



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

33

Establishment Name Yoki Buffet Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 210 Sgt. Paul Huff Parkway Northwest ☐ Temporary ☐ Seasonal
City Cleveland Time in 10:50 AM AM / PM Time out 01:27 PM AM / PM
Inspection Date 09/09/2024 Establishment # 605325044 Embargoed 9
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 358

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
4	IN	OUT	NA	NO	Proper cooking time and temperatures					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
5	IN	OUT	NA	NO	Proper reheating procedures for hot holding					5
6	IN	OUT	NA	NO	Proper cooling time and temperature					5
7	IN	OUT	NA	NO	Proper hot holding temperatures					5
8	IN	OUT	NA	NO	Proper cold holding temperatures					5
9	IN	OUT	NA	NO	Proper date marking and disposition					5
Preventing Contamination by Hands					Time as a public health control: procedures and records			COS R WT		
10	IN	OUT	NA	NO	Hands clean and properly washed					5
11	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
12	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Consumer Advisory			COS R WT		
13	IN	OUT	NA	NO	Food obtained from approved source					4
14	IN	OUT	NA	NO	Food received at proper temperature					5
15	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
16	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
Protection from Contamination					Highly Susceptible Populations			COS R WT		
17	IN	OUT	NA	NO	Food separated and protected					4
18	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
19	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
Chemicals					Compliance with Approved Procedures			COS R WT		
20	IN	OUT	NA	NO	Food additives: approved and properly used					5
21	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
22	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
32	OUT				Warewashing facilities, installed, maintained, used, test strips					1
33	OUT				Nonfood-contact surfaces clean					1
34	OUT				Physical Facilities			COS R WT		
35	OUT				Hot and cold water available; adequate pressure					2
36	OUT				Plumbing installed; proper backflow devices					2
37	OUT				Sewage and waste water properly disposed					2
38	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
39	OUT				Garbage/refuse properly disposed; facilities maintained					1
40	OUT				Physical facilities installed, maintained, and clean					1
41	OUT				Adequate ventilation and lighting; designated areas used					1
Food Identification					Administrative Items			COS R WT		
42	OUT				Current permit posted					0
43	OUT				Most recent inspection posted					0
Prevention of Food Contamination					Compliance Status			YES NO WT		
44	OUT				Non-Smokers Protection Act			COS R WT		
45	OUT				Compliance with TN Non-Smoker Protection Act					0
46	OUT				Tobacco products offered for sale					0
47	OUT				If tobacco products are sold, NSPA survey completed					0
48	OUT									
49	OUT									
50	OUT									
51	OUT									
52	OUT									
53	OUT									
54	OUT									
55	OUT									
56	OUT									
57	OUT									
58	OUT									
59	OUT									

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Shamir Date 09/09/2024 Signature of Environmental Health Specialist [Signature] Date 09/09/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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Establishment Information

Establishment Name: Yoki Buffet
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NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishwasher	Chlorine	0	
3CS Temporary COS	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	36
Raw chicken	41
Prep cooler	35
WIC	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cut cabbage	Cold Holding	49
Raw chicken	Cold Holding	40
Octopus at 20 min from prep from cutting	Cooling	57
Crab meat	Cold Holding	37
Pork dumplings at 2 hrs	Cooling	39
Chicken	Cooking	171
Steak	Cooking	173
Sliced melon at 2 hrs from prep	Cooling	47
Raw chicken	Cold Holding	55
Chicken sticks	Cooking	156
Egg drop soup	Hot Holding	153
Teriyaki chicken	Hot Holding	137
Crab salad	Cold Holding	46
Fried chicken	Hot Holding	116
Raw shrimp	Cold Holding	48

Observed Violations

Total # 39

Repeated # 0

- 1: Clear lack of active managerial control demonstrated by multiple priority violations documented below. Discussed risk control plans to address priority concerns.
- 2: No specific policy available. Another sample will be emailed.
- 4: Employee drinking from unapproved container in food prep area. Educated.
- 4: Observed employee eating watermelon in prep area. Educated.
- 6: Employee did not change gloves and wash hands between touching his face and performing food prep. Educated.
- 6: Employees not washing hands between re-entering kitchen and performing food prep. Educated on proper handwashing.
- 7: Employee handle RTE octopus with his bare hands. PIC will re-cook octopus to 165F.
- 8: No hot water available in restrooms. COS
- 11: Can of pineapples very damaged at seal. EMB 7 lbs.
- 12: No documentation available showing salmon and tuna offered raw as safe from parasites.
- 13: Uncovered raw chicken stored over uncovered raw shrimp in prep cooler.
- 13: Uncovered raw chicken stored behind uncovered raw steak on self-service line exposing the steak to contamination.
- 14: No chlorine sanitizer dispensing from dishwasher. 3CS will be used for sanitizing until dishwasher is repaired.
- 14: In-use metal bowl hit against inside of trash can to shake off food debris, then set back on prep table. Educated. Bowl must be cleaned and sanitized before re-use.
- 14: Pot and spoon not cleaned and sanitized between uses for raw chicken and raw steak/pork. COS
- 16: Chicken on sticks only cooked to 156F in oven. Cooking process will be continued to at least 165F.
- 19: White rice used for sushi prep at 90F. Discussed potential use of TPHC.
- 19: Fried chicken on buffet line at 116F. PIC EMB 2 lbs. Discussed potential use of TPHC. Line will be monitored.
- 20: Raw shrimp, raw steak, raw chicken at 46-48F on buffet line. Products will be cooled with ice and line will be monitored.
- 20: Raw chicken set and left on prep table around 1 hour ago for prep purposes. Product will be moved back to cooler to cool down until establishment is ready to start prep process.
- 20: Crab salad, other TCS products on buffet line at 46F. Products were set into insufficient ice. Additional ice will be added. Discussed potential use of TPHC.

Observed Violations

Total # 39

Repeated # 0

- 20: Cut cabbage prepared yesterday was set out this morning around one hour ago and is now at 49F. Product will be moved to cooler to cool down. Discussed proper cold-holding.
- 21: Chicken cooked three days ago not dated. Several products made yesterday not dated.
- 23: Consumer advisory needed for sushi that contains raw salmon/tuna/other seafood products. Advisory needed for menu and point of sale/point of service.
- 26: Unlabeled chemical spray bottles of cleaners stored in employee restroom.
- 33: Raw chicken thawing in plastic container on prep counter. Discussed approved thawing methods.
- 34: No readily visible thermometer in small freezer. Thermometer in glass door cooler and one WIC broken.
- 35: Unlabeled containers of oil, sugar, corn starch, etc.
- 36: Flies observed throughout kitchen (backdoor left propped open).
- 37: Green onions, chips not protected by sneeze guard on buffet line.
- 37: Bucket of food coloring stored on floor.
- 38: Employee in food prep wearing watch.
- 39: Wet wiping cloth not stored in sanitizer, left on prep table.
- 41: In-use knives stored in tight spaces between tables and coolers that are not easily cleaned.
- 41: In-use spatulas stored in standing water near grill.
- 42: Containers wet stacked.
- 45: Low shelves in WIC made of absorbent wood.
- 51: Covered receptacle needed in employee restroom.
- 55: Current permit not posted.

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Comments/Other Observations

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
9: See source information.
10: (IN) All food received was in good condition and at the proper temperature.
15: (IN) No unsafe, returned or previously served food served.
17: (NO) No TCS foods reheated during inspection.
18: All TCS food cooling within required timeframe. See temperature records.
22: (NA) No food held under time as a public health control. Discussed potential use.
24: (NA) A highly susceptible population is not served.
25: (NA) Establishment does not use any additives or sulfites on the premises.
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57:
58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Water	Source:	Cleveland Utilities
Source Type:	Food	Source:	Sysco
Source Type:	Food	Source:	Alliance Food Group
Source Type:	Food	Source:	PFG
Source Type:	Food	Source:	Eagle Food Service

Additional Comments

<https://www.tn.gov/health/health-program-areas/eh-program/eh-foodlaw.html>

Food safety training and risk control plans strongly advised.