



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 48669 (R2/2-05)
SDH Form 51-0001

**GRANT COUNTY HEALTH DEPT.
FOOD DIVISION
401 SOUTH ADAMS STREET
MARION, IN 46953**

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name TEPPENYAKI Buffet	Telephone Number 765-677-058	Date of Inspection (mm/dd/yr) 5-16-17	ID # 27
Establishment Address (number and street, city, state, ZIP code) 1310 W 38th St. MARION	() Owner	Follow-up	Release Date
Owner Jin Qiu Zhan	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) REQUEST PER OWNER	Summary of Violations: C13 NC6 R	
Owner's Address 1050 N JONESWAY - MARION		Menu Type (See back of page) 1 2 3 4 5	
Person in Charge JIN QIU ZHAN			
Responsible Person's E-mail NA			
Certified Food Handler JIN QIU ZHAN exp 5/22			

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
	C		Coleslaw, broccoli salad, and sushi were not being held at 41°F or below.	
	NC		Unprotected food (dried noodles & chopped onions) being stored in dining area.	
	C		The scoop used to dip rice in a metal container in water temp @ 76°F and needs to be 135°F	
	C		non-handled scoop was being used for soy sauce & breading.	
	C		un-marked bottle of orange liquid not labeled to its contents.	

Received by (name and title printed):	Inspected by (name and title printed): Rachel Fazio / Tracy Little-Fazio
Received by (signature):	Inspected by (signature): [Signature]
cc: TAD	cc: [Signature]

REQUESTED BY OWNER **NARRATIVE REPORT**

Establishment Name			Address	Inspection Date
TEPPEN YAKI			1310 W 38 th ST. MARION	5-10-17
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
	C		ON RACK IN DEEP FRYER AREA, 1 CONTAINER OF EGG ROLLS, 1- PLATE OF CHICKEN WINGS 1- PAN OF CHICKEN WINGS COOLING ON RACK AND AT ROOM TEMP, NOT IN COOLER AND KEPT 41°F OR BELOW	
	C		CANNOT TOUCH COOKED FOOD WITH BARE HANDS	
	C		3- HANDSINKS SOILED WITH FOOD DEBRIS, (STAY CLEAN ALL TIME)	
	C		PANS CLEAN STACKED TOGETHER ARE WET, NEED SEPARATED AND AIR DRY ALSO HAD FOOD DEBRIS IN PANS	
	C		3-BAY SINK WASH BAY / SANITIZE BAY SOILED WITH FOOD DEBRIS (STAY CLEAN) FOOD STICKING TO CLEAN PANS ETC.	
	C		MEAT SLICER AND CAN OPENER NOT IN USE STORED AS CLEAN SOILED DRIED FOOD DEBRIS.	
	NC		MEAT ROOM PREP SINK, DRAINBOARD AND FLOOR SOILED WITH DRIED FOOD DEBRIS	
	NC		SOILED WIPING CLOTHS ON PREP TABLES	
	C		NO SANITIZER MADE FOR SOILED WIPING CLOTHS	
	C		NEED SEPARATE CLOTH / SANITIZER FOR CLEANING OF EQUIPMENT WHEN FIXING RAW CHICKEN	
	C		DATE MARK FOOD ALSO STORE RAW FOOD ON BOTTOM, COOKED FOOD ABOVE RAW	
Received By (Name & Title)			Inspected By (Name & Title)	
TAO			R. Little (AIR FSO) / TRACI LITTLE	
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NARRATIVE REPORT

Establishment Name Teppen Yaki Buffet		Address 1310 W 38th St. Marion	Inspection Date 5-10-17	
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
	NC		The area around the wall in the dish washing room & above the 3-bay sink needs to be re-sealed - was noted to have fungal growth.	
	NC		Shelves holding clean pots & pans were soiled w/ dirt	
	NC		The area around the wok station was heavily soiled w/ food debris.	
			The prep area work station was soiled w/ old food debris.	
	*		THIS WAS A WALK-THRU, REQUESTED BY JIN QIU ZHAN - OWNER, GCMD TO HELP WITH SANITIZATION IMPROVEMENT	
Received By (Name & Title)		Inspected By (Name & Title)		Page <u>3</u> of <u>3</u>
7AO		TRACU / FSD		