

Food Establishment Inspection Report

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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 02/22/2023	
Establishment China Garden Chinese Restaurant		License/Permit # 23 094 Time In 11:45 AM	
Street Address 521 Jubilee Lane		No. of Repeat Risk Factor/Intervention Violations 0 Time Out 1:15 PM	
City/State Germantown Hills, IL		Permit Holder China Garden Xiang IL Inc Risk Category I	
		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

Compliance Status			COS	R	Compliance Status	COS	R																																																																																																																																																
Supervision																																																																																																																																																							
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																																
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																
Employee Health																																																																																																																																																							
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																		
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory								14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations								Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances								28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP		
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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

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Safe Food and Water																																																																																																																																																																																									
30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored	X																																																																																																																																																																																	
31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44		Utensils, equipment & linens: properly stored, dried, & handled		Food Temperature Control								45					46					47					45		Single-use/single-service articles: properly stored and used		33	Proper cooling methods used; adequate equipment for temperature control				48					34	Plant food properly cooked for hot holding				49					35	Approved thawing methods used				Utensils, Equipment and Vending								36	Thermometers provided & accurate				50					Food Identification								51					37	X	Food properly labeled; original container	X		52					Prevention of Food Contamination								53					38	Insects, rodents, and animals not present				54					39	Contamination prevented during food preparation, storage and display				55					40	Personal cleanliness				56	X	Adequate ventilation and lighting; designated areas used			41	Wiping cloths: properly used and stored				Physical Facilities								42	Washing fruits and vegetables				57		All food employees have food handler training			Employee Training								58		Allergen training as required		
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Establishment: China Garden Chinese Restaurant

Establishment #: 23 094

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	175	Sweet & sour chicken/cold-hold	40	Sweet & sour chicken/WIC	41
White rice/rice warmer unit	160	General Tso's chicken/cold-hold	39	General Tso's chicken/WIC	41
Chicken on a stick/fryer	188	Pork egg roll/RIC	40	Lo Mein noodles-cooling/WIC	47
Egg drop soup/hot-holding	179	Crab Rangoon/RIC	40	Raw chicken/WIC	41
		Chicken/RIC prep	38		
		Shrimp/RIC prep	41		
		Cut mini corn/RIC prep	39		
		Rice noodles/RIC prep	40		
		Cut vegetables/WIC	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen on shelf below prep table dry white food substance in clear plastic container without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry white food substance was salt according to person-in-charge, and labeled by person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen handle of large scoop stored in direct contact with flour in rolling container. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at 135° F or above. Large scoop removed from flour by person-in-charge during inspection.
43	3-304.12 (C) Observed along food prep area white plastic rice spatula stored directly in clear plastic container of water with a water temperature of 54° F as measured with a food temperature measuring device with metal-stem. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at 135° F or above. White plastic rice spatula removed from water by person-in-charge during inspection.
56	4-204.11 (C) Observed above woks exhaust hood filters soiled with accumulated debris & grease. Exhaust ventilation hood systems in food preparation areas shall be designed to prevent grease or condensation from draining or dripping onto food and equipment. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Henan Liu

Henan Liu 22932053 – ServSafe Exp. 11/2027	Xiang Chen 20321768 – ServSafe Exp. 3/2026		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Henan Liu

Person in Charge (Signature)

Feb 22, 2023

Date

EL

Paul Williams (Signature)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment: China Garden Chinese Restaurant

Establishment #: 23 094

Heran Liu
Person in Charge (Signature)

Person in Charge (Signature)

Feb 22, 2023

Date

Paul Wilens wcnD

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: