Food Establishment Inspection Report

						Page	1 of			
Local Health Department Name and Address			No	n of	Risk	Factor/Intervention Violations 1 Date 08/26/2	2021			
Woodford County Health Department				Time In			PM			
1831 S. Main Street, Eureka, IL 61530 Establishment License,		/Downit #		No. of Repeat Risk Factor/Intervention Violations 0 Time Out 1:						
China Garden Chinese Restaurant	License/Permit # 21 021	Permit #		Permit Holder Risk Category						
Street Address	21 021		- 1	China Garden Xiang IL Inc						
521 Jubilee Lane			Pu	irpos	se o	Inspection				
City/State	ZIP Code		\dashv							
Germantown Hills, IL	61548		KC	outin	e in	spection				
FOODBOR	VEILLNESS RISK FA	стс	RS A	7 N L) P	UBLIC HEALTH INTERVENTIONS				
Circle designated compliance status (IN, O										
IN=in compliance OUT=not in compliance			eu itei ot app		ıle	Risk factors are important practices or procedures identified as the	most			
Mark "X" in appropriate	•	<i>/</i> A-110	ot app	iicas	,,,,	prevalent contributing factors of foodborne illness or injury. Public h				
COS=corrected on-site during ins	pection R=repeat viola	tion				interventions are control measures to prevent foodborne illness or in	njury.			
Compliance Status		cc	OS R	П	Con	npliance Status CO	OS R			
Supervision			-1	1 1		Protection from Contamination				
Person in charge present, dem	onstrates knowledge, and	T	7		15	In Food separated and protected				
1 In performs duties				1 1	16	In Food-contact surfaces; cleaned and sanitized	_			
2 In Certified Food Protection Man	ager (CFPM)]	47	Proper disposition of returned, previously served,				
Employee Heal	th				17	reconditioned and unsafe food				
Management, food employee						Time/Temperature Control for Safety				
knowledge, responsibilities an		_	+	4 L	18	In Proper cooking time and temperatures				
4 In Proper use of restriction and e		_	+	4 [19	N/O Proper reheating procedures for hot holding	T			
5 In Procedures for responding to				_ [20	N/O Proper cooling time and temperature				
Good Hygienic Pra				4 [21	In Proper hot holding temperatures				
6 In Proper eating, tasting, drinking	g, or tobacco use			」「	22	In Proper cold holding temperatures				
7 In No discharge from eyes, nose,	and mouth				23	In Proper date marking and disposition				
Preventing Contamination	n by Hands				24	N/A Time as a Public Health Control; procedures & records	1			
8 In Hands clean and properly was	ned			╛╽	1	Consumer Advisory				
9 In No bare hand contact with RTI					25	N/A Consumer advisory provided for raw/undercooked food	$\neg \neg$			
alternative procedure properly	***************************************		-	4	1	Highly Susceptible Populations				
10 In Adequate handwashing sinks p		le		1	26	N/A Pasteurized foods used; prohibited foods not offered	$\neg \neg$			
Approved Sour				4 }		Food/Color Additives and Toxic Substances				
In Food obtained from approved			_	4	27	N/A Food additives: approved and properly used	$\neg \neg$			
12 N/O Food received at proper temp		_	_	1 1	28	In Toxic substances properly identified, stored, and used	+			
13 Out Food in good condition, safe, a		>	\Box	4		Conformance with Approved Procedures				
14 N/A Required records available: shi destruction	ellstock tags, parasite			1 1	29	N/A Compliance with variance/specialized process/HACCP	$\neg \neg$			
destruction	C 00	D D	CTAL							
					*****	CTICES				
						of pathogens, chemicals, and physical objects into foods. and/or R COS=corrected on-site during inspection R=repeat viola	-+:			
Mark X in box ii numbered item is not in compi	idice ividik x iii dppi			T	COS					
Safe Food and Wa		cos	R	-			OS R			
	ier .	Γ		43	1	Proper Use of Utensils				
30 Pasteurized eggs used where required		ļ		43		In-use utensils: properly stored	\dashv			
31 Water and ice from approved source		ļ		44	+	Utensils, equipment & linens: properly stored, dried, & handled	+			
Variance obtained for specialized processing meth				45	 	Single-use/single-service articles: properly stored and used	\bot			
Food Temperature Co				46		Gloves used properly				
Proper cooling methods used; adequate equipment	nt for temperature control					Utensils, Equipment and Vending				
Plant food properly cooked for hot holding				47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
35 Approved thawing methods used				48	 	Warewashing facilities: installed, maintained, & used; test strips	+			
36 Thermometers provided & accurate				49	+	Non-food contact surfaces clean	+			
Food Identification	in				L	Physical Facilities				
37 X Food properly labeled; original container		X		50	Т	Hot and cold water available; adequate pressure	-			
Prevention of Food Conta	mination			51	-		_			
38 Insects, rodents, and animals not present				\vdash	-	Plumbing installed; proper backflow devices	+			
39 Contamination prevented during food preparation	, storage and display			52	-	Sewage and waste water properly disposed	_			
40 Personal cleanliness				53		Toilet facilities: properly constructed, supplied, & cleaned				
41 Wiping cloths: properly used and stored				54		Garbage & refuse properly disposed; facilities maintained				
42 Washing fruits and vegetables				55	 	Physical facilities installed, maintained, and clean	\bot			
				56		Adequate ventilation and lighting; designated areas used				
						Employee Training				
				57	L	All food employees have food handler training	\bot			
				100	1	Allorgen training as required	- 1			

Food Establishment Inspection Report

Taka bilahan	controller Conden China	D4				Page 2 of 3			
	nent: China Garden Chin pply: 🔀 Public 🗌 Pri			stablishm vate	ent #: 21 021				
Sanitizer 7	Type: Chlorine		PPM: 100		Heat: N/A				
	##		TEMPERATURE OBSERVATI	ONC		Western Company of the Company of th			
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
Fried			Cut watermelon/WIC	40	item/ Location	Temp			
	White rice/rice warmer unit 164		Raw chicken/WIC	40	M				
	on soup/steam table	162	Rice noodles/RIC	40					
	Mein noodles/wok	190	Cut cabbage/cold-holding	41					
	Egg roll/fryer	163	Lo mein noodles/cold-holding	41					
Sweet	& sour chicken/fryer	179	Shrimp/RIC	40					
	op soup/steam table	200	Sweet & sour chicken/RIC	40					
			Pork egg rolls/RIC	40					
			Sweet-sour chicken/cold-holding	41					
		<u> </u>	OBSERVATIONS AND CORRECTIVE		us				
Item Number			ions cited in this report must be corrected						
13	3-202.15 (Pf) Observe	d on metal s	shelf dented can of Wei-Chuan water	chestnuts	. Food packaging must be in good co	ondition so			
			dulteration or potential contamination						
			during inspection						
37	3-302.12 (C) Observe	d on black p	plastic shelf in center of kitchen dry for		nces in clear plastic containers with	out name			
			. Identify food storage containers with						
	sesame seeds	and cashev	ws according to person-in-charge, and	labeled b	by person-in-charge during inspection	n.			
55	6-501.12 (C) Observed (eiling tile by	y HVAC vent and fluorescent light fixtu	ıre above	fryers soiled with accumulated debi	ris and dust.			
Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least									
	by next routine inspection.								
CFPM Ver	ification (name, expiration	on date, ID#): Xiang Chen						
203	Xiang Chen 20321768 – ServSafe								
Exp. 3/2026									
HACCP To	pic: TCS food temperatu	re requirem	nents, employee health policy requirer	ments, we	earing masks				
	() Lue		Aug 26, 2021						
Person in Charge (Signature) Date									
	Paul Wilky war	(A)	Follow-up: Yes 🛛 N	lo (Check o	one) Follow-up Date:				

Food Establishment Inspection Report

Establishment #: 21 021

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Establishment: China Garden Chinese Restaurant

	OBSERVATIONS AND CORRECTIVE ACTIONS
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	Allergy awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque,
	steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food
	employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food
	handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and
	within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;
	no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection
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····	
lorron in Cl-	Aug 26, 2021
-erson in Cha	rrge (Signature) Date
	Follow-up: ☐ Yes ☑ No (Check one) Follow-up Date:
nspector (Sig	