

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 1	Date 1/2/2025																																																																																																																																																																																																														
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 11:05 AM																																																																																																																																																																																																														
Establishment China Garden Chinese Restaurant			Phone (309) 383-2200	Email																																																																																																																																																																																																														
Address 521 Jubilee Lane			City/State Germantown Hills, IL	ZIP Code 61548																																																																																																																																																																																																														
License/Permit # 25 088		Permit Holder China Garden Xiang IL Inc	Purpose of Inspection Routine	Risk Category I																																																																																																																																																																																																														
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>																																																																																																																																																																																																																		
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 the 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.																																																																																																																																																																																																																		
<table border="1"> <thead> <tr> <th>#</th> <th>Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td colspan="4" style="text-align: center;"><b>Supervision</b></td> </tr> <tr> <td>1</td> <td>IN</td> <td colspan="2">Person in charge present, demonstrates knowledge, and performs duties.</td> <td></td> </tr> <tr> <td>2</td> <td>IN</td> <td colspan="2">Certified Food Protection Manager (CFPM).</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Employee Health</b></td> </tr> <tr> <td>3</td> <td>IN</td> <td colspan="2">Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.</td> <td></td> </tr> <tr> <td>4</td> <td>IN</td> <td colspan="2">Proper use of restriction and exclusion.</td> <td></td> </tr> <tr> <td>5</td> <td>IN</td> <td colspan="2">Procedures for responding to vomiting and diarrheal events.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Good Hygienic Practices</b></td> </tr> <tr> <td>6</td> <td>IN</td> <td colspan="2">Proper eating, tasting, drinking, or tobacco product use.</td> <td></td> </tr> <tr> <td>7</td> <td>IN</td> <td colspan="2">No discharge from eyes, nose, and mouth.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Preventing Contamination by Hands</b></td> </tr> <tr> <td>8</td> <td>IN</td> <td colspan="2">Hands clean and properly washed.</td> <td></td> </tr> <tr> <td>9</td> <td>IN</td> <td colspan="2">No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.</td> <td></td> </tr> <tr> <td>10</td> <td>IN</td> <td colspan="2">Adequate handwashing sinks are properly supplied and accessible.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Approved Source</b></td> </tr> <tr> <td>11</td> <td>IN</td> <td colspan="2">Food obtained from an approved source.</td> <td></td> </tr> <tr> <td>12</td> <td>N/O</td> <td colspan="2">Food received at the proper temperature.</td> <td></td> </tr> <tr> <td>13</td> <td>IN</td> <td colspan="2">Food in good condition, safe, and unadulterated.</td> <td></td> </tr> <tr> <td>14</td> <td>N/A</td> <td colspan="2">Required records available: molluscan shellfish identification, and parasite destruction.</td> <td></td> </tr> </tbody> </table>			#	Compliance Status	COS	R	<b>Supervision</b>				1	IN	Person in charge present, demonstrates knowledge, and performs duties.			2	IN	Certified Food Protection Manager (CFPM).			<b>Employee Health</b>					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.			<b>Good Hygienic Practices</b>					6	IN	Proper eating, tasting, drinking, or tobacco product use.			7	IN	No discharge from eyes, nose, and mouth.			<b>Preventing Contamination by Hands</b>					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 are properly supplied and accessible.			<b>Approved Source</b>					11	IN	Food obtained from an approved source.			12	N/O	Food received at the proper temperature.			13	IN	Food in good condition, safe, and unadulterated.			14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			<table border="1"> <thead> <tr> <th>#</th> <th>Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td colspan="4" style="text-align: center;"><b>Protection from Contamination</b></td> </tr> <tr> <td>15</td> <td>IN</td> <td colspan="2">Food is separated and protected.</td> <td></td> </tr> <tr> <td>16</td> <td>IN</td> <td colspan="2">Food-contact surfaces; cleaned and sanitized.</td> <td></td> </tr> <tr> <td>17</td> <td>IN</td> <td colspan="2">Proper disposition of returned, previously served, reconditioned, and unsafe food.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Time/Temperature Control for Safety</b></td> </tr> <tr> <td>18</td> <td>IN</td> <td colspan="2">Proper cooking time and temperatures.</td> <td></td> </tr> <tr> <td>19</td> <td>N/O</td> <td colspan="2">Proper reheating procedures for hot holding.</td> <td></td> </tr> <tr> <td>20</td> <td>IN</td> <td colspan="2">Proper cooling time and temperature.</td> <td></td> </tr> <tr> <td>21</td> <td>IN</td> <td colspan="2">Proper hot holding temperatures.</td> <td></td> </tr> <tr> <td>22</td> <td>OUT</td> <td colspan="2">Proper cold holding temperatures.</td> <td>✓</td> </tr> <tr> <td>23</td> <td>IN</td> <td colspan="2">Proper date marking and disposition.</td> <td></td> </tr> <tr> <td>24</td> <td>N/A</td> <td colspan="2">Time as a Public Health Control; procedures and records.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Consumer Advisory</b></td> </tr> <tr> <td>25</td> <td>N/A</td> <td colspan="2">Consumer advisory is provided for raw/undercooked food.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Highly Susceptible Populations</b></td> </tr> <tr> <td>26</td> <td>N/A</td> <td colspan="2">Pasteurized foods are used; prohibited foods are not offered.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Food/Color Additives and Toxic Substances</b></td> </tr> <tr> <td>27</td> <td>N/A</td> <td colspan="2">Food additives: approved and properly used.</td> <td></td> </tr> <tr> <td>28</td> <td>IN</td> <td colspan="2">Toxic substances are properly identified, stored and used.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Conformance with Approved Procedures</b></td> </tr> <tr> <td>29</td> <td>N/A</td> <td colspan="2">Compliance with variance/specialized process/HACCP.</td> <td></td> </tr> </tbody> </table>		#	Compliance Status	COS	R	<b>Protection from Contamination</b>				15	IN	Food is separated and protected.			16	IN	Food-contact surfaces; cleaned and sanitized.			17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			<b>Time/Temperature Control for Safety</b>					18	IN	Proper cooking time and temperatures.			19	N/O	Proper reheating procedures for hot holding.			20	IN	Proper cooling time and temperature.			21	IN	Proper hot holding temperatures.			22	OUT	Proper cold holding temperatures.		✓	23	IN	Proper date marking and disposition.			24	N/A	Time as a Public Health Control; procedures and records.			<b>Consumer Advisory</b>					25	N/A	Consumer advisory is provided for raw/undercooked food.			<b>Highly Susceptible Populations</b>					26	N/A	Pasteurized foods are used; prohibited foods are not offered.			<b>Food/Color Additives and Toxic Substances</b>					27	N/A	Food additives: approved and properly used.			28	IN	Toxic substances are properly identified, stored and used.			<b>Conformance with Approved Procedures</b>					29	N/A	Compliance with variance/specialized process/HACCP.		
#	Compliance Status	COS	R																																																																																																																																																																																																															
<b>Supervision</b>																																																																																																																																																																																																																		
1	IN	Person in charge present, demonstrates knowledge, and performs duties.																																																																																																																																																																																																																
2	IN	Certified Food Protection Manager (CFPM).																																																																																																																																																																																																																
<b>Employee Health</b>																																																																																																																																																																																																																		
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.																																																																																																																																																																																																																
<b>Good Hygienic Practices</b>																																																																																																																																																																																																																		
6	IN	Proper eating, tasting, drinking, or tobacco product use.																																																																																																																																																																																																																
7	IN	No discharge from eyes, nose, and mouth.																																																																																																																																																																																																																
<b>Preventing Contamination by Hands</b>																																																																																																																																																																																																																		
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 are properly supplied and accessible.																																																																																																																																																																																																																
<b>Approved Source</b>																																																																																																																																																																																																																		
11	IN	Food obtained from an approved source.																																																																																																																																																																																																																
12	N/O	Food received at the proper temperature.																																																																																																																																																																																																																
13	IN	Food in good condition, safe, and unadulterated.																																																																																																																																																																																																																
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.																																																																																																																																																																																																																
#	Compliance Status	COS	R																																																																																																																																																																																																															
<b>Protection from Contamination</b>																																																																																																																																																																																																																		
15	IN	Food is separated and protected.																																																																																																																																																																																																																
16	IN	Food-contact surfaces; cleaned and sanitized.																																																																																																																																																																																																																
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.																																																																																																																																																																																																																
<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																		
18	IN	Proper cooking time and temperatures.																																																																																																																																																																																																																
19	N/O	Proper reheating procedures for hot holding.																																																																																																																																																																																																																
20	IN	Proper cooling time and temperature.																																																																																																																																																																																																																
21	IN	Proper hot holding temperatures.																																																																																																																																																																																																																
22	OUT	Proper cold holding temperatures.		✓																																																																																																																																																																																																														
23	IN	Proper date marking and disposition.																																																																																																																																																																																																																
24	N/A	Time as a Public Health Control; procedures and records.																																																																																																																																																																																																																
<b>Consumer Advisory</b>																																																																																																																																																																																																																		
25	N/A	Consumer advisory is provided for raw/undercooked food.																																																																																																																																																																																																																
<b>Highly Susceptible Populations</b>																																																																																																																																																																																																																		
26	N/A	Pasteurized foods are used; prohibited foods are not offered.																																																																																																																																																																																																																
<b>Food/Color Additives and Toxic Substances</b>																																																																																																																																																																																																																		
27	N/A	Food additives: approved and properly used.																																																																																																																																																																																																																
28	IN	Toxic substances are properly identified, stored and used.																																																																																																																																																																																																																
<b>Conformance with Approved Procedures</b>																																																																																																																																																																																																																		
29	N/A	Compliance with variance/specialized process/HACCP.																																																																																																																																																																																																																
<b>GOOD RETAIL PRACTICES</b>																																																																																																																																																																																																																		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																																																																																																																																																																																																																		
Mark "X" in the box if the numbered item is not in compliance			Mark "X" in the appropriate box for COS and/or R	COS: Corrected on-site during inspection    R: Repeat violation																																																																																																																																																																																																														
<table border="1"> <thead> <tr> <th>#</th> <th>X</th> <th>Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;"><b>Safe Food and Water</b></td> </tr> <tr> <td>30</td> <td></td> <td colspan="2">Pasteurized eggs are used where required.</td> <td></td> </tr> <tr> <td>31</td> <td></td> <td colspan="2">Water and ice from an approved source.</td> <td></td> </tr> <tr> <td>32</td> <td></td> <td colspan="2">Variance obtained for specialized processing methods.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Food Temperature Control</b></td> </tr> <tr> <td>33</td> <td></td> <td colspan="2">Proper cooling methods are used; adequate equipment for temperature control.</td> <td></td> </tr> <tr> <td>34</td> <td></td> <td colspan="2">Plant food properly cooked for hot holding.</td> <td></td> </tr> <tr> <td>35</td> <td></td> <td colspan="2">Approved thawing methods used.</td> <td></td> </tr> <tr> <td>36</td> <td></td> <td colspan="2">Thermometers are provided and accurate.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Food Identification</b></td> </tr> <tr> <td>37</td> <td></td> <td colspan="2">Food properly labeled; original container.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Prevention of Food Contamination</b></td> </tr> <tr> <td>38</td> <td></td> <td colspan="2">Insects, rodents, and animals not present.</td> <td></td> </tr> <tr> <td>39</td> <td></td> <td colspan="2">Contamination is prevented during food preparation, storage, and display.</td> <td></td> </tr> <tr> <td>40</td> <td></td> <td colspan="2">Personal cleanliness.</td> <td></td> </tr> <tr> <td>41</td> <td></td> <td colspan="2">Wiping cloths: properly used and stored.</td> <td></td> </tr> <tr> <td>42</td> <td></td> <td colspan="2">Washing fruits, vegetables, and other plant food.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Proper Use of Utensils</b></td> </tr> <tr> <td>43</td> <td>✓</td> <td colspan="2">In-use utensils: properly stored.</td> <td>✓</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Proper Use of Utensils (continued)</b></td> </tr> <tr> <td>44</td> <td></td> <td colspan="2">Utensils, equipment, and linens: properly stored, dried, and handled.</td> <td></td> </tr> <tr> <td>45</td> <td>✓</td> <td colspan="2">Single use/single service articles are properly stored and used.</td> <td>✓</td> </tr> <tr> <td>46</td> <td></td> <td colspan="2">Gloves used properly.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Utensils, Equipment, and Vending</b></td> </tr> <tr> <td>47</td> <td></td> <td colspan="2">Food and non-food contact surfaces cleanable, properly designed, constructed, and used.</td> <td></td> </tr> <tr> <td>48</td> <td></td> <td colspan="2">Warewashing facilities: installed, maintained, and used; test strips.</td> <td></td> </tr> <tr> <td>49</td> <td></td> <td colspan="2">Non-food contact surfaces are clean.</td> <td></td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Physical Facilities</b></td> </tr> <tr> <td>50</td> <td></td> <td colspan="2">Hot and cold water available; adequate pressure.</td> <td></td> </tr> <tr> <td>51</td> <td></td> <td colspan="2">Plumbing installed; proper backflow devices.</td> <td></td> </tr> <tr> <td>52</td> <td></td> <td colspan="2">Sewage and wastewater properly disposed.</td> <td></td> </tr> <tr> <td>53</td> <td></td> <td colspan="2">Toilet facilities: properly constructed, supplied, and cleaned.</td> <td></td> </tr> <tr> <td>54</td> <td></td> <td colspan="2">Garbage and refuse are properly disposed; facilities are maintained.</td> <td></td> </tr> <tr> <td>55</td> <td></td> <td colspan="2">Physical facilities installed, maintained, and cleaned.</td> <td></td> </tr> <tr> <td>56</td> <td>✓</td> <td colspan="2">Adequate ventilation and lighting; designated areas used.</td> <td>✓</td> </tr> <tr> <td colspan="5" style="text-align: center;"><b>Food Handler and Allergen Awareness</b></td> </tr> <tr> <td>57</td> <td></td> <td colspan="2">Food handler training 410 ILCS 625/3.06.</td> <td></td> </tr> <tr> <td>58</td> <td></td> <td colspan="2">Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).</td> <td></td> </tr> <tr> <td>59</td> <td></td> <td colspan="2">Allergen awareness notice 410 ILCS 625/3.08 (rest. only).</td> <td></td> </tr> </tbody> </table>			#	X	Compliance Status	COS	R	<b>Safe Food and Water</b>					30		Pasteurized eggs are used where required.			31		Water and ice from an approved source.			32		Variance obtained for specialized processing methods.			<b>Food Temperature Control</b>					33		Proper cooling methods are used; adequate equipment for temperature control.			34		Plant food properly cooked for hot holding.			35		Approved thawing methods used.			36		Thermometers are provided and accurate.			<b>Food Identification</b>					37		Food properly labeled; original container.			<b>Prevention of Food Contamination</b>					38		Insects, rodents, and animals not present.			39		Contamination is prevented during food preparation, storage, and display.			40		Personal cleanliness.			41		Wiping cloths: properly used and stored.			42		Washing fruits, vegetables, and other plant food.			<b>Proper Use of Utensils</b>					43	✓	In-use utensils: properly stored.		✓	<b>Proper Use of Utensils (continued)</b>					44		Utensils, equipment, and linens: properly stored, dried, and handled.			45	✓	Single use/single service articles are properly stored and used.		✓	46		Gloves used properly.			<b>Utensils, Equipment, and Vending</b>					47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			48		Warewashing facilities: installed, maintained, and used; test strips.			49		Non-food contact surfaces are clean.			<b>Physical Facilities</b>					50		Hot and cold water available; adequate pressure.			51		Plumbing installed; proper backflow devices.			52		Sewage and wastewater properly disposed.			53		Toilet facilities: properly constructed, supplied, and cleaned.			54		Garbage and refuse are properly disposed; facilities are maintained.			55		Physical facilities installed, maintained, and cleaned.			56	✓	Adequate ventilation and lighting; designated areas used.		✓	<b>Food Handler and Allergen Awareness</b>					57		Food handler training 410 ILCS 625/3.06.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).										
#	X	Compliance Status	COS	R																																																																																																																																																																																																														
<b>Safe Food and Water</b>																																																																																																																																																																																																																		
30		Pasteurized eggs are used where required.																																																																																																																																																																																																																
31		Water and ice from an approved source.																																																																																																																																																																																																																
32		Variance obtained for specialized processing methods.																																																																																																																																																																																																																
<b>Food Temperature Control</b>																																																																																																																																																																																																																		
33		Proper cooling methods are used; adequate equipment for temperature control.																																																																																																																																																																																																																
34		Plant food properly cooked for hot holding.																																																																																																																																																																																																																
35		Approved thawing methods used.																																																																																																																																																																																																																
36		Thermometers are provided and accurate.																																																																																																																																																																																																																
<b>Food Identification</b>																																																																																																																																																																																																																		
37		Food properly labeled; original container.																																																																																																																																																																																																																
<b>Prevention of Food Contamination</b>																																																																																																																																																																																																																		
38		Insects, rodents, and animals not present.																																																																																																																																																																																																																
39		Contamination is prevented during food preparation, storage, and display.																																																																																																																																																																																																																
40		Personal cleanliness.																																																																																																																																																																																																																
41		Wiping cloths: properly used and stored.																																																																																																																																																																																																																
42		Washing fruits, vegetables, and other plant food.																																																																																																																																																																																																																
<b>Proper Use of Utensils</b>																																																																																																																																																																																																																		
43	✓	In-use utensils: properly stored.		✓																																																																																																																																																																																																														
<b>Proper Use of Utensils (continued)</b>																																																																																																																																																																																																																		
44		Utensils, equipment, and linens: properly stored, dried, and handled.																																																																																																																																																																																																																
45	✓	Single use/single service articles are properly stored and used.		✓																																																																																																																																																																																																														
46		Gloves used properly.																																																																																																																																																																																																																
<b>Utensils, Equipment, and Vending</b>																																																																																																																																																																																																																		
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.																																																																																																																																																																																																																
48		Warewashing facilities: installed, maintained, and used; test strips.																																																																																																																																																																																																																
49		Non-food contact surfaces are clean.																																																																																																																																																																																																																
<b>Physical Facilities</b>																																																																																																																																																																																																																		
50		Hot and cold water available; adequate pressure.																																																																																																																																																																																																																
51		Plumbing installed; proper backflow devices.																																																																																																																																																																																																																
52		Sewage and wastewater properly disposed.																																																																																																																																																																																																																
53		Toilet facilities: properly constructed, supplied, and cleaned.																																																																																																																																																																																																																
54		Garbage and refuse are properly disposed; facilities are maintained.																																																																																																																																																																																																																
55		Physical facilities installed, maintained, and cleaned.																																																																																																																																																																																																																
56	✓	Adequate ventilation and lighting; designated areas used.		✓																																																																																																																																																																																																														
<b>Food Handler and Allergen Awareness</b>																																																																																																																																																																																																																		
57		Food handler training 410 ILCS 625/3.06.																																																																																																																																																																																																																
58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).																																																																																																																																																																																																																
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																																																																																																																																																																																																																

Person in Charge (Signature) Sherry Chen Date: 1/2/2025

Inspector (Signature) Paul Wilkins Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Page 2 of 3

Establishment: China Garden Chinese Restaurant

Establishment #: 25 088

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	Jumbo shrimp/RIC prep	33	Shrimp-cooling/WIC	43
Fried rice/rice warmer unit	166	Shrimp/RIC prep	34	Sweet & sour chicken/WIC	41
Rice spatula/water	161	Diced chicken/RIC prep	34	Lo Mein noodles/WIC	43
Sweet & sour chicken/wok	185	Sliced baby corns/RIC prep	33	Crab Rangoon/WIC	41
		Snow peas/RIC prep	33	Egg rolls/RIC	36
		Cut broccoli/RIC prep	41	General Tso's chicken/RIC	40
		Rice noodles/RIC prep	33	Sweet & sour chicken/RIC	39
		General Tso's chicken-cooling/WIC	43		

## NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual

working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within

30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

**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

**Illinois Requirements:**  Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**  
 Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in WIC internal temperature of Lo Mein noodles measured 43° F using a food temperature measuring device with metal-stem. Date marking on container of Lo Mein noodles indicated preparation date of 1/1. Time/Temperature Control for Safety Food shall be maintained at 41° F or below.
	Reviewed TCS food cold-holding and cooling temperature requirements and discussed HACCP concept with person-in-charge during inspection. Lo Mein noodles discarded by person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen metal handles of scoops stored in direct contact with rice.

# Food Establishment Inspection Report

Page 3 of 3

Establishment: China Garden Chinese Restaurant Establishment #: 25 088