

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 0	Date 6/18/2025																																																																																																							
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 11:20 AM																																																																																																							
Establishment China Garden Chinese Restaurant		Phone (309) 383-2200	Email	Time Out 12:40 PM																																																																																																							
Address 521 Jubilee Lane		City/State Germantown Hills, IL		ZIP Code 61548																																																																																																							
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Person in Charge (Signature)

Chen

Date:

6/18/2025

Inspector (Signature)

Paul Wilkins

Ed

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	Diced chicken/RIC prep	35	Chicken/RIC prep	36
Fried rice/rice warmer unit	165	Sliced baby corns/RIC prep	38	Lo mein noodles/cold-holding	41
Lo mein noodles/wok	183	Snow peas/RIC prep	39	Sweet & sour chicken-cooling/WIC	43
Sweet & sour chicken/fryer	205	Rice noodles/RIC prep	39	Raw beef/WIC	41
Sesame chicken/fryer	205	Cut broccoli/RIC prep	41	Lo mein noodles/WIC	41
Pork egg roll/fryer	185	Jumbo shrimp/RIC prep	36	Crab Rangoon/RIC	41
Sesame chicken/wok	195	Shrimp/RIC prep	38	Egg rolls/RIC	41
Rice spatula/water	90	Raw beef/RIC prep	37	Sweet & sour chicken/RIC	41

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

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

Food employees with CFPM certification shall also have current food allergen awareness certification

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.

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 date marking/temperature 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.
43	3-304.12 (C) Observed in kitchen rice spatula stored in clear plastic container of water and water temperature measured 90° F using 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 or above 135 °F.
	Rice spatula removed from clear plastic container by person-in-charge during inspection. Rice spatula to be kept in steam well unit to maintain water temperature of at least 135 °F.

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