

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GREAT WALL BUFFET	REGULAR	2018-01-05	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.14.(A)	Ventilation not clean.	N
GREAT WALL BUFFET	REGULAR	2018-03-30	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-501.19	Toilet room door is not closed.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
GREAT WALL BUFFET	REGULAR	2018-09-07	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-501.11	Equipment in disrepair.	N
GREAT WALL BUFFET	REGULAR	2019-07-09	No	4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N

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GREAT WALL BUFFET	REGULAR	2021-10-20	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-209.11	Employees are not storing their personal care items in facilities as specified under 6-305.11.(B).	N
				3-501.13	Improper thawing.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-601.12.(C)	Food presented for consumption not honestly presented due to unidentified surimi.	N
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N
GREAT WALL BUFFET	REGULAR	2023-05-10	Yes	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(A)	Hand wash facility not accessible.	N

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				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-203.12	Shell stock identification not properly maintained.	C
				3-302.11.(A). (5).(B)	Food stored in packages, covered containers or wrappings subject to cross contamination.	N
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-209.11	Employees are not storing their personal care items in facilities as specified under 6-305.11.(B).	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
GREAT WALL BUFFET	FOLLOW_UP_FULL	2023-05-25	Yes	2-102.12	No Certified Food Protection Manager.	N
				3-201.11.(A)	Food obtained from sources that do not comply with law.	C
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N

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				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.11	Equipment in disrepair.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
GREAT WALL BUFFET	FOLLOW_UP_FULL	2023-06-13	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				3-302.11.(A).(1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-302.11.(A).(1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-101.11.(B)	Material used in construction of utensils or food contact surfaces of equipment is not durable, corrosion-resistant, or nonabsorbent.	N
GREAT WALL BUFFET	REGULAR	2023-08-22	No	3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
GREAT WALL BUFFET	REGULAR	2023-11-28	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N

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				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
GREAT WALL BUFFET	REGULAR	2024-02-27	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C