



Maricopa County
 Environmental Services Department
 Environmental Health Division
 Food Inspection Report

Date: 11/08/2016
 Start Time: 12:30 PM
Routine Inspection
 Permit ID: FD-38589
 Expires: 07/31/2017

Business Name: New York Seafood Buffet
Business Address: 4961 W Bell Rd, Suite# 3B, Glendale, AZ 85308
Phone Number:
Owner Name: Qin's Seafood Buffet LLC
Mailing Address: 4961 W Bell Rd Ste #3b, 85308

Permit Type: E & D10+ Seating
Classification: Class 4
Permit Location: Open at 11am
District: WR 02
Award: Not Participating

Risk Factors: 6
Food Service Workers: 8
Food Manager Licenses: 0

Good Retail Practices: 3
Food Service Worker Cards: 5
Embargoed: 12

Seating Capacity: 500
Cards Needed: 3
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
02	In	17	In
03	In	18	N/O
04	N/O	19	Out
05	In	20	Out
06	Out	21	Out
07	In	22	Out
08	In	23	In
09	In	24	N/A
10	N/O	25	N/A
11	In	26	In
12	N/A	27	N/A
13	In		
14	Out		
15	In		

Violation: 06

Corrected At Time Of Inspection

Hands clean & properly washed

PRIORITY VIOLATION-2-301.14, P: When to Wash. Staff member cracking raw eggs onto hibachi grill with barehands and then touching spatula with same barehands. Visible liquid from eggs on hands. Instructed staff to immediately wash hands and change out spatula. Staff member cracking several eggs into metal container to place in to reach-in cooler on food prep line and then touching fryer basket and lid to cold holding unit with same barehands. Visible liquid from eggs on hands. Instructed staff to immediately wash hands and clean equipment. Staff members washed hands, exchanged or cleaned equipment at time of inspection.

PRIORITY VIOLATION-2-301.12, P: Cleaning Procedure. Two staff members instructed to wash hands after handling raw eggs with barehands. One staff member turned on water and quickly ran hands under water for less than 5 seconds and then wiped hands dry on apron at hibachi grill, other staff member rinsed hands off in faucet above wok at food prep line. Discussed hand washing procedure with staff and instructed owner to provide additional training with staff. Staff members properly washed hands at time of inspection.

Priority Foundation-2-301.15, Pf: Where to Wash. Staff member rinsing hands off in faucet above wok at food prep line after cracking several raw eggs with barehands. Discussed where to wash requirements and instructed owner to provide additional training with staff. Staff member properly washed hands in hand washing sink at time of inspection.

Violation: 14

Corrected At Time Of Inspection

Food-contact surfaces: cleaned & sanitized

PRIORITY VIOLATION-4-501.114, P: Manual and Mechanical Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration and Hardness. In use warewashing machine. Chlorine at warewashing machine measured less than 10 ppm. Per owner, chlorine sanitizer in warewashing machine has not been working but still using in establishment. Instructed owner that establishment has 3 compartment sink with automatic dispensing quat sanitizer at 200 ppm that could have been used until warewashing machine was repaired. Per owner, new warewashing machine will be purchased. Inspector will adhere "condemned" sticker on warewashing machine within 24 hours after inspection. Instructed owner not to use warewashing machine and only use 3 compartment sink at time of inspection. 4th consecutive repeat violation.

Violation: 19

Corrected At Time Of Inspection

Proper hot holding temperatures

PRIORITY VIOLATION-3-501.16(A)(1), P: Time/Temperature Control for Safety Food, Hot Holding. The following TCS foods in the hot holding buffet were not maintaining 135 Deg. F. or higher: pepperoni pizza, baked shrimp in egg, roast steak. Internal temperature for these foods measured at 110-130 Deg. F. Discussed hot holding requirements and time as a control with owner. Per owner, these foods were placed out 2 hours prior to inspection and time as a control will be used with a 2 hour discard at time of inspection.

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. Large tray of prepared flan, small shallow containers of lettuce mix and cooked eggs sliced in half in cold holding at buffet were not maintaining 41 Deg. F. or less. Internal temperature of these foods measured at 50-52 Deg. F. Discussed cold holding requirements and time as a control with owner. Per owner, these foods were placed out 2 hours prior to inspection and times as a control will be used with a 2 hour discard at time of inspection. 4th consecutive repeat violation.

Violation: 21

Proper date marking & disposition

PRIORITY VIOLATION-3-501.18, P: Ready-To-Eat Time/Temperature Control for Safety Food - Disposition. Prepared crab salad in walk in cooler had datemarking that exceeded parameters (10/29). Discussed proper datemarking requirements with owner. Food discarded and food placed on embargo at time of inspection.

Violation: 22

Corrected At Time Of Inspection

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. Inspector arrival time 12:30pm. Several trays of prepared sushi and all hot and cold TCS foods on buffet. Staff member observed writing several check marks with black marker on time as a control clip boards on buffet and at sushi rice station for day of inspection and several days prior to inspection. Per staff, food prepared and placed on buffet 2 hours prior to inspection (10:30am). Instructed owner on proper time as a control documentation and discard at 2 hours at time of inspection. 2nd consecutive repeat violation.

PRIORITY VIOLATION-3-501.19 (B1,3-4; C1,4-5), P: Time as a Public Health Control; Temperature, Discarded. Establishment uses time as a control for seven TCS foods in hot holding at buffet: spring rolls, chicken wings, sweet & sour chicken, chicken on a stick, fried shrimp, BBQ squid and cheese wontons. Per log sheet, food placed out 2 hour prior to inspection (10:30am) with discard time at 4 hours (2:30pm). During inspection at 2:45pm, no food items had been discarded. No new food was being prepared to replace time as a control food items. Per owner, food was going to be left until finished and then new food would be placed out. Discussed 4 hour discard requirements with owner. Owner discarded food and food placed on embargo at time of inspection.

Violation: 31

Corrected At Time Of Inspection

Proper cooling methods used; adequate equipment for temperature control

Priority Foundation-3-501.15 (A), Pf: Cooling Methods. Large tray of cooked noodles on hibachi cold holding unit measured at 58 Deg. F. Per owner, noodles cooked and placed in unit 30 mins. prior to inspection. Discussed cooling requirements with owner. Owner placed food in reach-in cooler at time of inspection.

Violation: 39

Correct Prior To Next Routine Inspection

Wiping cloths; properly used & stored

Core-3-304.14, C: Wiping Cloths, Use Limitation. Damp wiping cloth left on sushi cutting board with food debris on the surface. Instructed owner that wiping cloths should be maintained in wiping buckets when not in use. 4th consecutive repeat violation.

Violation: 49

Correct Prior To Next Routine Inspection

Plumbing installed; proper backflow devices

Core-5-205.15 (B), C: System Maintained in Good Repair; Maintained. Pipe under warewashing machine is leaking water onto the floor Repair and maintain.
4th consecutive repeat violation.

Comments:

This establishment is not participating in the award program at this time and had 7 Priority, 3 Priority Foundation and 3 Core Violations on this inspection. Inspection conducted with Chinese Liaison RS#119. Core-2-102.12(A), C: Certified Food Protection Manager- No Certified food manager-obtain MCESD issued certified food manager card immediately. A pattern of non-compliance for a 4th consecutive repeat of PRIORITY VIOLATION-4-501.114, P: Manual and Mechanical Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration and Hardness and a 4th consecutive repeat PRIORITY VIOLATION-3-501.16(A)(2) and (B), P: Time/Temperature Control for Safety Food, Cold Holding. has been noted during this inspection. The owner has attended the Department's Active Managerial Control Class. Due to the violations noted on this inspection report, County legal action may result from this inspection.

Received By:

Li Lin

Environmental Health Specialist:

Erika Jacques

Embargo Form

The below listed merchandise has been voluntarily destroyed, or caused to be destroyed. Said merchandise found in possession of the establishment was presumed unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by an Environmental Health Specialist of Maricopa County.
The Environmental Services Department and its members, agents, and representatives are hereby released from all liability.

Name and Description of Articles	Lot Number	Size	Reason Embargoed	Quantity	Weight
spring rolls			time as a control/discard	1	1
prepared crab salad			disposition	1	5
chicken wings			time as a control/discard	1	1
sweet & sour chicken			time as a control/discard	1	1
chicken on a stick			time as a control/discard	1	1
fried shrimp			time as a control/discard	1	1
BBQ squid			time as a control/discard	1	1
cheese wontons			time as a control/discard	1	1

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Address: 4961 W Bell Rd, Suite# 3B, Glendale, AZ 85308

By:
Inspector: Erika Jacques