

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	93	0	TIME OUT 1200			
PAGE	1	of	2			

NEXT ROUTIN	E INSPE	CTION, OR SL	JCH SHORTER PER	IOD OF TIME AS	MAY B	E SPEC	CIFIED	IN W	RITING BY	THE REGULA	ILITIES WHICH MUST TORY AUTHORITY. PERATIONS			
			ng & Wei Lin						PERSON IN CHARGE: Same					
ADDRESS: 1124 N Douglass										COUNTY: Dunklin				
CITY/ZIP: Malden, MO 63863 PHONE: 573-276-61			06		FAX: P.I				P.H. PRIORITY :	H	М] L		
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DE ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUN				DELI SUMMER	F.P.	☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDO .P. ☐ TAVERN ☐ TEMP.FOOD						VENDO	RS	
PURPOSE Pre-oper	ning	Routine	☐ Follow-up	☐ Complaint	□ 01	ther								
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE License No. SEWAGE DISPOSAL PUBLIC PRIVATE COMMUNITY NON-COMMUNITY Date Sampled Results														
License No.				RISK FA	ACTOR	S AND	INTE	RVE	NTIONS		2			
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.														
Compliance	355 001011	and the second s	Demonstration of Kno		CO			mplian			otentially Hazardous F	oods	CC	OS R
OUT Person in charge present, demonstrates knowledge, and performs duties			Э,			OUT	N/O N/A	N/O N/A Proper cooking, time and temperature						
			Employee Healt						N N/A				\perp	
	OUT		awareness; policy pr		_				N/O N/A					
	Good Hygienic Practices			0000			OL	JT N/A	N/A Proper cold holding temperatures					
OUT OUT	N/O N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth				+	-	OUT	N/O N/A	Time as a public health central (precedures /			+	
001	1470	Preventing Contamination by Hands			ETERN.	+	+"		14/0 1	records) Consumer Advisory				-
OUT	N/O	Hands clean and properly washed					IN	OL	JT N	Consumer a	dvisory provided for raw or			
■ OUT	N/O	No bare hand contact with ready-to-eat foods or				1	T				hly Susceptible Popula	ations		
approved alternate method properly followed OUT Adequate handwashing facilities supplied &			_	+		OUT	N/O N/A	N/O N/A Pasteurized foods used, prohibited foods not			-	_		
accessible Approved Source				Activ	-	-		IVO IVA	Offered				-	
	OUT Food obtained from approved source			100000			OL	OUT N/A Food additives: approved and properly used						
IN OUT N	D N/A	N/A Food received at proper temperature							OUT Toxic substances properly identified, stored an used			d		
OUT Food in good condition, safe and unadulterated					_				nance with Approved P					
IN OUT N/O N Required records available: shellstock tags, parasite destruction						IN	OU	T Compliance with approved Specialized Process and HACCP plan						
IN CONT	Protection from Contamination Food separated and protected				-	The letter to the left of each item indicates that item's status at the time of the								
IN CONT	GIT IWA			+	+	insp	ection	on.						
IN OUT Proper disposition of returned, previously served,				_		IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed								
IN OUT	"	reconditioned,	, and unsafe food		GOOD RI	ETAIL	PACT	ICEC					Mark materi	
		Good Retail Pra	actices are preventati		THE RESERVE AND ADDRESS OF THE PERSON NAMED IN				hogens, che	emicals, and p	hysical objects into for	ods.		
IN OUT	Dactou		e Food and Water		cos	R	IN X	OUT	In-use ut		er Use of Utensils		cos	R
×		Pasteurized eggs used where required Water and ice from approved source				×		Utensils,	i-use utensils: properly stored tensils, equipment and linens: properly stored, dried,					
		Food Temperature Control					×		handled Single-us	ndled gle-use/single-service articles: properly stored, used				
X		Adequate equipment for temperature control					×		Gloves u	s used properly				
×		Approved thawing methods used Thermometers provided and accurate				-	×			Utensils, Equipment and Vending od and nonfood-contact surfaces cleanable, properly				
	Food Identification						×		ned, constructed, and used washing facilities: installed, maintained, used; test					
×						\sqcup	×	strips us						
	Food properly labeled; original container Prevention of Food Contamination						^		Physical Facilities					
X	Insects, rodents, and animals not present Contamination prevented during food preparation, storage				-	×			Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices			-	+-1	
and display									Sewage and wastewater properly disposed			-		
fingernails and jewelry					×			TO STATE OF THE PROPERTY OF A SEASON PROPERTY OF THE PROPERTY			1			
×	X Wiping cloths: properly used and stored Fruits and vegetables washed before use					×		Garbage	Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained					
Person in Charge /Title: Same Wei Lim							×	Physical	The second secon	102/04/2020	elean			
Inspector: Telephone No. 573-888-9008						EPHS No	. Follo	w-up:	Yes		No			
	Sal	Mar 1	Tel C	5/3-	200000000000000000000000000000000000000				1647		w-up Date: 2/20/20	J20		F6.37



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 930 TIME OUT 1200

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ESTABLISHME	ver Chinese Restaurant	ADDRESS 1124 N Douglass	СІТУ	Iden, MO 63863	3			
	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOC					
· · · · · · · · · · · · · · · · · · ·	Walk in Cooler	30	Double Door Freez	r Freezer)		
	Walk in Freezer	0	Ice Cream Freeze	Ice Cream Freezer				
	198	8						
V	Whole Eggs/Prep Cooler 41 Hot & Sour Soup							
	Pork/Prep Cooler	39						
Code Reference	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	Correct by (date)	Initial					
1-601.11A	Can opener soiled with food and deb	2/20/20	WL					
1-501.12	Yellow cutting board heavily scarred,		2/20/20	WL				
1-702.11	Dishwasher not sainting dishes, show	wing 0 parts per million, repa	air		2/20/20	WL		
3-501.17	Multiple ready to eat food in deli prep	cooler not dated			2/20/20	WL		
Code Reference	Core items relate to general sanitation, op standard operating procedures (SSOPs). Wall damaged behind mop sink in	These items are to be corrected in kitchen exposing insulated	uctures, equipment design, general mai ed by the next regular inspection or a tion, repair		Correct by (date) 2/20/20	Initial		
-501.12	Walls and floors soiled behind eq	uipment in kitchen and so	oda syrup rack		2/20/20	WL		
-205.15B	3 Vat sink leaking onto floor, repair		2/20/20	WL				
1-3-4.14	Wiping clothes not stored in sanitize	Wall (1994) 1994	cos	WL				
-601.11C	Inside and underneath of buffet I		2/20/20	WL				
-202.11A	Missing endcaps for light bulbs in	2/20/20	WL					
0501.11	Walk in Freezer door seal torn and	2/20/20	WL					
-303.12	Walk in Freezer has heavy ice buil	d up, creating the potentia	I for contamination of food, repa	ır	2/20/20	WL		
Cos	CONNECTED ONSI	TE						
		EDUCATION PROVID	ED OR COMMENTS					
Person in Ch	narge /Title: Same	Lim		Date: 02/04/202	20			
nspector	Whole Mill	Telephone No. 573-888-9008	EPHS No. 1647 CANARY - FILE COPY	Follow-up: Follow-up Date: 2/2		No E6.37A		