

**China Buffet**  
**125 N. Dumas Ave**  
**Permit #7707**

**February 3, 2011**

**Health Inspection- (30)** No hot water (cos). No flushing toilets (cos). No water pressure (cos). Thawing shrimp at room temperature in the 3 compartment sink (cos). Causing cross contamination by thawing chicken on a wrack over bread (cos). Dishes in the hand washing sink (cos). Several containers of various sauces were being stored on the floor in the walk in cooler. Ceiling tiles down in the kitchen. No thermometer in the reach in ice cream cooler. Sanitizer water was not strong enough. **Everything but the water violations to be re-inspected in 10 days.**

**February 4, 2011**

**Re-inspection- (0)** Water was working properly. **All other violations to be corrected in 10 days.**

**February 14, 2011**

**Re-inspection- (3)** No thermometer located in the reach in ice cream cooler. **To be corrected in 10 days. All other violations corrected.**

**February 24, 2011**

**Re-inspection-** All major violations have been corrected.