

Food Establishment Inspection Report

Page 1 of 3

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		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:20 AM
Street Address 521 Jubilee Lane		Permit Holder China Garden Xiang IL Inc		Time Out 12:50 PM
City/State Germantown Hills, IL		Risk Category I		
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																																																																																																																																											
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	Preventing Contamination by Hands								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				Approved Source								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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R																																																																																																											
30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored	X																																																																																																										
31	Water and ice from approved source				44		Utensils, equipment & linens: properly stored, dried, & handled																																																																																																											
32	Variance obtained for specialized processing methods				45	X	Single-use/single-service articles: properly stored and used																																																																																																											
Food Temperature Control																																																																																																																		
33	Proper cooling methods used; adequate equipment for temperature control				46		Gloves used properly																																																																																																											
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending																																																																																																													
35	Approved thawing methods used				47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X	36	Thermometers provided & accurate				48		Warewashing facilities: installed, maintained, & used; test strips		Food Identification								49		Non-food contact surfaces clean		37	X	Food properly labeled; original container	X	Physical Facilities				Prevention of Food Contamination								50		Hot and cold water available; adequate pressure		38	Insects, rodents, and animals not present				51		Plumbing installed; proper backflow devices		39	Contamination prevented during food preparation, storage and display				52		Sewage and waste water properly disposed		40	Personal cleanliness				53		Toilet facilities: properly constructed, supplied, & cleaned		41	Wiping cloths: properly used and stored				54		Garbage & refuse properly disposed; facilities maintained		42	Washing fruits and vegetables				55		Physical facilities installed, maintained, and clean		Employee Training								56	X	Adequate ventilation and lighting; designated areas used		57		All food employees have food handler training		58		Allergen training as required	
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Page 2 of 3

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

Page 3 of 3

Establishment: China Garden Chinese Restaurant

Establishment #: 23 094

Chen

Oct 11, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: