

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	6	Date	10/05/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:45pm
Establishment Happy Wok	License/Permit # 233	Permit Holder Xiu Zhen Chen & Ke Rong Chen	Risk Category High/Class I		
Street Address 702 Keokuk St.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	Out	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	Out	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	Out	Food separated and protected	X
16	Out	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In	Food additives: approved and properly used	
28	Out	Toxic substances properly identified, stored, and used	X
Conformance with Approved Procedures			
29	N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display	
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored and used	
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, and clean	
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Happy Wok

Establishment #: 233

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Noodles, in fridge below small	39	Sweet and sour sauce, in walk-in
All Cold Holding Units ≤	41		make-table		cooler
Hot and sour soup, in steamtable	138		Fried chicken, cooling on racks	140	
Chopped onion, in make-table	43		Fried chicken, cooling in pan	80	Raw chicken, in double door
Chopped carrots, in make-table	41				fridge
Shrimp, in fridge below make-table	40		Crab rangoon filling, in walk-in	38	
			cooler		
Raw chicken, in small make-table	43		Fruit salad, in walk-in cooler	36	
			Raw chicken, in walk-in cooler	40	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	A sign or poster that notifies food employees to wash their hands is not provided at all hand washing sinks in kitchen used by food employees. Provide a clearly visible hand-washing sign at each hand sink. Reference Section 6-301.14 in the Food Code. To be corrected by Next Routine Inspection (NRI).
13	Food packaging on hot and sour sauce buckets in walk-in cooler are in poor condition. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Reference Section 3-202.15 in the Food Code. To be corrected by NRI.
15	RTE foods stored below raw beef in double-door fridge. Store RTE foods above raw meats to protect from cross-contamination. Reference Section 3-302.11. in the Food Code. COS, raw beef was placed below RTE foods in double-door fridge.
16	Cutting boards, and make-table food contact surface are soiled with dust, dirt, food residue and other debris. Wash, rinse, sanitize food-contact surfaces routinely. Reference Section 4-601.11(A) in the Food Code. To be corrected by NRI.
22	Cut ingredients and raw meat in make-tables is >41°F. Time/Temperature Control for Safety Food is not maintained at 41°F, or less. Reviewed cold holding requirements and discussed HACCP concept with employee and person in charge. Reference Section 3-501.16(A)(2) and (B) in the Food Code. COS, Inadequately held food was rapidly chilled to less than 41°F.
28	Grocery bag used to store fried rice in steamer. Grocery bag not food safe. Food grade equipment must be used so that toxic materials must be used so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Reference section 7-202.12 of the Food Code. COS, grocery bag of rice voluntarily discarded.

CFPM Verification (name, expiration date, ID#):

Xue Yum Lin present, Info on file			
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HACCP Topic: Discussed proper food storage in coolers.

chen _____ Oct 5, 2023 _____
 Person in Charge (Signature) Date

Madeline _____ Follow-up: Yes No (Check one) Follow-up Date: N/A
 Inspector (Signature)

