.

Received By:	Environmental Health Specialist:
Chang Lin	

Jessica Reighard

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