



Delaware County Health Department

100 West Main Street, Room 207

Muncie, Indiana 47305

Phone (765)747-7721

Fax (765)747-7747

email - dchealth@co.delaware.in.us

CERTIFIED FOOD HANDLER

PENG ZHENG

CT000240985

Expire

Date of Inspection

5/23/11

Release Date

6/2/11

Follow Up (Yes - No)

YES

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Based on an inspection this day, the item(s) noted below identify violation(s) of 410 IAC 7 - 24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name

KING BUFFET

Telephone Number

(765) 587-0166

Establishment Address (number and street, city, state, ZIP code)

1515 W MCGALLIARD RD

MUNCIE

IN

47304

E-Mail Address

Owner's Name

KING BUFFET

Owner's Address (city, state, ZIP code)

1515 W MCGALLIARD RD MUNCIE IN 47304

Name of Person In Charge

PENG ZHENG

Establishment Identification Number

432

County

1 8

District

T G T

Purpose:

1 - ROUTINE

Menu Type:

4 - EXTENSIVE PREP

SUMMARY OF VIOLATIONS:

CRITICAL / NON-CRITICAL / REPEAT

C 3 NC 6 R

* Critical items are identified in the narrative columns marked "C" ("NC" Non-Critical)

* Violation(s) repeated from previous inspections are denoted in the "SUMMARY OF VIOLATIONS" and in the narrative below as "R"

Annex Key	C / NC	R	Section #	Narrative	Corrected By Date
7ABC	C		173	Section 173..Packaged and unpackaged food; separation, packaging, and segregation. Several food items were being improperly stored in the walk in cooler, reach in cooler, and the walk in reach in freezer.	Today
				a) A pan of shrimp was being thawed in a pan and was sitting on to of cut onions. b) Raw chicken was stored above a pan of shrimp. c) Raw chicken was stored above a pan of vegetables D) Several pans of food did not have a cover protecting the product	
16A	NC		174	Section 174..Food storage containers; identified with common name of food. Several bottles of liquid did not have a label attached identifying the contents.	Today
5.5ABCD	C		187	Section 187..Potentially hazardous food; hot and cold holding. The following food items were not being held at the required temperatures for hot or cold holding. a) A large pan of pre cooked chicken was sitting out next to the wok and had a measured temperature of 87F. b) A Pan of raw marinated chicken next to the wok had a measured temperature of 69F. c) A Large pan of boiled eggs sitting in water had a measured temperature of 100F.	Today
5.4ABCD	C		189	Section 189..Potentially hazardous food; cooling. A large pan of cooked chicken was sitting out to cool for an unknown leanth of time and had a measured temperature of 110F. Time estimated at 1 1/2 hours	Today
16F	NC		234	Section 234..In-use utensils; between-use storage. Bowls were being used as scoops in bulk food containers and did not have handles attached.	Today
8, 17D	NC		295	Section 295..Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils. The following non food contact services were not cleaned to sight or touch. a) Handles on the rice cooker had sticky food debris. b) The cooking wok has a build up of grease and food debris. c) The exhaust hood and filters had a build up of grease. d) The deep fryers had a build up of grease on the sides and interior.	Today

Received By (Name and Title/Printed)

Received By: (Signature)

Inspected By:

TERRY TROXELL

Inspector Signature:

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