

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 1	Date 01/30/2024
Establishment China Garden Chinese Restaurant		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:10 PM
Street Address 521 Jubilee Lane		Permit Holder China Garden Xiang IL Inc	Time Out 1:30 PM
City/State Germantown Hills, IL		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

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	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					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety						
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures				
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding				
Good Hygienic Practices					20	In	Proper cooling time and temperature				
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures				
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures				
Preventing Contamination by Hands					23	In	Proper date marking and disposition				
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records				
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory						
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food				
Approved Source					Highly Susceptible Populations						
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered				
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances						
13	Out	Food in good condition, safe, and unadulterated	X		27	N/A	Food additives: approved and properly used				
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used				
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											
					COS	R					
Safe Food and Water					Proper Use of Utensils						
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	Varlance obtained for specialized processing methods				45		Single-use/single-service articles: properly stored and used				
Food Temperature Control					46		Gloves used properly				
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending						
34	Plant food properly cooked for hot holding				47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
35	Approved thawing methods used				48		Warewashing facilities: installed, maintained, & used; test strips				
36	Thermometers provided & accurate				49		Non-food contact surfaces clean				
Food Identification					Physical Facilities						
37	Food properly labeled; original container				50		Hot and cold water available; adequate pressure				
Prevention of Food Contamination					51		Plumbing installed; proper backflow devices				
38	Insects, rodents, and animals not present				52		Sewage and waste water properly disposed				
39	Contamination prevented during food preparation, storage and display				53		Toilet facilities: properly constructed, supplied, & cleaned				
40	Personal cleanliness				54		Garbage & refuse properly disposed; facilities maintained				
41	Wiping cloths: properly used and stored				55		Physical facilities installed, maintained, and clean				
42	Washing fruits and vegetables				56	X	Adequate ventilation and lighting; designated areas used				
Employee Training					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 #: 24 060

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	163	Shrimp/RIC prep	36	Kung Po chicken/WIC	41
White rice/rice warmer unit	159	Chicken/RIC prep	35	Sweet & sour chicken/RIC	40
Egg drop soup/hot-holding	165	Cut vegetables/RIC prep	36	Egg rolls/RIC	38
Rice spatula/water	103	Cut mini corn/RIC prep	34	Crab rangoon/RIC	39
Sweet & sour chicken/wok	171	Rice noodles/RIC prep	37		
Beef & broccoli/wok	168	Lo Mein noodles-cooling/WIC	52		
		Sweet & sour chicken/WIC	41		
		General Tso's chicken/WIC	41		
		Cut vegetables/WIC	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

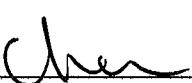
Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in kitchen two (2) dented cans of Gold Label soy sauce on slotted shelf along wall. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented cans removed from shelf 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 103° 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 in kitchen exhaust hood filters above fryers and woks soiled with accumulated debris and grease. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.

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

Xiang Chen
20321768 – ServSafe
Exp. 3/2026

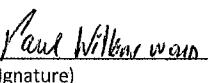
Henan Liu
22932053 – ServSafe
Exp. 11/2027

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Jan 30, 2024

Date


Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: China Garden Chinese Restaurant

Establishment #: 24 060

Chen

Person in Charge (Signature)

Jan 30, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: