

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 10/11/2023	
Establishment China Garden Chinese Restaurant		License/Permit # 23 094		No. of Repeat Risk Factor/Intervention Violations 0	
Street Address 521 Jubilee Lane		Permit Holder China Garden Xiang IL Inc		Risk Category I	
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	
Supervision					
1	In	Person in charge present, demonstrates knowledge, and performs duties			
2	In	Certified Food Protection Manager (CFPM)			
Employee Health					
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In	Proper use of restriction and exclusion			
5	In	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
6	In	Proper eating, tasting, drinking, or tobacco use			
7	In	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	In	Hands clean and properly washed			
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In	Adequate handwashing sinks properly supplied and accessible			
Approved Source					
11	In	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13	In	Food in good condition, safe, and unadulterated			
14	N/A	Required records available: shellstock tags, parasite destruction			
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	Compliance Status	
Safe Food and Water					
30		Pasteurized eggs used where required			
31		Water and 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	X	Food properly labeled; original container	X		
Prevention of Food Contamination					
38		Insects, rodents, and animals not present			
39		Contamination prevented during food preparation, storage and display			
40		Personal cleanliness			
41		Wiping cloths: properly used and stored			
42		Washing fruits and vegetables			
Proper Use of Utensils					
43	X	In-use utensils: properly stored	X		
44		Utensils, equipment & linens: properly stored, dried, & handled			
45	X	Single-use/single-service articles: properly stored and used			
46		Gloves used properly			
Utensils, Equipment and Vending					
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X		
48		Warewashing facilities: installed, maintained, & used; test strips			
49		Non-food contact surfaces clean			
Physical Facilities					
50		Hot and cold water available; adequate pressure			
51		Plumbing installed; proper backflow devices			
52		Sewage and waste water properly disposed			
53		Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55		Physical facilities installed, maintained, and clean			
56	X	Adequate ventilation and lighting; designated areas used			
Employee Training					
57		All food employees have food handler 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

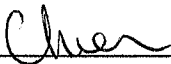
PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Fried rice/rice warmer unit	165		Shrimp-thawing/sink	61		Lo Mein noodles-cooling/WIC	43
White rice/rice warmer unit	165		Chicken/RIC prep	36		Sweet & sour chicken/RIC	36
Egg drop soup/hot-holding	182		Shrimp/RIC prep	36		Egg rolls/RIC	36
Shrimp-fried rice/wok	182		Cut mini corn/RIC prep	37		Crab rangoon/RIC	37
Rice spatula/water	84		Rice noodles/RIC prep	37			
			Kung Po chicken/WIC	41			
			Sweet & sour chicken/WIC	41			
			General Tso's chicken/WIC	41			
			Cut vegetables/WIC	41			

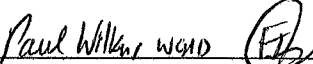
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen on counter behind rice warmer units dry 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 food substance was peanuts according to person-in-charge, and labeled 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 84° 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.
45	4-903.11 (C) Observed in hallway closed boxes of bowls with lids stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.11 (P) Observed in kitchen on prep table cut green onions stored in re-used plastic container originally labeled Rumford baking powder. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food. Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1
CFPM Verification (name, expiration date, ID#): Xiang Chen	
Xiang Chen 20321768 – ServSafe Exp. 3/2026	Henan Liu 22932053 – ServSafe Exp. 11/2027
HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy	


Person in Charge (Signature)

Oct 11, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: China Garden Chinese Restaurant

Establishment #: 23 094

[illegible]

Person in Charge (Signature) Chen

Oct 11, 2023

Date _____

Paul Wain, W910
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: