

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	05/11/2022	
		No. of Repeat Risk Factor/Intervention Violations		0	Time In	12:00 PM
Establishment China Garden Chinese Restaurant		License/Permit #	22 004		Time Out	1:15 PM
Street Address 521 Jubilee Lane		Permit Holder China Garden Xiang IL Inc		Risk Category I		
City/State Germantown Hills, IL		ZIP Code	61548		Purpose of Inspection Routine Inspection	

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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	Out		X	24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Food/Color Additives and Toxic Substances			
11	In			25	N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			Conformance with Approved Procedures			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				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		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				Gloves used properly			
32				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Temperature Control				48	Warewashing facilities: installed, maintained, & used; test strips		
33				49	X Non-food contact surfaces clean		X
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				Plumbing installed; proper backflow devices			
35				51	Plumbing installed; proper backflow devices		
Approved thawing methods used				Sewage and waste water properly disposed			
36				52	Sewage and waste water properly disposed		
Thermometers provided & accurate				Toilet facilities: properly constructed, supplied, & cleaned			
Food Identification				53	Garbage & refuse properly disposed; facilities maintained		
37				54	Garbage & refuse properly disposed; facilities maintained		
Food properly labeled; original container				55	X Physical facilities installed, maintained, and clean		
Prevention of Food Contamination				56	Adequate ventilation and lighting; designated areas used		
38				Employee Training			
Insects, rodents, and animals not present				57	X All food employees have food handler training		
39				Allergen training as required			
Contamination prevented during food preparation, storage and display				58	Allergen training as required		
40							
Personal cleanliness							
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

Food Establishment Inspection Report

Establishment: China Garden Chinese Restaurant

Establishment #: 22 004

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Fried rice/rice warmer unit	166		Cut vegetables/WIC	41	Crab rangoon/RIC
White rice/rice warmer unit	159		Raw chicken/WIC	41	Pork egg roll/RIC
Wonton soup/steam table	164		Rice noodles/WIC	41	
			Sweet & sour chicken/WIC	41	
			Lo mein noodles/preparation	50	
			Diced chicken-cooling/RIC	47	
			Diced chicken/RIC	39	
			Sweet-sour chicken-cooling/RIC	65	
			General Tso's chicken-cooling/RIC	89	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.11 (Pf) Observed in men's restroom hand soap not provided by handwashing sink. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Hand soap provided by food employee during inspection.
49	4-602.13 (C) Observed in kitchen by rice warming units and clean plates shelf surface soiled with accumulated debris and food particles. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Shelf surface cleaned by food employee during inspection.
55	6-201.11 (C) Observed in men's restroom above toilet ceiling tile with water stains and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that one (1) food employee has current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. Please correct this violation within 90 days or at least by next routine inspection.

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

Xiang Chen 20321768 – ServSafe Exp. 3/2026			
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, calibrate metal-stem thermometer

May 11, 2022
 Date

Follow-up: Yes No (Check one)

 Follow-up Date: _____

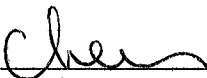
Food Establishment Inspection Report

Establishment: China Garden Chinese Restaurant


Establishment #: 22 004

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 shall 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: Fall 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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.
	Please note ambient air temperature of WIC indicated 45° F on thermometer. Internal temperatures of TCS food items in WIC indicated 41° F and moved to separate refrigeration units during inspection. Person-in-charge indicated repair company contacted and awaiting arrival today.


Person In Charge (Signature)

May 11, 2022
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____