



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: 168 SUPER BUFFET INC	BUSINESS PHONE: (559) 589-5755	RECORD ID#: PR0009858	DATE: August 05, 2022
FACILITY SITE ADDRESS: 208 N 12TH AVE STE 101	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BENNY W TANG	CERTIFIED FOOD MANAGER: Shanshan Dong	EXP DATE: 7/11/2022	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed dust and debris in the storage beneath both soda machines please clean this as soon as possible.

Observed both ice machines to have build up, please clean and sanitize this as soon as possible.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed the storage racks in the walk in refrigerator to have rust build up. Please replace these racks as soon as possible to prevent cross contamination of the food stored.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed some food items uncovered in the dry storage area, refrigeration units, and freezer units.

Observed foods items stored in the walk in refrigeration unit on the floor. Please remove these items on the floor as soon as possible.

General Comments:

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Observations:

Hand washing station was supplied with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

Hot holding temperatures were all measured at 135F and below. Please be sure to monitor these temperatures at all times to ensure compliance.

Cold holding temperatures were all measured at 41F and below. Please be sure to monitor these temperatures at all times to ensure compliance.

The manual dishwasher was functioning properly at 50 ppm (chlorine).

Overall this facility is in satisfactory condition.

Thank you for your time.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

SEM HAR GEBREGZIABIHE

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: 168 SUPER BUFFET INC	BUSINESS PHONE: (559) 589-5755	RECORD ID#: PR0009858	DATE: April 28, 2021
FACILITY SITE ADDRESS: 208 N 12TH AVE STE 101	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BENNY W TANG	CERTIFIED FOOD MANAGER: Shanshan Dong	EXP DATE: 7/11/2022	INSPECTOR: Liliana Stransky - REHS

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Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Discontinue the use of metal cans to store food items inside the refrigerator. Once cans are opened, food must be transferred to an adequate food container (plastic or stainless steel) to prevent rust from getting into the food. The operator transferred all open canned containers with food to appropriate food containers.

Discontinue drying dishes with a hand towels. All dishes must be air dried ONLY. Leave them longer in the dish trays after they come out of the dishwasher to let them drain out if needed. Operator stopped the use of the hand towel.

Organize the walk-in freezer and don't allow foods to directly touching the floor. Keep all food above the ground at least six inches. Also discontinue the use of cardboard to line the walk-in floor.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Hot water was available at every hand washing station except it took too long to reach the tap for the station by the Korean BBQ prep area. Make sure hot water can reach a minimum of 100F at every sink faucet quickly to allow proper hand washing by all employees.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Keep cut fruit trays below the rim of the display tray to hold the correct cold temperature of 45F or below.

The sushi was not observed over ice and the operator indicated the sushi trays are only displayed for 4 hours after they are prepared and then replaced with a fresh tray.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Fried shrimp was observed below 135F. The shrimp tray overflows and therefore the food is unable to stay at 135F or higher. Keep all food displayed along the buffet below the rim of the food trays to hold the correct temperature.

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ROUTINE INSPECTION

* Observed all staff wearing face covers and gloves. Modified buffet set-up: customers are asked to wear masks and wear gloves when they go to the buffet line for food. Not every customer was observed wearing the gloves when serving their food. Although these guidelines are not enforced, it is your responsibility to adhere to the procedures you have implemented to keep staff and customers safe. Plastic disposable table ware is currently used. The dining is open at 50% capacity according to state guidelines. Recommend one staff member to monitor the buffet area at all times and use disposable plates in addition to spoons and forks.

* Cold and hot holding temperatures of cooked foods, except for the items that were addressed above, were observed at safe ranges.

* Temperature food logs are monitored daily and these were reviewed with the operator.

* The chlorine sanitizer for the dishwasher was observed closer to 200ppm. Keep the sanitizer level between 50 - 100ppm for the dishwasher.

* All staff members have food handler certification and records were provided for review.

Please correct the noted violations in a timely manner.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:
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Received By: _____

Liliana Stransky - REHS

Agency Representative

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