FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

Proper Use of Utensils
- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly

Utensils, Equipment and Vending
- Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, & used; test strips
- Non-food contact surfaces clean

Physical Facilities
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, & clean
- Adequate ventilation and lighting; designated areas used

Employee Training
- All food employees have food handler training
- Allergen training as required

GOOD RETAIL PRACTICES

Food Temperature Control
- Proper cooking methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate

Food Identification
- Food properly labeled; original container

Prevention of Food Contamination
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

Safe Food and Water
- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods

Food Establishment Inspection Report

City/State
Lincoln, IL

Establishment
Happy Wok

Street Address
702 Keokuk St.

License/Permit #
233

Purpose of Inspection
Routine Inspection

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 N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 In 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 In Food in good condition, safe, and unadulterated
14 N/A Required records available: shellstock tags, parasite destruction

Food Temperature Control
33 In Proper cooling time and temperature
34 In Proper cooling time and temperature
35 In Proper cooling time and temperature
36 X Thermometers provided & accurate

Food Identification
37 In Food properly labeled; original container

Prevention of Food Contamination
38 In Insects, rodents, and animals not present
39 X Contamination prevented during food preparation, storage and display
40 In Personal cleanliness
41 In Wiping cloths: properly used and stored
42 In Washing fruits and vegetables
Establishment: Happy Wok

Establishment #: 233

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Chlorine
PPM: 100
Heat: 

### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td></td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
</tr>
<tr>
<td>Chicken, double door kitchen</td>
<td>40</td>
</tr>
<tr>
<td>Shrimp, top of make table</td>
<td>41</td>
</tr>
<tr>
<td>Chicken, below make table</td>
<td>39</td>
</tr>
<tr>
<td>Beef, small make table</td>
<td>40</td>
</tr>
<tr>
<td>Rangoon, upright fridge next to wok area</td>
<td>40</td>
</tr>
<tr>
<td>Brown rice, cooling, walk-in</td>
<td>52</td>
</tr>
<tr>
<td>Noodles, walk-in</td>
<td>39</td>
</tr>
<tr>
<td>Chicken, walk-in</td>
<td>38</td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>22</td>
<td>Two bowls of eggs sitting out on counter, opposite the wok station. Eggs are a Time or Temperature Controlled for Safety (TCS) food and must be held at 41°F, or less. Reference sections 3-501.16(A)(2) and (B) of the Food Code. COS, inadequately held eggs were rapidly chilled to less than 41°F. Cold holding requirements and HACCP concept were discussed with the person in charge.</td>
</tr>
<tr>
<td>36</td>
<td>Person in Charge (PIC) could not find thermometer used to temp food. Food thermometers shall be provided and readily accessible to ensure proper food temperatures. Reference section 4-302.12 of the Food Code. COS, thermometer located. Discussed with PIC the importance of monitoring cooking and holding temperatures of food and having the proper tools to do so.</td>
</tr>
<tr>
<td>39</td>
<td>Food in walk-in freezer stored on the floor. Egg rolls in deep freeze near wok station out of container. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Reference section 3-305.11 of the Food Code. To be corrected by the Next Routine Inspection.</td>
</tr>
<tr>
<td>49</td>
<td>Fronts and sides of equipment soiled with grease accumulation and food debris. Inside cold holding units soiled with food debris. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference section 4-602.13 of the Food Code. To be corrected by the Next Routine Inspection.</td>
</tr>
</tbody>
</table>

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

HACCP Topic: Discussed proper cold holding procedures with establishment

Signatures: 
Person in Charge: [Signature]  Dec 17, 2019
Inspector: [Signature] 

Follow-up: ☐ Yes  ☒ No (Check one)  Follow-up Date: N/A
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<td>55</td>
<td>Floors in kitchen soiled. Vent hood with grease and dust accumulation. All physical facilities must be cleaned as often as necessary to keep them clean. Reference section 6-501.11 of the Food Code. To be corrected by the Next Routine Inspection.</td>
</tr>
</tbody>
</table>

Dec 17, 2019

Follow-up: Yes  No (Check one)  Follow-up Date: N/A