

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	1	Date	05/30/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:15pm
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		Description	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	Out	Adequate handwashing sinks properly supplied and accessible		X
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		
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	N/O	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
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	In	Toxic substances properly identified, stored, and used		
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

Compliance Status		Description	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	X	Thermometers provided & accurate		X
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		X
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		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		Item/Location	Temp
All Temps in °F			Beef in double door fridge	40			
All Cold Holding Units ≤	41		Chicken in walk-in cooler	39			
Hot & Sour Soup on hot buffet	138						
Chicken in silver fridge near fryer	41						
Shrimp in R prep table	40						
Diced Vegetables in L prep table	40						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	Hand sink in drink station not easily accessible, rice steamer over basin of sink. Hand sink in kitchen without paper towel. All hand sinks must be easily accessible and properly supplied to help promote proper hand washing. Reference Sections 5-205.11 and 6-301.12 of the Food Code. COS, rice steamer moved and paper towels restocked.
36	Exterior thermometer on fridge next to fryers incorrectly display a temperature near 100. All cold holding units must be supplied with an accurate thermometer to promote proper temperature monitoring. Reference Section 4-203.12 of the Food Code. COS, ambient air thermometer put in cooling unit.
39	Various food products throughout kitchen (in fridge near fryers, cooling units under prep tables, double door fridge, walk-in, containers of dry goods on shelf...) not properly covered. All food must be protected during storage from any possible environmental contamination. Reference Section 3-305.11 and 3-307.11 of the Food Code. COS, food covered.
55	Ceiling tiles near vent hood in disrepair, Vent hood and pipes for attached equipment soiled, floors and walls in kitchen soiled. All physical facilities must be cleaned as often as necessary to maintain them clean as well as maintained in good repair. Reference Sections 6-501.11 and 6-501.12 (A & B) of the Food Code. To be corrected by the next routine inspection.

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

--	--	--	--

HACCP Topic: Discussed hand washing procedures

_____ May 30, 2019
 Person in Charge (Signature) Date

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