



BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

License No. <u>NA</u>	Date Sampled <u>          </u>	Region <u>          </u>
<b>RISK FACTORS AND INTERVENTIONS</b>		

**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				Director or Authorized Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	P
■		OUT		Person in charge present, demonstrates knowledge, and performs duties			IN OUT ■ N/A	Proper cooking, time and temperature		
■		OUT		Employee Health			IN OUT ■ N/A	Proper reheating procedures for hot holding		
■		OUT		Management awareness; policy present			IN OUT ■ N/A	Proper cooling time and temperatures		
■		OUT		Proper use of reporting, restriction and exclusion			■ OUT N/O N/A	Proper hot holding temperatures		
■	OUT	N/O		Good Hygienic Practices			■ OUT N/A	Proper cold holding temperatures		
■	OUT	N/O		Proper eating, tasting, drinking or tobacco use			■ OUT N/O N/A	Proper date marking and disposition		
■	OUT	N/O		No discharge from eyes, nose and mouth			IN OUT N/O ■	Time as a public health control (procedures / records)		
				Preventing Contamination by Hands				Consumer advisory		
■	OUT	N/O		Hands clean and properly washed			IN OUT ■	Consumer advisory provided for raw or undercooked food		
■	OUT	N/O		No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
■		OUT		Adequate hand-washing facilities supplied & accessible			IN OUT N/O ■	Pasteurized foods used, prohibited foods not offered		
■		OUT		Approved Source			■ OUT N/A	Chemical		
IN	OUT	■	N/A	Food obtained from approved source			■ OUT	Food additives: approved and properly used		
■		OUT		Food received at proper temperature				Toxic substances properly identified, stored and used		
■		OUT		Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN	OUT	■	N/A	Required records available, shellstock tags, parasite destruction			IN OUT ■	Compliance with approved Specialized Process and HACCP plan		
				Protection from Contamination						
■	OUT	N/A		Food separated and protected						
■	OUT	N/A		Food-contact surfaces cleaned & sanitized						
IN	OUT	■		Proper disposition of returned, previously served, reconditioned, and unsafe food						

The letter to the left of each item indicates that item's status at the time of the inspection.

IN = in compliance      OUT = not in compliance  
 N/A = not applicable      N/O = not observed

## GOODS RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Good Retail Practices are preventative measures to control the introduction of pathogens, and to prevent the use of unsafe practices.									
IN	OUT	Sale Food and Vending	COS	R	IN	OUT	Pre-use of Utensils	COS	R
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			X		Single-use/single-service articles: properly stored, used		
X		Adequate equipment for temperature control			X		Gloves used properly		
X		Approved thawing methods used					Clean Equipment and Vending		
X		Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				X	Warewashing facilities: installed, maintained, used; test strips used		
X		Food properly labeled: original container			X		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
X		Insects, rodents, and animals not present			X		Hot and cold water available: adequate pressure		
X		Contamination prevented during food preparation, storage and display					Plumbing installed: proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
X		Wiping cloths: properly used and stored			X		Toilet facilities: properly constructed, supplied, cleaned		
X		Fruits and vegetables washed before use			X		Garbage/refuse properly disposed; facilities maintained		
						X	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <b>Liu Siming</b>		Date: <b>01/21/2022</b>
Inspector: 	Telephone No. <b>573-888-9008</b>	EPHS No. <b>1647</b>
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date:



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