



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 01062012
Date of Inspection 2/21/12	Release Date 3/2/12	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		Purpose: 1 - ROUTINE	Menu Type: 3 - ADVANCED PREP
Owner's Name PENG ZHENG		SUMMARY OF VIOLATIONS: CRITICAL / NON-CRITICAL / REPEAT C 6 NC 7 R 1	
Owner's Address (city, state, ZIP code) 3504 N VIRGINIA AVE MUNCIE IN 47304			
Name of Person In Charge PENG ZHENG			
Establishment Identification Number 432	County 1 8		

* 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"

ORIGINAL

Annex Key	C / NC	R	Section #	Narrative	Corrected By Date
1	C		118	Section 118..Demonstration of knowledge. This establishment does not have a certified food handler. Mr. Zheng's expired in January 2010.	90 Days
7ABC	C		173	Section 173..Packaged and unpackaged food; separation, packaging, and segregation. One food service employee was observed using a soiled, wet, aged kite string with a soiled knife tied to it. The employee sliced the cooked boiled eggs with the soiled string to cut the eggs in half before placing them on a tray for self service. Breaded foods were observed being placed into the fry basket, lowered into a trash can filled with garbage, and then knocked against the interior sides of the garbage container to knock excess flour off. The strainer/pan for these fried foods is located under the prep table under the fry station directly on the floor. Prepped, potentially hazardous foods were observed stored directly in contact with with soiled bus tubs encrusted in grease, food debris and slime.	Today
5.5ABCD	C		187	Section 187.. Potentially hazardous food; hot and cold holding. The following foods measured above 41F after being stored in the double door, reach in Pepsi unit at the Wok station: Sweet potatoes baked on 2/20/2012 and in layers of aluminum foil, 45F, one gray bus tub filled with egg rolls measuring 45.2F, Cooked, diced pork stored in the prep unit, 51.8F. At 10:15 a.m. a bucket of chicken broth cooked on 2/20/2012 and reported to be brought out of refrigeration at 10:05 measured 60F	Today
8	C		303	Section 303..Cleaning and sanitizing food contact surfaces. The dishwasher was observed washing pans and trays at the three bay sink, rinsing them and then stacking them for use without sanitizing or air drying.	Today
17C	NC		291	Section 291..Sanitizing solutions; testing devices. No temperature test strips provided for back dishwasher.	1 Week
16F	NC		234	Section 234..In-use utensils; between-use storage. Scrappers used for preparing multiple salads were observed stored in a container of debris filled water between products. Tongs at the grill were observed stored "straddling" the side of trash can.	Today

Received By (Name and Title Printed) PENG ZHENG	Inspected By: Sharon Pattee
Received By: (Signature) 	Inspector Signature:

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