

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 08/28/2024
Establishment China Garden Chinese Restaurant		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:05 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	
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	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		27	N/A	Food additives: approved and properly used
13	In	Food in good condition, safe, and unadulterated		28	In	Toxic substances properly identified, stored, and used
14	N/A	Required records available: shellstock tags, parasite destruction		29	N/A	Conformance with Approved Procedures
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		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		47		Utensils, Equipment and Vending		
34	Plant food properly cooked for hot holding		48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used		49		Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate		50		Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	X	Food properly labeled; original container	X	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	X	Contamination prevented during food preparation, storage and display	X	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		57		All food employees have food handler training	
58		Allergen training as required		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
White rice/rice warmer unit	165	Sweet & sour chicken-cooling/RIC	46	Kung Po chicken/WIC	41
Fried rice/rice warmer unit	166	Egg roll/RIC	41	Sweet & sour chicken/WIC	41
Lo mein noodles/wok	180	General Tso's chicken-cooling/RIC	45	Diced chicken/WIC	41
Chicken wings/fryer	183	Diced chicken/RIC prep	36	Cut vegetables/WIC	41
		Rice noodles/RIC prep	39		
		Cut mini corn/RIC prep	35		
		Shrimp/RIC prep	40		
		Lo mein noodles-cooling/WIC	43		
		General Tso's chicken-cool/WIC	44		

OBSERVATIONS AND CORRECTIVE ACTIONS

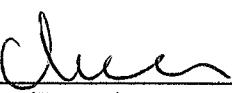
Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen food prep area two (2) clear plastic containers of dry food substance without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry food substances were salt/pepper and sugar according to the person-in-charge and labeled by the person-in-charge during inspection.
39	3-305.11 (C) Observed in storage hallway boxes of fortune cookies and box of napkins stored directly on the floor. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Boxes moved off floor by food employee 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 70° 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. Exhaust hood filters were last cleaned on 6-2-24 according to documentation provided by person-in-charge during inspection. 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)

Aug 28, 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

Ches

Person in Charge (Signature)

Aug 28, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

John Miller
Inspector (Signature)