

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	4	Date	06/21/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:00PM
Establishment Happy Wok	License/Permit # 233	Permit Holder	Xiu Zhen Chen & Ke Rong Chen		
Street Address 702 Keokuk St.		Purpose of Inspection	Routine Inspection		
City/State Lincoln, IL	ZIP Code 62656	Risk Category	High/Class I		

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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	Out	Food separated and protected	X
2	In	Certified Food Protection Manager (CFPM)		16	Out	Food-contact surfaces; cleaned and sanitized	
Employee Health				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		Time/Temperature Control for Safety			
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	In	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures	
Preventing Contamination by Hands				23	Out	Proper date marking and disposition	X
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	Out	Adequate handwashing sinks properly supplied and accessible	X	25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated		27	In	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Compliance with variance/specialized process/HACCP	
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			
Safe Food and Water				43		In-use utensils: properly stored	
30		Pasteurized eggs used where required		44		Utensils, equipment & linens: properly stored, dried, & handled	
31		Water and ice from approved source		45	X	Single-use/single-service articles: properly stored and used	X
32		Variance obtained for specialized processing methods		46		Gloves used properly	
Food Temperature Control				Utensils, Equipment and Vending			
33		Proper cooling methods used; adequate equipment for temperature control		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
34		Plant food properly cooked for hot holding		48		Warewashing facilities: installed, maintained, & used; test strips	
35		Approved thawing methods used		49	X	Non-food contact surfaces clean	
36	X	Thermometers provided & accurate		Physical Facilities			
Food Identification				50		Hot and cold water available; adequate pressure	
37		Food properly labeled; original container		51		Plumbing installed; proper backflow devices	
Prevention of Food Contamination				52		Sewage and waste water properly disposed	
38		Insects, rodents, and animals not present		53		Toilet facilities: properly constructed, supplied, & cleaned	
39	X	Contamination prevented during food preparation, storage and display	X	54		Garbage & refuse properly disposed; facilities maintained	
40		Personal cleanliness		55		Physical facilities installed, maintained, and clean	
41		Wiping cloths: properly used and stored		56		Adequate ventilation and lighting; designated areas used	
42		Washing fruits and vegetables		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							
All Cold Holding Units ≤	41						
Ckn in Prep table	41						
beef in double door fridge	38						
Raw Ckn in fridge near wok	39						
Choy in Walk in	36						
sweet and sour soup in	160						
steam table							

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	Both hand washing sinks in kitchen observed with dishes in them. Hand washing sinks must be accessible at all times. Reference 5-205.11 of the Food Code. COS, dishes removed
15	Ready to eat food observed stored touching and below raw meat. All ready to eat food must be stored above and away from Time/Temperature Controlled for Safety (TCS) foods to protect from cross-contamination. Reference 3-302.11 of the Food Code. COS, Food moved.
16	Cutting board on make table is not clean to sight and touch. Wash, rinse, sanitize routinely. Reference 4-601.11 of the Food Code. To be corrected by June 25, 2021.
23	Date marking is not on all food products. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Discussed applicable sections of 3-501.17 and reviewed HACCP concepts with person in charge. Reference 3-501.17 of the Food Code. COS, Discussed labeling, food labeled.

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

On File			
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HACCP Topic: Discussed importance of labeling food to prevent spoilage



 Person in Charge (Signature)

Jun 21, 2021

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: Jun 25, 2021

Food Establishment Inspection Report

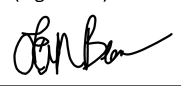
Establishment: Happy Wok

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	A thermometer is not provided in any of the cold holding units. Cold holding equipment used for TCS food
	shall have at least one thermometer in an easily viewed location. Reference 4-204-112 of the Food Code.
	To be corrected by next routine inspection.
39	Food in cold holding units and on make table observed without a cover/protection. Food shall be protected from contamination.
	Reference 3-307.11 of the Food Code. COS, food covered.
45	To-go containers stored incorrectly. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from
	contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference 4-903.11(A) and (C) of the Food Code.
	COS, items inverted.
49	Grease and soil accumulation present on kitchen equipment, floors, and walls. Clean all non-food contact surfaces frequently
	to prevent soil accumulation. Reference 4-602.13 of Food Code. To be corrected by next routine inspection.
*	Buffet tables to be cleaned and sanitized before buffet reopens.

Person in Charge (Signature) _____



Inspector (Signature) _____

Jun 21, 2021
Date

Follow-up: Yes No (Check one)

Follow-up Date: Jun 25, 2021