Food Establishment Inspection Report

No. of Risk Factor/Intervention Violations 4 Date 06/21/2021									•	•			Pag	e 1	of 3
Losen County Department of Poble Health 20 and St. P. Do. No. B. Lucobe, IL 2555	Lo	cal Health Departme	nt Name and Address			1.		٠		V2 1 2		Date			
20.00 at 20.00 kg, furtion), it, a-bobs Prince (217) / 25-2117 No. of Repost Risk Tacion/Intervention Volutions 2 Time Out 3 30PM Fragor Volume (2004) Time Out 5 30	·						No. of Risk Factor/Intervention violations 4						•	_	
Permit Holder Street Address	<u></u>					_ N	No. of Poncat Pick Easter/Intervention Violations 2								
Store Acquaints Store Acquaints Store Acquaints Store Acquaints Store Acquaints Store Acquaints Acqu			· ·	Permit #		P	- Tillie Out 5.50Fivi							JFIVI	
Propose of Impercion			233				5 ,								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						_									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				ZIP Code		\dashv									
Circle designated compliance status (IN, OUT, N/O, M/A) for each numbered item by their compliance of Outleast to Cost and on the outleast to the Cost and on the outleast to the Cost and on the Outleast to Cost and outleast		••				K	out	ine li	ispection						
Circle designated compliance status (IN, OUT, N/O, M/A) for each numbered item by their compliance of Outleast to Cost and on the outleast to the Cost and on the outleast to the Cost and on the Outleast to Cost and outleast			FOODBORNE ILLNESS	RISK FAC	TO	RS	ΑN	ID F	UBLIC HEALTH	INTERVENT	IONS				
Compliance Status	Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered IN=in compliance OUT=not in compliance N/O=not observed N/A=not a Mark "X" in appropriate box for COS and/or R						em		Risk factors ar	re important prac tributing factors c	tices or proc of foodborne	illness or inju	ry. Publi	c hea	lth
Supervision Person in that present, demonstrates knowledge, and 1 in Person in that present, demonstrates knowledge, and 1 in Person during present, demonstrates knowledge, and 1 in Productions to supervision 1 in Proper use of restriction and exclusion 1 in Proper use of the strainty procedure for responsing to work properties 1 in Proper use of the strainty procedure property indicated variety 1 in Proper use of the strainty procedure property indicated variety 1 in Proper use of the strainty procedure property indicated variety 1 in Proper use of the strainty procedure property indicated variety 1 in Proper use of the strainty procedure property indicated variety 1 in Proper use of the strainty procedure property indicated variety 1 in Proper use of the strainty procedure property indicated variety 1 in Proper use of the strainty procedure property indicated variety 1 in Proper use of the strainty procedure property indicated variety 1 in Proper use of the strainty procedure variety 1 in Proper use of the strainty procedure variety 1 in 1 in Proper use of the strainty procedure variety 1 in	_		corrected on-site during inspection K =r	epeat violatio	1	-	.	La						606	_
In Person in charge present, demonstrates knowledge, and parforms dutility (demonstrates knowledge, and parforms dutility)	Cc	ompliance Status			CO	SK		L.0	mpliance Status					COS	R
In			<u>'</u>	ndgo and	_	_		15	la.	_		ation			
In In Proper (appropriate proving) In Proper use of restriction and exclusion In Proper exclusing procedure from holding In Proper exclusing procedure from the holding In Proper exclusing temperature In Proper exclusing temperatures In Proper exclusion procedures & records In Proper excl	1	In	, ,	euge, anu				\vdash		· ·		and canitized			
In Management South Ma	2	In	Certified Food Protection Manager (CFPM)					\vdash					·d.		
In Proper use of restriction and exclusion Proper cooking time and temperatures			Employee Health			•		17	ln			or eviously serve	,		
A In Proper use of restriction and exclusion Proper use of the holding Proper cooling time and temperature Proper to holding temperature Proper holding temperatures Proper in the holding temperature Proper holding temperatures Proper date marking and disposition Proper date destruction Proper date marking and disposition Proper date destruction Proper date destruction Proper date destruction Proper date Prope	3	In		mployee;						Time/Temperatu	re Control fo	r Safety			
Proper cooling procedures for responding to vomiting and diarrheal events 1								18	ln	Proper cooking ti	me and tempe	ratures			
Good Hyglenic Practices 6			,	rhoal avents	-	+	-	\vdash	N/O	Proper reheating	procedures fo	hot holding			
In Proper eating, tasting, drinking, or tobacco use 1 1 1 1 1 1 1 1 1	5	lu lu		meai events				\vdash	N/O	Proper cooling tir	ne and temper	ature			
Proper date marking and disposition X Year and contact with RTE food or a pre-approved internative procedure properly allowed Year and properly work and properly making Year and properly work and properly making Year and properly work	c	ln ln			$\overline{}$			\vdash	ln	Proper hot holdin	ig temperature	s			
Preventing Contamination by Hands					-	+	-	\vdash	ln	Proper cold holdi	ng temperatur	es			
In Hands clean and properly washed No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed No bare hand contact with RTE food or a pre-approved alternative procedure properly supplied and accessible X X Approved Source Tool No Food decided from approved source Tool No Food decided from approved source Tool No Food properly allowed Tool Pood and properly supplied and accessible X X Pasteurized foods used; prohibited foods not offered Tool Pood and properly supplied and accessible X X Pasteurized foods used; prohibited foods not offered Tool Pood and properly supplied and accessible X Tool Pasteurized foods used; prohibited foods not offered Tool Pood and properly supplied and accessible X Tool Pasteurized foods used; prohibited foods not offered Tool Pood and properly supplied and accessible X Tool Pasteurized foods used; prohibited foods not offered Tool Pood and properly supplied and accessible X Tool Pasteurized foods used; prohibited foods not offered Tool Pood and properly supplied and accessible X Tool Pasteurized foods used; prohibited foods not offered Tool Pood and properly supplied and accessible X Tool Pood and properly supplied and accessible X Tool Pood and properly supplied and accessible X Tool Pood and properly supplied and properly supplied and properly supplied and properly supplied and sused Tool Pasteurized eggs used where required Tool Pasteurized eggs used where required Tool Pood and Pood and Pood and Pood and Pood and Pood and Pood Poo		l in						23	Out	Proper date mark	ing and dispos	ition		X	X
In 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	0	lu.			Т			24	N/A	Time as a Public I	Health Control;	procedures & r	ecords		
Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly supplied and accessible X X Adequate handwashing sinks properly adequate handwashing sinks properly adequate handwashing sinks properly designed, and and an adequate handwashing sinks properly designed, and an adequate handwashing sinks properly designed, and an adequate handwashing sinks properly designed, constructed and used X X X X X X X X X	8	in	· · · /	proved	+	_	_			Consum	er Advisory				
Approved Source Approved Source Approved Source NOO Food received a proper temperature NOO Food received a proper temperature NOO Required records available: shellstock tags, parasite destruction 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 Safe Food and Water Conformance with Approved Procedures Wark "X" in pox 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 Cos R Safe Food and Water Safe Food and Water Cos R Variance obtained for specialized processing methods Food Temperature Control Variance obtained for specialized processing methods Food Temperature Control Wark and ice from approved saccurate Food Identification Food Identification Prevention of Food Contamination Food Identification Frequention for Food Contamination Food Identification Physical Facilities Food water available; adequate pressure Food contamination prevented during food preparation, storage and display Wiping cloths: properly used and stored Wiping cloths: properly used and clean X Physical Facilities Physical Facilities Physical Facilities Food additives: approved and properly used and stored Warewashing facilities: installed, maintained, & used; test strips Food additives: a	9	ln ln		pproved				25	N/A	Consumer adviso	ry provided for	raw/undercoo	ked food		
In	10	Out		and accessible	×	(×	7			Highly Suscep	tible Popula	tions			
1								26	N/A	Pasteurized food:	s used; prohibi	ted foods not o	ffered		
1	11	In	Food obtained from approved source												
The food in good condition, safe, and unadulterated Conformance with Approved Procedures	12	N/O	Food received at proper temperature					\vdash							
A	13	In	Food in good condition, safe, and unadulterate	d				28					d used	X	
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 COS R	14	N/A	Required records available: shellstock tags, para	asite											
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 COS R		14/70	destruction							Compliance with	variance/speci	alized process/I	HACCP		
Mark "X" in box if numbered item is not in compliance COS R				GOOD	R	ΞTΑ	IL I	PRA	CTICES						
Safe Food and Water											•		_		
Proper Use of Utensils		Mark "X" in box if nur	mbered item is not in compliance Mark			-	x to	or CO	S and/or R COS=	corrected on-site	e during insp	ection R=r	epeat vi		
Pasteurized eggs used where required			0.6.5.1.1.1		COS	R	L			5 11				cos	R
Water and ice from approved source							-		I	•	of Utensils				
Variance obtained for specialized processing methods Food Temperature Control		 	· · · · · · · · · · · · · · · · · · ·				- ⊢	_	1			la a a di a d			
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 45 Gloves used properly 46 Gloves used properly 47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used 48 Warewashing facilities: installed, maintained, & used; test strips 49 X 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		+ +					-								$\overline{}$
Proper cooling methods used; adequate equipment for temperature control	32	Variance obtained					⊢	÷	1 -		riy stored and	usea		X	\triangle
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 Personal cleanliness Wiping cloths: properly used and stored Wiping cloths: properly used and stored Washing fruits and vegetables Phasical Facilities Food and non-food contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, & used; test strips Physical Facilities Plumbing installed; proper backflow devices Sewage and waste water properly disposed Toilet facilities: properly constructed, supplied, & cleaned Garbage & refuse properly disposed; facilities maintained Mashing fruits and vegetables	22		•				4	16	Gloves used properly	•	+ 1 \/				
Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Personal cleanliness Upersonal cleanliness Wiping cloths: properly used and stored Wiping cloths: properly used and stored Washing fruits and vegetables Approved thawing methods used Warewashing facilities: installed, maintained, & used; test strips Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Physical Facilities Found Hot and cold water available; adequate pressure Flumbing installed; proper backflow devices Sewage and waste water properly disposed Toilet facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Physical Facilities Toilet facilities: installed, maintained, and clean Yallow Warewashing facilities: installed, maintained, & used; test strips Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Yallow Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Yallow Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Yallow Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Yallow Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Yallow Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Yallow Warewashing facilities: installed, maintained, & used; test strips		 		e control			H	_	Food and non food				structod		_
Thermometers provided & accurate 48 Warewashing facilities: installed, maintained, & used; test strips 49 Non-food contact surfaces clean × Non-food contact surfaces clea	_	 	<u>-</u>				4	17		contact surfaces cier	апавіе, ргореі	iy designed, cor	isti ucteu,		
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 Food properly labeled; original container 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	_	 					4	18	Warewashing faciliti	es: installed, mainta	nined, & used;	test strips			
Food properly labeled; original container	30	Thermometers pro					4	19 🗙	Non-food contact su	rfaces clean					X
Prevention of Food Contamination 38	27	Food properly labor			1					Physical	Facilities				
Insects, rodents, and animals not present	۱ ر	I Trood property labe					- ⊢	_	Hot and cold water a	available; adequate	pressure				
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 43 Sewage and waste water properly disposed 44 Garbage & refuse properly disposed; facilities maintained 45 Physical facilities installed, maintained, and clean	38	Insects rodents a					5	51	Plumbing installed; p	oroper backflow dev	vices				
40 Personal cleanliness 41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables 43 Physical facilities installed, maintained, and clean	_	 	<u>'</u>	nlav	\overline{x}	\overline{Y}	5	52	Sewage and waste w	vater properly dispo	sed				
Wiping cloths: properly used and stored 41 Washing fruits and vegetables 42 Washing fruits and vegetables 54 Garbage & refuse properly disposed; facilities maintained 55 X Physical facilities installed, maintained, and clean		 		pidy	^	$\stackrel{\wedge}{\dashv}$	5	53	Toilet facilities: prop	erly constructed, su	ipplied, & clear	ned			
42 Washing fruits and vegetables 55 X Physical facilities installed, maintained, and clean X		+ +					5	54	Garbage & refuse pr	operly disposed; fac	cilities maintair	ned			
56 X Adequate ventilation and lighting; designated areas used		 					-	÷	Physical facilities ins	talled, maintained,	and clean				X
	-12	I VV a 3111116 IT UILS AITE	_D ectables				5	6 X	Adequate ventilation	n and lighting; desig	nated areas us	ed			

All food employees have food handler training

Allergen training as required

Food Establishment Inspection Report

						Page 2 of 3				
Establishn	nent: Happy Wok		E	stablishm	ent #: 233					
Water Sup	oply: 🛛 Public 🗌 Pri	vate Wa	ste Water System: 🔀 Public 🗌 Pri	vate						
Sanitizer T	Гуре: chlorine		PPM: 100 in med	ch washer	Heat:					
			TEMPERATURE OBSERVATI	ONS						
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
	All Temps in ∘F		Chicken, inside door of walkin	39						
All C	Cold Holding Units ≤	41	Beef in wok, cooking	167						
			Chicken broth, cooking in wok	200						
Marina	ated chicken, R side of		Sliced onion on top of maketable	40						
do	ouble door fridge	39	Crab meat, bottom of maketable	39						
Tub of	f beef broth, L side of		Chicken in top of maketable	40						
do	ouble door fridge	40	Noodles, under maketable	39						
Crab	rangoon, single door		Soup in warmer	136						
	fridge by fryer	40								
			OBSERVATIONS AND CORRECTIVE	E ACTION	NS					
Item Number		Violati	ons cited in this report must be corrected	l within the	e time frames below.					
10	Hand washing sink	in kitchen, ne	ear wok, observed with dishes in ther	n. Hand v	washing sinks must be accessi	ble at all times.				
			Reference 5-205.11 of the Food Code	. COS, dis	hes removed					
16 Cutting board on make table is not clean to sight and touch. Wash, rinse, sanitize routinely. Reference					routinely. Reference 4-601.11	of the Food Code.				
			To be corrected by 9/	23/22.						
23	Date marking is not	on all food p	products. Food shall be clearly marked	d, at the ti	ime the original container is o	pened in a food				
	establishment and if	the food is h	eld for more than 24 hours, to indica	te the dat	e or day by which the food sh	all be consumed				
	on the premises, solo	d, or discarde	ed, when held at a temperature of 41	deg F or I	ess 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					erson in charge.				
	Reference 3-501.17 of the Food Code. COS, Discussed labeling, food labeled.									
28	, , , , , , , , , , , , , , , , , , , ,									
			n a food-contact surface, as specified							
	concentration and use requirements specified by 40 CFR 180.940 or 40 CFR 180.2020. Reference section 7-204.11(A)(B) of					204.11(A)(B) of				
	Food Code. COS, bleach bottle emptied. (Cont.)									
CFPM Ve	rification (name, expirati	on date, ID#):							
	Xue Yum Lin 22012589									
E	Exp: 04/21/2027									
НАССР То	opic: Discussed importar	nce of labelin	ng food to prevent spoilage							
	. // _									
	10m		Sep 20, 2022							
Person in Charge (Signature)			Date							
0	1									
70	y in		Follow-up: 🔀 Yes 🔲 I	No (Check	one) Follow-up Date: Jun 2	5, 2021				
Inspector (Si	ignature)			,	, chart ap outer	-				

Food Establishment Inspection Report

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Establishment: Hanny Wok	Establishment #: 233	

	OBSERVATION	ONS AND CORRECTIVE ACTIONS						
Item Number	Violations cited in this	s report must be corrected within the time frames below.						
28	(cont.) Toxic materials must be used so that the	y cannot contaminate food, equipment, utensils, linens or single-service articles.						
	Reference sectio	n 7-202.12 of Food Code. COS, fly strips removed.						
39	Food in cold holding units and on make table ob	served 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							
		COS, items inverted.						
49	Grease and soil accumulation present on kitche	en equipment, floors, and walls. Clean all non-food contact surfaces frequently						
	to prevent soil accumulation. Referen	nce 4-602.13 of Food Code. To be corrected by next routine inspection.						
55	[Floors, Walls and Ceilings] iarea were found in	a state of disrepair, or not to be smooth and easily cleanable. Except as specified						
	in Section 6-201.14 and except for antislip flo	oor coverings or applications that may be used for safety reasons, floors, floor						
	coverings, walls, wall coverings, and ceilings	s shall be designed, constructed, and installed so they are smooth and easily						
	cleanable. Reference section 6-201.11 of Food Code. To be corrected by next routine inspection.							
56		, on cutting board in kitchen. Food establishments shall A) Provide designated						
	dressing rooms or dressing areas for employees that routinely change their clothes in the establishment; B) Provide lockers							
		e of employees' clothing and other possessions. Reference section 6-305.11 of						
		Food Code. COS, phone moved.						
See	page 2	Sep 20, 2022						
Person in Cha	arge (Signature)	Date						
See	page 2	Follow-up: Yes No (Check one) Follow-up Date: 09/23/2022						
	and the same of th							