

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0	Date 05/28/2019
Establishment China Garden Chinese Restaurant		License/Permit # 19 002	Time In 10:50 AM
Street Address 521 Jubilee Lane		Permit Holder China Garden Xiang IL Inc	Time Out 12:30 PM
City/State Germantown Hills, IL		ZIP Code 61548	Purpose of Inspection Routine Inspection

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

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.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			

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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	X		X
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39	X		X	Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55			
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				57			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: China Garden Chinese Restaurant

Establishment #: 19 002

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried rice/rice warmer unit	162	Sweet & sour chicken/WIC	36	Pork egg rolls/RIC	36
White rice/rice warmer unit	165	Pork egg rolls/WIC	36		
Egg drop soup/steam table	199	Rice noodles/WIC	37		
Wonton soup/steam table	181	Vegetable egg roll/WIC	37		
Mongolian beef/wok	176	Crab rangoon/WIC	36		
Orange chicken/wok	169	Lo mein noodles/RIC	38		
		Wontons/RIC	38		
		Rice noodles/RIC	36		
		Sweet & sour chicken/RIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-305.14 (C) Observed in WIC crab rangoon stored uncovered on tray below condenser unit. During preparation, unpackaged food shall be protected from environmental sources of contamination. Tray of crab rangoon covered with clear plastic wrap by male food employee during inspection.
39	3-307.11 (C) Observed in RIC (food prep) food container of liquid food substance in direct contact with cut celery in water. Food shall be protected from contamination. Food container removed from cut celery by female person-in-charge during inspection.
43	3-304.12 (C) Observed in RIC (food prep) small stainless steel bowl without handle stored in direct contact with raw shrimp. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles extended "up" above the top of the food and the container. Small stainless steel bowl removed from shrimp by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Xiang Chen

Xiang Chen 12844226 – ServSafe Exp. 10/2020			
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HACCP Topic: TCS food temperature requirements, Hepatitis A

Chen
May 28, 2019
 Person In Charge (Signature) Date

Paul Wilbur Wong
EL
Follow-up: Yes No (Check one)
Follow-up Date: _____
 Inspector (Signature)

