RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 57480 (R2 / 4-25)
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date	10 Days
No. of Risk Factor/Intervention Violations	11
No. of Repeat Risk Factor/Intervention Violations	0

Date 5-8-26
Time In
Time Out

Establishment	Address	City/State	Zip Code	Telephone
New Asian Buffet	1367 North Cass Street	Wabash, Indiana	46992	(260) 274-1349

License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
45	Hui Chen	Routine	Restaurant	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

	Compliance Status		COS	R
Supervision				
1	IN OUT N/A N/O	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A N/O	Certified Food Protection Manager		
Employee Health				
3	IN OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN OUT N/A N/O	Proper use of restriction and exclusion		
5	IN OUT N/A N/O	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN OUT N/A N/O	Proper eating, tasting, drinking, or tobacco products use		
7	IN OUT N/A N/O	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN OUT N/A N/O	Hands clean & properly washed	X	
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	IN OUT N/A N/O	Food obtained from approved source		
12	IN OUT N/A N/O	Food received at proper temperature		
13	IN OUT N/A N/O	Food in good condition, safe, & unadulterated		
14	IN OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15	IN OUT N/A N/O	Food separated and protected	X	
16	IN OUT N/A N/O	Food-contact surfaces; cleaned & sanitized		

	Compliance Status		COS	R
17	IN OUT N/A N/O	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN OUT N/A N/O	Proper cooking time & temperatures		
19	IN OUT N/A N/O	Proper reheating procedures for hot holding		
20	IN OUT N/A N/O	Proper cooling time and temperature		
21	IN OUT N/A N/O	Proper hot holding temperatures		
22	IN OUT N/A N/O	Proper cold holding temperatures		
23	IN OUT N/A N/O	Proper date marking and disposition		
24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records	X	
Consumer Advisory				
25	IN OUT N/A N/O	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN OUT N/A N/O	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN OUT N/A N/O	Food additives: approved & properly used		
28	IN OUT N/A N/O	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	IN OUT N/A N/O	Compliance with variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

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

Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

		Compliance Status	COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39	X	Contamination prevented during food preparation, storage & display	X	
40		Personal cleanliness		
41	X	Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

		Compliance Status	COS	R
Proper Use of Utensils				
43	X	In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	X	Non-food contact surfaces clean	X	
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & wastewater properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature) Hui Chen Date: 5-8-26

Inspector (Signature)

Follow-up: YES NO (Circle one) Follow-up Date:

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License/Permit # 45

Date 5-8-26

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OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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Compliance Status				Compliance Status			
57 IN OUT N/A N/O Outdoor Food Operation				58 IN OUT N/A N/O Mobile Retail Food Establishment			

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shrimp	39°	walk-in cooler	41°	Soup	160°
Chicken	39°	fish-sushi bar	39°	Cottage cheese	36°
Cheese	30°	hot seafood	155°	General Tsao's Chicken	190°
Seafood salad	40°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.	Complete by Date:
15/175 (a)(4)	- Food uncovered in cold holding coolers and walk in cooler. (c)	COS
15/175 (a)(1)(A)	- Raw meat stored above Ready-to-eat foods in cold holding cooler and walk-in cooler. (P)	COS
39/242	- Counter can opener-dirty (c)	COS
49/306	- Walk-in Cooler floor had blood coming from a bag on the floor that had dead duck in it. Was told it was their personal food. Walk-in floor also had raw chicken juice dripping onto floor. (c) - mopped up.	COS
8/141	- Employees were washing hands in 5 gallon bucket of water instead of using hand sink, while cooking. (P) (educated not to)	COS
16/307	- Ice machine needs cleaned-front, back, door, & seal. (c)	

Person In Charge (Signature) [signature] Date: 5-8-26

Inspector (Signature) [signature] Date: 5-8-26

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55/422	- 2 holes that are temporarily covered under dishwashing area- need repaired. (c)	8/8/26
55/411	- Coving needed along the bottom of the walls of the dishwashing area. - filthy (c)	8/8/26
41/185	- No sanitizing bucket with towels to wipe counters present in kitchen food prep area. (c)	
43/183	- Ice scoop out on top of ice bin unprotected. (c)	
24/216 (b)(3)	- No time to discard sushi- on sushi bar. Owner put times on in front of me, after asking where they were. (Pf)	COS

Published Comment

email: h1984C29@yahoo.com

Person In Charge (Signature) Hui Chen — **Date:** 5-8-26

Inspector (Signature) — **Date:** 5-8-26