

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

TIME IN	111	00	TIME OUT 130
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NEXT F	ROUTIN	E INSPE	CTION, OR SL	ICH SHORTER PER	IOD OF TIME A	SMAYE	BE SPEC	CIFIED	IN W	RITING BY	THE REGUL	CILITIES WHICH MUST BE CORR ATORY AUTHORITY. FAILURE T	O COM	BY THE
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSA ESTABLISHMENT NAME: PEKING CHINESE RESTAURANT SANDY LIN							LOOKI	PERSON IN CHARGE: Henry Zheng						
ADDRESS: 2772 N DOUGLASS STREET							COUNTY: 069							
CITY/ZIP: MALDEN MO 63863 PHONE: 573-281-4357						FAX: P.H. PRIORITY: H M L					L			
☐ E	BAKERY RESTAU		C. STOR	E CATERER L SENIOR C	ENTER :	DELI SUMMER	R F.P.		GRO0	CERY STOR		NSTITUTION MOBILE EMP.FOOD	VENDO	ORS
PURPO	SE Pre-oper	ning	Routine	☐ Follow-up	☐ Complaint		ther							
☐ App	roved		F sapproved	SEWAGE DISPO	SAL PRIVA	TE			MUNI		NON-COM	MMUNITY PRIVAT		
License	No. N				RISK F	ACTOR	SAND	INTE	RVE	NTIONS				
Risk fa	ctors a	are food p	oreparation prac	ctices and employee	behaviors most	common	ly report	ted to	he Ce	nters for Dis	sease Contro	I and Prevention as contributing fac	ctors in	
foodbo Complia		ess outbr		ealth interventions a			revent f		rne illn omplian		and the last of th	Potentially Hazardous Foods		COS R
IN		T		rge present, demons				+	• 500 0000	N N/A		king, time and temperature		1
				Employee Health				IN	OUT	N N/A		neating procedures for hot holding		
		DUT DUT		awareness; policy pr reporting, restriction		_	-			N/O N/A				
				Good Hygienic Pract	tices			IN	q	T N/A	Proper cold	holding temperatures		
	OUT	N/O		, tasting, drinking or t from eyes, nose and		-	-	_	OF T	N/O N/A		e marking and disposition bublic health control (procedures /	-	
	OUT	N/O					_	IN	OUT	N/O N	records)			
	OUT	N/O		enting Contamination and properly washed	by names			IN	OL	JT N		Consumer Advisory advisory provided for raw or		
	OUT	N/O		contact with ready-to		_	-	-			undercooke Hi	ed food ghly Susceptible Populations		
approved alternate method properly followed N Adequate handwashing facilities supplied &				-	-	-	OUT	Pasteurized foods used, prohibited foods not						
accessible Approved Source				+	-	001	N/O N/A	offered	Chemical					
8	С	TU		from approved sour	ce				OU	IT N/A	Food additi	ves: approved and properly used	8599	
IN OU	T N	N/A	Food received	at proper temperatu	re			11	N	O	Toxic subst used	ances properly identified, stored ar	id	
		OUT Food in good condition, safe and unadulterated							Conformance with Approved Pro Compliance with approved Specialize					
IN OU	destruction			e		IN	OU	and HACCP plan						
IN	Q T	N/A		tection from Contam d and protected	ination		-	The	letter t	to the left of	each item in	dicates that item's status at the tim	e of the	
	N/A Food-contact surfaces cleaned & sanitized		anitized	-	-	insp	ection.							
Proper disposition of returned, previously served,			-	IN = in compliance N/A = not applicable OUT = not in compliance N/O = not observed										
			reconditioned,	and unsafe food		GOOD R	FTAIL F	PRACT	ICES					
		(The state of the s	Name and Address of the Owner, where the Owner, which the		luction	of pati	hogens, che	emicals, and	physical objects into foods.		
IN X	OUT	Pastell		Food and Water where required		cos	R	IN X	OUT	I la una ut	Propensils: prope	er Use of Utensils	cos	R
×			and ice from ap			<u> </u>		×				nd linens: properly stored, dried,	+	-
		Food Temperature Control					<u> </u>	×	handled					
×		Adequa	uate equipment for temperature control		ol			×	^		sed properly	rice articles: properly stored, used		
×			ved thawing methods used							Food and	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, pro			
×		monne		-					×	designed	, constructed	, and used		
			Food Identification					strips used		ed	: installed, maintained, used; test			
	×	Food p	properly labeled; original container Prevention of Food Contamination						×	Nonfood-	onfood-contact surfaces clean			
×			s, rodents, and animals not present					×		Physical Facilities Hot and cold water available; adequate pressure			-	
	×		Contamination prevented during food preparation, storage and display					×		Plumbing installed; proper backflow devices				
×		Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry					×		Sewage and wastewater properly disposed					
Wiping cloths: properly used and stored Fruits and vegetables washed before use					×				y constructed, supplied, cleaned					
								×	×			rly disposed; facilities maintained lled, maintained, and clean		+
Person	in Cha	arge /Tit	le: Henry 2	Zheng	Zheng							01/14/2020		
Inspect	or:	1/1	IA	11		phone N				EPHS No.	Follo	w-up: Yes		No
MO 580-181	4 (95(3)	(AC)	Charle !		STRIBUTION: WHITE	888-9				CANARY - FILE		w-up Date: 01/17/2020		F6 37



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

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PEKIN(ENT NAME G CHINESE RESTAURAN	ADDRESS 2772 N DOUGLA	ASS STREET	MALDEN MO 6386	EN MO 63863			
F	OOD PRODUCT/LOCATION	TEMP. in ° F	TEMP. in ° F					
	Dr Pepper Cooler	37						
	Avantico	37						
	Whole Eggs/On Counter	68						
	Continental 3 Door	36						
	Chest Freezer	10	***************************************	Aller Hall Pool Co.				
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.							
3-501.16B	Whole eggs on counter top (tempt at 68 degrees) Discarded							
3-302.11A	Multiple containers storing sugar, flou		ls	FO	1/17/2020	2		
3-302.11	Raw eggs above ready to eat vegetab				1/17/2020	2		
7-202.12(2)	Super Lye Drain Opener being used to	spray grill and surfaces	, must be approved for food se	rvice	1/17/2020	2		
7-102.11	Unlabeled Pump sprayer on kitchen fl				1/17/2020	2		
7-202.12B2	Toxic items being sprayed on grilled a			ırfaces	1/17/2020	2		
1-702.11	Ware washing machine showing 0 parts per million on test strips, repair or replace							
4-101.11	Non food grade containers storing				1/17/2020	2		
2-102.11	Employee in charge unable to de		of food code		1/17/2020	2		
3-501.17	Potentially Hazardous foods not da				1/17/2020	2		
1-601.11A	Carboard being used as a food co	ntact surface in kitche	n, Food contact surfaces m	ust be smooth,	1/17/2020	2		
10.33								
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.							
-302.14	No sanitizer test strips for monitori	ng 3 bay sink or dishw	asher		1/17/2020	'2		
-904.11	Single serve containers on top she				1/17/2020	2		
-601.11C	Floors in kitchen and ware washing are	ea along with some shelv	ring soiled with food and debris	3,	1/17/2020	2		
-301.12	No towels at hand sink in kitchen				1/17/2020	2		
-501.114	Multiple boxes scattered on floor in storage area							
-501.11	Multiple screens missing in vent hoo	d above both grills			1/17/2020	2		
-302.12	Containers storing dry goods not pro	perly labeled			1/17/2020	r		
	APPROVED FOR OPENING							
		FDI ICATION PROVI	DED OR COMMENTS					
			ON COMMINICATIO					
	son in Charge /Title: Henry Zheng 2/29 Date: 01/14/202							
spector: 0 580-1814 (8-13)	hlegh I II	Telephone No. 573-888-900 TRIBUTION: WHITE - OWNER'S COP	8 1647	Follow-up: Follow-up Date: 01/1	Yes □ 7/2020	No E6.37A		

