



## Food Establishment Inspection Report

Johnson County Public Health  855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">0</div>	No. Of Repeat Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 40px; margin: 0 auto;">0</div>	Date: 9/18/2023 Time In: 1:07 PM Time Out: 2:00 PM
Establishment: PEKING BUFFET	Address: 93 2ND ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 181233 - Food Service Establishment License	Permit Holder: XIAN LU	Inspection Reason: Physical Recheck	Telephone: 3193331369  Risk Category: Risk Level 4 (High)

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (\*) = Corrected on site during inspection (COS) R = Repeat violation

<b>Supervision</b>			
1. Person in charge present, demonstrates knowledge, and performs duties	N/O	15. Food separated and protected (Cross Contamination and Environmental)	IN
2. Certified Food Protection Manager	N/O	16. Food contact surfaces: cleaned and sanitized	IN
<b>Employee Health</b>		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	N/O
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	N/O	<b>Potentially Hazardous Food Time/Temperature Control for Safety</b>	
4. Proper use of exclusions and restrictions	N/O	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	N/O	19. Proper reheating procedures of hot holding	N/O
<b>Good Hygienic Practices</b>		20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	N/O	21. Proper hot holding temperatures	N/O
7. No discharge from eyes, nose, and mouth	N/O	22. Proper cold holding temperatures	IN
<b>Control of Hands as a Vehicle of Contamination</b>		23. Proper date marking and disposition	N/O
8. Hands clean and properly washed	IN	24. Time as a public health control: procedures and records	N/O
9. No bare hand contact with ready to eat foods	N/O	<b>Consumer Advisory</b>	
10. Hand washing sinks properly supplied and accessible	IN	25. Consumer advisory provided for raw or undercooked foods	N/O
<b>Approved Source</b>		<b>Highly Susceptible Populations</b>	
11. Foods obtained from an approved source	N/O	26. Pasteurized foods used; prohibited foods not offered	N/O
12. Foods received at proper temperatures	N/O	<b>Food/Color Additives and Toxic Substances</b>	
13. Food in good condition, safe, and unadulterated	N/O	27. Food additives: approved, properly stored, and used	N/O
14. Required records available; shellstock tags, parasite destruction	N/O	28. Toxic substances properly identified, stored and used	IN
<b>Protection from Contamination</b>		<b>Conformance with Approved Procedures</b>	
		29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/O

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
30. Pasteurized eggs used where required	N/O	43. In use utensils: properly stored	IN
31. Water and ice from approved source	N/O	44. Utensils, equipment, and linens: properly stored dried and handled	N/O
32. Variance obtained for specialized processing methods	N/O	45. Single-use/single service articles: properly stored and used	N/O
<b>Food Temperature Control</b>		46. Slash-resistant and cloth glove use	N/O
33. Proper cooling methods used; adequate equipment for temperature control	N/O	<b>Utensils, Equipment, and Vending</b>	
34. Plant food properly cooked for hot holding	N/O	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35. Approved thawing methods	N/O	48. Warewashing facilities: installed, maintained, and used; test strips	N/O
36. Thermometers provided and accurate	IN	49. Non-food contact surfaces clean	N/O
<b>Food Identification</b>		<b>Physical Facilities</b>	
37. Food properly labeled; original container	N/O	50. Hot and Cold water available; adequate pressure	IN
<b>Prevention of Food Contamination</b>		51. Plumbing installed; proper backflow devices	N/O
38. Insects, rodents, and animals not present/outer openings protected	IN	52. Sewage and waste water properly disposed	N/O
39. Contamination prevented during food preparation, storage and display	IN	53. Toilet facilities; properly constructed, supplied, and cleaned	IN
40. Personal cleanliness	N/O	54. Garbage and refuse properly disposed; facilities maintained	N/O
41. Wiping cloths: properly used and stored	N/O	55. Physical facilities installed, maintained, and clean	IN
42. Washing fruits and vegetables	N/O	56. Adequate ventilation and lighting; designated areas used	N/O
		57. Licensing; posting licenses and reports; smoking	N/O

Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority

PF- Priority Foundation

C - Core

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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**GOOD RETAIL PRACTICES**

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**Inspection Published Comment:**

Physical recheck inspection conducted. Physical recheck inspection in reference to a Warning Letter issued on 9/6/23. No further onsite action necessary.


The following items have been corrected:

- #8. Employees observed completing a full hand wash at a designated hand sink.
- #10. Hand sinks maintained for hand washing in kitchen.
- #15. Raw foods stored properly to prevent possible cross contamination between raw and raw items along with raw and ready to eat items.
- #16. Chlorine sanitizer tested at the correct concentration.
- #22. Garlic oil is held below 41F in prep cooler.
- #28. Chemicals properly stored segregated from food ingredients.
- #36. Pepsi cooler in hibachi station is equipped with an ambient air thermometer.
- #38. Rear door screen has been repaired to prevent possible insect entrance.
- #39. Containers of bulk dry ingredients and food containers in walk-in cooler have lids to prevent possible environmental contamination.
- #43. In use utensils properly stored between uses. Knives were not stored in gaps between work table and cooler. Scoops stored in food containers between uses have a dedicated handle stored outside of the food.
- #47. Sushi fish stored in containers without the use of absorbent liner materials. No cardboard or other absorbent materials used as shelf liners in the kitchen. Cutting board at sushi station has been replaced.
- #50. Hand sink nearest 3 bay provides adequate hot water under pressure for hand washing.
- #53. Faucet in men's room has been replaced, is now easily cleanable. Exposed portions of partitions in men's room have been painted to remove rust. Surfaces are now cleanable.
- #55. Tools and equipment unnecessary to the kitchen are stored separated from food storage areas.

The following guidance documents have been issued:



Hannah  
Person In Charge



Jesse Bockelman  
Inspector