## **Food Establishment Inspection Report**

Street   Address   Street										•		•			Doo	1	٠ ء -
Ligan   County   Copartment of Public Health   Superish   Super	_						E							1	Pag	ge 1	)I 3
10.9 3 rt 34, P.O. 80s 508, Lincoln, IL 62656   Phone: (217) 735-2317   Mo. of Repeat Risk Factor/Intervention Violation. Bit Babbi Medical State   Part Highly Secretified   Risk Catch are important practices of prevalent contributing factors							N	No. of Risk Factor/Intervention Violations 4				06/21/2021					
Licensy/Permit #   June   Ju	, ,				317		-								0PM		
Street Address 702 Keoluki St.  Vision Inspection  FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION:  FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION:  Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Office of the proper state for COS and/or 8  COS-corrected on-site during inspection  Nerin compliance  Warn' Y' in paper prize the form of COS and/or 8  Supervision  Frequent violation  Person in thrap present, demonstrates knowledge, and personal demonstrates knowledge, and conditional employee; the personal demonstrates knowledge and personal demonstrates knowledge and personal demonstrates knowledge and person							⊢N	No. of Repeat Risk Factor/Intervention Violations 0 Time Ou					Time Out	3:30	0PM		
Purpose of Inspection   Routine Inspection   Rout	Нар	opy Wok		233			- 1 '	· · · · · · · · · · · · · · · · · · ·					У				
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered Item (Namoro particular Compliance of Compliance status (IN, OUT, N/O, N/A) for each numbered Item (Namoro particular of Namoro particular of N	Stre	eet Address					-										
Second Properties   Seco	702	! Keokuk St.					_  P	urpo	ose o	f Inspection							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION:  IN=in compliance of compliance status (IN, OLT, N/O, N/A) for each numbered Item Mark "X" in appropriate box for COS and/or R  COS=corrected on-site during inspection Rerepeat violation  Tompliance Status  COS R    Person in charge present, demonstrates knowledge, and performs duties   Person in charge present, demonstrates knowledge, and performs duties   Corridor Profession   Corridor Professi		•					R	outi	ne In	spection							
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item (N-In-in compliance Work-in compliance Work-in compliance Work-in compliance Work-in appropriate box for COS and/OR and COS and	Line	coln, IL					┸										_
Name in compliance Mark *** in appropriate to so for COS and/or R compliance Status  COS=corrected on-site during inspection R=repeat violation:  Supervision  Supervision  In Person in charge present, demonstrates knowledge, and of the performance duties  In Certified Food Protection Manager (CFPM)  In Proper dispositions and reporting  In Management, food employee and conditional employee; In Procedures for responding to womiting and diarrheal events of In Proper disposition of returning to the performance of extriction and exclusion  In Proper designations of responsibilities and reporting  In No Management, food employee and conditional employee; In Procedures for responding to womiting and diarrheal events  In Proper designation of returning to the proper supervision of returning to the proper of extriction and exclusion  In No Macharge from eyes, nose, and mouth  In Proper designation by Hands  In No Macharge from eyes, nose, and mouth  Proverting Contamination by Hands  In No Macharge from eyes, nose, and mouth  Proverting Contamination by Hands  In No Macharge from eyes, nose, and mouth  In Proper designation by Hands  In No Macharge from eyes, nose, and mouth  In Proper designation of returning Contamination by Hands  In No Macharge from eyes, nose, and mouth  In Proper designation of returning Contamination by Hands  In No Macharge from eyes, nose, and mouth  In Proper designation of returning Contamination by Hands  In No Macharge from eyes, nose, and mouth  In Proper designation of returning Contamination by Hands  In No Macharge from eyes, nose, and mouth  In Proper designation of returning Contamination by Hands  In No Macharge from eyes, nose, and mouth  In Proper designation of returning Contamination by Hands  In No Macharge from eyes, nose, and mount of the mercurning Contamination by Hands  In Proper designation of returning Contamination by Hands  In Proper designation of returning Contamination by Hands  In Proper designation of returning Contamination by Hands  In Proper designation of ret			FOODBORNE IL	LNESS F	RISK FAC	TO	RS	AN	D P	<b>UBLIC HE</b>	ALTH	INTERVENT	IONS				
Supervision		IN=in compliance	OUT=not in compliance N/O: Mark "X" in appropriate box fo	=not obser or COS and,	rved <b>N/A</b> /or R	<b>\</b> =no			ble	prevale	nt contr	ibuting factors o	f foodborne	illness or inju	ry. Public	c hea	lth
In	Cor	npliance Status				cos	S R	R Compliance Status COS								R	
In   Performs duties   Proper disposition of ret   Prope			Supervision							Protection from Contamination							
Performance with Again   Performance with Again   Proper due to the Adequate handwarking amount of the Again   Proper due to the Again   Proper du	1	In	Person in charge present, demonstrat	tes knowled	lge, and	T	Т		15	Out	Î	Food separated a	nd protected			X	
Section   Proper dealth   Proper washed   Pr	_		<u> </u>			┺		_	16	Out		Food-contact surf	aces; cleaned	and sanitized			
Technology   Tec	2	In	Certified Food Protection Manager (C	CFPM)			L		17	In				previously serve	ed,		
In	-		Employee Health						11	""		reconditioned and	d unsafe food				
4 In Proper use of restriction and exclusion  In Procedures for responding to wonthing and diarrheal events  6 In Proper eating, tasting, drinking, or tobacco use  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 alterative procedure properly allowed in alternative procedure properly allowed in alternative procedure properly allowed in alternative procedure properly subject and accessible   X   Y   Y   Y   Y   Y   Y   Y   Y   Y	3	In			nployee;						Ţ				-		
S	4	In				+	+	1					•				
Sod Hygienic Practices   1	-				neal events	+						, -					
Fight   Floor   Floo									-							_	_
Proper date marking and sure	6	In	,,,			Т	Т		-		Y	•	<del>-</del> '				
Preventing Contamination by Hands	-					$\vdash$			-		-				-	~	
Solution   Hands clean and properly washed   Solution   No bare hand contact with RTE food or a pre-approved all alternative procedure properly allowed   No bare hand contact with RTE food or a pre-approved and accessible   X   Y   Y   Y   Y   Y   Y   Y   Y   Y	-1		la			1										X	
Solution   No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed alternative procedure properly supplied and accessible   X   X   X   X   X   X   X   X   X	8	In	· · · · · · · · · · · · · · · · · · ·	- Iuiiuo		T	Т		24	N/A				procedures & r	records		_
Solution   Adequate handwashing sinks properly supplied and accessible   X   Y   Y   Y   Y   Y   Y   Y   Y   Y				or a pre-app	roved	+	+	_			- 1						
Approved Source    1	9	In							25	N/A	,		• •	·	ked food		_
Pood obtained from approved source	10	Out	Adequate handwashing sinks properly	y supplied a	nd accessible	X			0.5	N1/A					·		
N/O   Food received at proper temperature			Approved Source						26	N/A	Faar				merea		_
1	11	In	Food obtained from approved source	2				1	27	- In	FOOL				-		-
13	12	N/O	Food received at proper temperature	2					$\rightarrow$		-		<u> </u>	<u> </u>	d usad		
## N/A Required rectors available: Sheilstock tags, parasite   29  N/A   Compliance with variance   20  N/A   Compliance   20  N/A   Complian	13	In	, , ,						20	- 111	Cor		· · ·		u useu		
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical object 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 durin COS R COS R COS R COS R COS R R COS=corrected on-site durin COS R R COS R R COS=corrected on-site durin COS R R R COS=corrected on-site durin R COS R R R COS=corrected on-site durin R COS=corrected R R R R R R R R R R R R R R R R R R R	14	N/A		k tags, paras	iite				29	N/Δ	COI		•••		насср		
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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 durin COS R R Safe Food and Water    Safe Food and Water    OCOS R R SAFE FOOD AND RESEARCH STATE STA																	
Safe Food and Water  Safe Food and Water  Water and ice from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Approved thawing methods used; adequate equipment for temperature control  Thermometers provided & accurate  Food Identification  Prevention of Food Contamination  Prevention of Food Contamination  Nor-food Contamination prevented during food preparation, storage and display  Wiping cloths: properly used and stored  Washing fruits and vegetables  Proper Use of Ute  13 In-use utensils: properly stored  44 Utensils, equipment & linens: properly stored, and utensils properly stored, and utensils, equipment & linens: properly stored, and silens: properly stored, and utensils, equipment & linens: properly stored, and utensils, equipment & linens: properly stored, and utensils, equipment & linens: properly stored, and utensils properly stored, and utensils properly stored, and utensils properly stored, and utensils properly stored, and utensils: properly sto	N/		•								-		-		repeat vi	olatio	'n
Safe Food and Water   Safe Food where required   Safe Food properly stored   Safe Food Temperature Control   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Contact surfaces Cleanable, and used   Safe Food And Non-food Co	IV	IGIN A III DOXII IIUI	mocreu item is not in compliance	IVIDIN		_	$\overline{}$	7 10		anujui N	203-0	orrected our-site	. auring mapt	-erion V=I	cpcat VI	cos	_
Pasteurized eggs used where required			Safe Food and Water			.03	$\stackrel{\sim}{-}$					Proper Hea	of Litansils			CO3	
Water and ice from approved source   1	30	Pasteurized eggs II				T		4	3	In-use utensi	ils: prope	•	. J. J.C.13113				
Variance obtained for specialized processing methods	-					+		-	_				tored dried &	handled			
Food Temperature Control  3 Proper cooling methods used; adequate equipment for temperature control  3 Plant food properly cooked for hot holding  5 Approved thawing methods used 36 X Thermometers provided & accurate  Food Identification  7 Food properly labeled; original container  Prevention of Food Contamination  8 Insects, rodents, and animals not present  9 X Contamination prevented during food preparation, storage and display  40 Personal cleanliness  41 Wiping cloths: properly used and stored  42 Washing fruits and vegetables  Food Temperature Control  43 Gloves used properly  46 Gloves used properly  47 Food and non-food contact surfaces cleanable, and used  48 Warewashing facilities: installed, maintained, & was and used  49 Non-food contact surfaces cleanable, and used  50 Hot and cold water available; adequate pressure and used  51 Plumbing installed; proper backflow devices  52 Sewage and waste water properly disposed and stored  53 Toilet facilities: properly constructed, supplied, and used  55 Physical facilities installed, maintained, and cleated and used  56 Adequate ventilation and lighting; designated and used	$\rightarrow$	_	• • • • • • • • • • • • • • • • • • • •			_		-	+		<u> </u>					X	
Proper cooling methods used; adequate equipment for temperature control   1	-1	Tuniano obtaine	<u> </u>					-				. се и полож ра оре.	., 510.00 0				
Plant food properly cooked for hot holding	33	Proper cooling me	•		control	Т			1_	1 2.0100 2.002		Itensils, Fauinm	ent and Ven	nding			
Approved thawing methods used  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  Approved thawing methods used  Warewashing facilities: installed, maintained, & Warewashing facilities: installed, maintained, and clear installed, maintained, and clear installed, warewashing facilities: installed, maintained, and clear installed, warewashing facilities:	-+				-	-		4	T	Food and no					structed,		
Thermometers provided & accurate   The pro	-		·					-	_	and used							_
Food Identification  37   Food properly labeled; original container  Prevention of Food Contamination  38   Insects, rodents, and animals not present  39   Contamination prevented during food preparation, storage and display  40   Personal cleanliness  41   Wiping cloths: properly used and stored  42   Washing fruits and vegetables  43   Washing fruits and vegetables  44   Washing fruits and vegetables  45   Non-food contact surfaces clean  46   Non-food contact surfaces clean  47   Physical Facilities  50   Hot and cold water available; adequate pressur  51   Plumbing installed; proper backflow devices  52   Sewage and waste water properly disposed  53   Toilet facilities: properly constructed, supplied,  54   Garbage & refuse properly disposed; facilities in  55   Physical facilities installed, maintained, and clean  56   Adequate ventilation and lighting; designated and  57   Plumbing installed in the proper backflow devices in the property disposed in t	$\rightarrow$					1		-	-		-	-	ined, & used; t	est strips			_
Food properly labeled; original container		/ (				_		49	9 X	Non-food co	ntact surf	aces clean					
Prevention of Food Contamination  38 Insects, rodents, and animals not present  39 Contamination prevented during food preparation, storage and display  40 Personal cleanliness  41 Wiping cloths: properly used and stored  42 Washing fruits and vegetables  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,  54 Garbage & refuse properly disposed; facilities in properly disposed;	37	Food properly lahe			1	T				F		-			-		
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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  52 Sewage and waste water properly disposed 53 Toilet facilities: properly constructed, supplied, 54 Garbage & refuse properly disposed; facilities in stalled, maintained, and clearly disposed in the properly disposed in the property disposed in	38	Insects, rodents. a			T	Т	_	-	_	-		•					
40 Personal cleanliness 41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables  43 Washing fruits and vegetables  44 Adequate ventilation and lighting; designated and stored  45 Adequate ventilation and lighting; designated and stored							-	-									
Wiping cloths: properly used and stored  Washing fruits and vegetables  Washing fruits and vegetables  Garbage & refuse properly disposed; facilities in the				+		-	-	Toilet facilities: properly constructed, supplied, & cleaned									
42 Washing fruits and vegetables  55 Physical facilities installed, maintained, and clear 56 Adequate ventilation and lighting; designated a				$\neg$	-	+-	-				ed	-	-				
56 Adequate ventilation and lighting; designated a				_	$\neg$	-	_	<u> </u>									
Employee Train	Ť	1			Ţ.			50	6	Adequate ve	entilation			ed		يا	
Employee Train										F		Employe	e Training				

Allergen training as required

## **Food Establishment Inspection Report**

Establishment: Happy Wok					Page 2 of 3 Establishment #: 233					
	pply: ⊠ Public □ Pri	vate Wa	ste Water System: 🔀 Public [	- □ Private						
	ype: chlorine		PPM: 100		Heat:					
			TEMPERATURE OBSER	VATIONS						
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
	All Temps in ∘F									
All C	old Holding Units ≤	41								
	Ckn in Prep table	41								
	n double door fridge	38								
	kn in fridge near wok	39								
	Choy in Walk in	36								
swe	et and sour soup in	160								
	steam table									
			OBSERVATIONS AND CORRE	CTIVE ACTIONS	5					
Item Number		Violati	ons cited in this report must be cor	rected within the t	ime frames below.					
10	Both hand wash	ing sinks in ki	tchen observed with dishes in t	hem. Hand wash	ning sinks must be accessible at all	times.				
			Reference 5-205.11 of the Food	Code. COS, dish	es removed					
15	, ,									
	Time/Temperature Controlled for Safety (TCS) foods to protect from cross-contamination. Reference 3-302.11 of the Food Cod  COS, Food moved.									
			CO3, F00u	moveu.						
16	16 Cutting board on make table is not clean to sight and touch. Wash, rinse, sanitize routinely. Reference 4-601.11 of the Fo									
	-		To be corrected by	June 25, 2021.	<u> </u>					
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									
			·		or day by which the food shall be					
					ss for a maximum of 7 days (not ex					
	manutacturer's use-	•			wed HACCP concepts with person	in charge.				
	Reference 3-501.17 of the Food Code. COS, Discussed labeling, food labeled.									
CEPM Ve	 rification (name, expirat	ion date ID#	).							
	Thiodion (name, expirat		,. 							
	On File									
HACCP To	ppic: Discussed importar	_l nce of labelin	g food to prevent spoilage							
	·									
	AK		Jun 21, 2021							
Person in Ch	arge (Signature)		Date							
	_0.0									
	Other		Follow-up: 🔀 Yes	No (Check or	ne) Follow-up Date: Jun 25, 2021					

## **Food Establishment Inspection Report**

	rood Establishment mapeetion Report
	Page 3 of
Establishm	nent: Happy Wok Establishment #: 233
	OBSERVATIONS AND CORRECTIVE ACTIONS
ltem 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
<u></u>	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.

	At the fine the term and the time sold holding anitor cold holding equipment ascallor feet to
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*	Buffet tables to be cleaned and sanitized before buffet reopens.
	Jun 21, 2021
Person in Ch	arge (Signature) Date
	Abn L
	Follow-up:     Yes

	Jun 21, 2021	
rson in Charge (Signature)	Date	
OSNBO	Follow-up: X Yes No (Check one)	Follow-up Date: Jun 25, 2021
spector (Signature)		
		IOCI 17-356 (DD)