Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Liu King Buffet	Facility Type Food Service Establishment
Facility ID # MTUK-8LFHTG	Facility Telephone # 716
Facility Address 6000 South Park Avenue Hamburg, NY	
Licensee Name Liu King Buffet Inc.	Licensee Address 4591 Southwestern Boulevard Apt I-2 Hamburg, NY 14075

Inspection Information		
Inspection Type Complaint	Inspection Date June 05, 2012	Total Time Spent 1.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in Pepsi slide door Chest cooler in prep line	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Halved hard boiled eggs	45
Fried rice	142
Lomein	145
White rice	140
Hot & Sour soup	156
Stuffed shrimp	140
Pepper steak	143
Sesame chicken	142
Black pepper chicken	140
Crab salad (walk-in)	40
Sweet & sour chicken (walk0in)	40

OPERATOR - The following are violations found at the time of inspection. Critical violations relate directly to factors that can lead to illness or injury. Management must take steps to prevent the occurrence of these items. All violations are to be corrected and the facility is to be maintained in compliance with all applicable codes and statutes. The operator may be subject to enforcement action based on any violation noted.

Observed Critical Violations

Total # 3

14-1.40(a) Potentially hazardous foods not kept at 45 degrees or less during cold holding
Observation: ***(CORRECTED DURING INSPECTION):*** Crab salad in cold buffet line 54°F. Less than 1 hour. Item placed in walk-in cooler. New product put in service line, 41°F.
Corrective Action(s):

14-1.40(a) Food not protected from contamination or maintained at proper hot holding temperatures
Observation: ***(CORRECTED DURING INSPECTION):*** Several food items noted out of temperature in buffet line. (Thai Chicken 120°F, Chicken noodle soup 130°F, Wonton soup 132°F, Wonton dumpling 119°F, Sweet & sour chicken 112°F, Crab ragoon 108°F, Egg roll 121°F, Pan fried dumpling 102°F). Food prepared approximately 1 hour ago. Steam table temperature increased at time of inspection. Soups rapidly reheated to 165°F at time of inspection. Remaining foods reheated or replaced and placed back in steam table. Foods re-temped approximately half hour later. Thai chicken 144°F, Chicken noodle soup 157°F, Wonton soup 158°F, Wonton dumpling 154°F, Sweet & sour chicken 155°F, Crab ragoon 147°F, new egg rolls 152°F, Pan fried dumplings 142°F.
Corrective Action(s):

14-1.43(c) Cooked / Ready to eat foods subjected to cross-contamination from raw foods
Observation: ***(CORRECTED DURING INSPECTION):*** Bus pan of raw chicken noted over bus pan of cooked lomein noodles. No sign of contamination. Lomein noodles moved to top shelf at time of inspection.
Corrective Action(s):

Observed Violations
Total # 0

Comments

A re-inspection to assess your correction of these violations will be conducted on, or about, June 12, 2012

[redacted]

Person In Charge: **Qin Liu**

Inspector: **Sarah Chodkowski**