

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	0	Date	1/14/2026
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	12:05 PM
Establishment China Garden Chinese Restaurant		Phone (309) 383-2200	Email		
Address 521 Jubilee Lane		City/State Germantown Hills, IL		ZIP Code 61548	
License/Permit # 26 067	Permit Holder China Garden Xiang IL Inc		Purpose of Inspection	Routine	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: In compliance OUT: not In compliance N/O: not observed N/A: not applicable

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 is 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.		18	IN	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper cooling time and temperature.	
Good Hygienic Practices				21	IN	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.	
Preventing Contamination by Hands				24	N/A	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		Consumer Advisory			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	IN	Toxic substances are 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 the box if the numbered item is not in compliance

Mark "X" in the appropriate box

COS: Corrected on-site during inspection

R: Repeat violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water				Proper Use of Utensils (continued)					
30		Pasteurized eggs are used where required.		44		Utensils, equipment, and linens: properly stored, dried, and handled.			
31		Water and ice from an approved source.		45	X	Single use/single service articles are properly stored and used.			X
32		Variances obtained for specialized processing methods.		46		Gloves used properly.			
Food Temperature Control				Utensils, Equipment, and Vending					
33		Proper cooling methods are used; adequate equipment for temperature control.		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
34		Plant food properly cooked for hot holding.		48		Warewashing facilities: installed, maintained, and used; test strips.			
35		Approved thawing methods used.		49		Non-food contact surfaces are clean.			
36		Thermometers are provided and accurate.		Physical Facilities					
37	X	Food properly labeled; original container.		50		Hot and cold water available; adequate pressure.			
Food Identification				51		Plumbing installed; proper backflow devices.			
38		Insects, rodents, and animals not present.		52		Sewage and wastewater properly disposed.			
39		Contamination is prevented during food preparation, storage, and display.		53		Toilet facilities: properly constructed, supplied, and cleaned.			
40		Personal cleanliness.		54		Garbage and refuse are properly disposed; facilities are maintained.			
41		Wiping cloths: properly used and stored.		55	X	Physical facilities installed, maintained, and cleaned.			
42		Washing fruits, vegetables, and other plant food.		56		Adequate ventilation and lighting; designated areas used.			
Proper Use of Utensils				Food Handler and Allergen Awareness					
43		In-use utensils: properly stored.		57		Food handler training 410 ILCS 625/3.06.			
Person in Charge (Signature)				58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
Inspector (Signature)				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) *Chen* Date: 1/14/2026

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

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Establishment: China Garden Chinese Restaurant

Establishment #: 26 067

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	164	Diced chicken/RIC prep	41	Dumplings/RIC prep	41
White rice/rice warmer unit	173	Sliced baby corns/RIC prep	39	Lo mein noodles/cold holding	41
Rice spatula/water	171	Snow peas/RIC prep	40	Cut cabbage/cold holding	41
Sweet & sour chicken/wok	201	Rice noodles/RIC prep	39	Sweet & sour chicken-cooling/WIC	43
Shrimp egg roll/fryer	169	Cut broccoli/RIC prep	40	Cut cabbage/WIC	41
		Jumbo shrimp/RIC prep	38	Egg rolls/RIC	41
		Shrimp/RIC prep	38	Crab rangoon/RIC	41
		Raw beef/RIC prep	38	Sweet & sour chicken/RIC	40

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 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

<u>Xiang Chen</u> 20321768 – ServSafe Exp. 3/2026	<u>Henan Liu</u> 22932053 – ServSafe Exp. 11/2027		
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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.
37	3-302.12 (C) Observed along cook line dry food substance 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 shall be identified with the common name of the food. Dry food substance was sesame seeds according to person-in-charge and labeled by person-in-charge during inspection.
37	3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of

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