

## Retail Food Facility Inspection Report

**Facility:** STAR BUFFET & GRILL **Facility ID:** 109230  
**Owner:** WENG'S STAR BUFFET LLC  
**Address:** 2232 LINCOLN HWY E  
**City/State:** LANCASTER PA  
**Zip:** 17602 **County:** Lancaster **Region:** Region 6E  
**Phone:** (717) 393-4866

**Insp. ID:** 598158  
**Insp. Date:** 3/6/2017  
**Insp. Reason:** Food born Investigation  
**No. of Risk Factors:** 5  
**No. of Repeat Risk Factors:** 0  
**Overall Compliance:** OUT

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	Out	14. Food separated & protected	Out
<b>Employee Health</b>		15. Food-contact surfaces: cleaned & sanitized	Out
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
<b>Good Hygienic Practices</b>		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
<b>Preventing Contamination by Hands</b>		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	N/O	22. Proper date marking & disposition	N/O
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control; procedures & records	N/O
9. Adequate handwashing sinks properly supplied & accessible	In	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	N/A
12. Food in good condition, safe, & unadulterated	Out, C	<b>Food/Color Additives &amp; Toxic Substances</b>	
13. Required records available: shellstock tags, parasite destruction	N/O	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used	Out
		<b>Conformance with Approved Procedures</b>	
		28. Compliance with variance/specialized process/HACCP	N/A



### GOOD RETAIL PRACTICES

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

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

### FOOD EMPLOYEE CERTIFICATION

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
3/6/2017	STEVE WENG (Signature on File)		3/6/2017	Theresa Mosby		3/6/2017	11:30 AM	12:45 PM

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### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
1.	46.102	The Person-in-Charge is not performing the duties as required by the PA food code to actively manage food safety in this facility. REPEAT VIOLATION of 2016.		
12.	46.201	Observed a cracked, black tote beneath the cooling unit filled with condensate, dripping into a tote of raw chicken in the walk-in cooler.		
14.	46.281	Observed raw fish stored above seafood salad in the walk-in cooler.		
14.	46.281	Raw shell eggs observed stored above various sauces in the walk-in cooler.		
14.	46.281	Raw chicken observed being stored above assorted sauces in the walk-in cooler.		
15.	46.711(a)	Observed old food residue on the holders for eggs rolls.		
15.	46.711(a)	Observed dirty scissors, vegetable chopper, peelers, and cleavers stored in a small, black tote in a drawer, wet with old food residue. REPEAT VIOLATION FROM 2016.		
27.	46.1021	Observed a bottle of lye in crystal form stored beneath the sushi buffet table.		
34.	46.383	Beef observed thawing in standing water in stainless steel bowl in the 3 compartment sink, which is not an approved thawing method. REPEAT VIOLATION OF 2016.		
36.	46.282	Observed an unidentified brown powder in a can marked "mashed potatoes", above the food preparation table. REPEAT VIOLATION OF 2016.	3/9/2017	
36.	46.282	Observed hot, brown liquid stored above the food preparation table, in a jar from another establishment marked olives.	3/9/2017	
38.	46.321	Observed bulk food (bags of flour) stored open in the storage area.	3/8/2017	
40.	46.304	Observed wet wiping cloths in the food preparation area, not being stored in sanitizer solution. REPEAT VIOLATION OF 2016.	3/9/2017	
44.	46.692	Food facility is reusing large plastic buckets from another establishment, to store tea.	3/9/2017	
44.	46.692	Food facility is reusing glass jars and squeeze bottles from other establishments, which are intended to be a single-service or single-use article.	3/8/2017	
46.	46.521	Facility is using a plastic container without a handle rather than a ladle to scoop liquid tea for customer drinks.	3/9/2017	
46.	46.671	The handle of the walk-in freezer is broken off and a plastic twine is being used as a handle.	3/11/2017	Repeat Violation
48.	46.711(b)(c)	These items have grease and old food residue build-up on them and are not clean to sight and touch: handles, doors, knobs, and the undersides of handles.	3/10/2017	
50.	46.825(b)-(e)	Observed the faucet of the hand-wash sink leaking when the water is turned off. REPEAT VIOLATION OF 2016.	3/10/2017	
54.	46.901	Observed 4-5 areas of the wall in the hibachi area that covered with duct tape and packing tape and are no longer smooth and easily cleanable.	3/11/2017	

### PUBLISHED COMMENTS

This inspection report is in part to an ongoing investigation.  
This inspection was started on 3/6/17 at 11:30. I was accompanied by Sergeant Brian Cloonan of the East Lampeter Police Department, Lieutenant Sidney R. Eachus II of the East Lampeter Police Department, and Zoning Officer Tara Hitchens of East Lampeter.  
During the inspection several violations were observed, critical and GMP violations, which were all noted on the report.  
While inspecting the storage area, I observed in the farthest back portion of the rack, on the bottom, was an open box that contained bottles. I pulled the box out and looked at the bottles, they were 3 opened bottles of crystal lye. One bottle was extremely dirty, the other two were not. I secured that box for our laboratory. Beneath that box was another unopened box of crystal lye.  
During the inspection in the outer area where the round hibachi is located, I inspected the area below inside the sushi buffet table and there was a bottle of lye stored there. Photographs were taken of some critical violations and of where and how the lye was stored.  
In the office which is inside the food prep area, I observed 3 aerosol cans for insects, and one bottle of liquid weed killer.  
  
Per PDA protocol citations will be filed for repeated violations.  
No imminent health hazards were observed during this inspection.  
Report was reviewed with the owner, Steven Weng on 3-7-17.