

Food Service Establishment

Retail Food Store

Temporary

Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street

Eureka, IL 61530

(309) 467-3064

www.woodfordhealth.org

Permit No.: 18 002 H

Telephone: 309-383-2200

Original Inspection

Follow-up Inspection

Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: China Garden Chinese Restaurant

Owner/Agent: China Garden Xiang IL Inc

Address: 521 Jubilee Lane

City: Germantown Hills

ZIP Code: 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20	X	4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21	X	1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
*3	X	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILING			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation					38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS								TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32	X	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine <100 ppm*

Hot Foods White rice 163° F

Cold Foods Pork egg roll 41° F

Manager Certification No. of: 12844226 - ServSafe

Egg drop soup 171° F

Lo Mein noodles 41° F

Full-Time Employee: Xiang Chen Exp. Date 10/20

Fried rice 161° F

Sweet & sour chicken 37° F

WIC, RIC, RIF - OK

Received by/Title Chen

(Signature of Owner or Representative)

Sanitation Score: 85 (100 minus demerits)

Date: 11 June 2018

Time In: 12:10 p.m. Time Out: 1:15 p.m.

Page 1 of 3

By Paul Willey Wood (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 002 H

The following remarks supplement the inspection report of: China Garden Chinese Restaurant
(Establishment Name)

Date: 11 June 2018

Item	Code	Section	Inspection Remarks	Correct by
3			Observed in kitchen in RIC pork egg rolls in small container without date of preparation or discard date on container. Pork eggs rolls removed from larger container in WIC with preparation date of 6-10-18, according to female owner, and labeled with date of larger container by female owner during inspection.	C
20			Observed in kitchen below 3-compartment sink green bucket with wiping cloth stored in sanitizing solution of less than 100 ppm of chlorine as indicated by chlorine test kit. Solution discarded by male food employee and new chlorine sanitizing solution created by male food employee during inspection. Recheck = 200 ppm – OK.	C
21			Observed in kitchen moist-wiping cloth stored directly on cutting board of RIC (prep). Moist-wiping cloth removed to chlorine sanitizing solution by female owner during inspection.	C
22			Observed in kitchen exhaust hood filters soiled w/ accumulated debris and grease.	NRI
23			Observed in kitchen right side of fryer soiled w/ accumulated debris and grease.	NRI
32			Observed in men's restroom paper towels not provided at time of inspection. Paper towels provided in men's restroom by male food employee during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			If any changes are planned in the future for this establishment (menu changes, ownership transfer, building plans, equipment additions, etc.), please contact WCHD prior to changes occurring for plan review and approval.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food 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 offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	

Sanitarian/Environmental Health Inspector Paul Watkins WCHD

These remarks have been explained to me and are understood [Signature]
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager 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.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Make sure all containers of food & drink are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all food is obtained from APPROVED SOURCES	
			- Make sure live animals are excluded from the facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	
			- Remove food from cans after opening and place into approved glass, stainless steel, or approved plastic containers	

Sanitarian/Environmental Health Inspector Paul Walker W 410

These remarks have been explained to me and are understood ✓

(Signature of Owner or Representative)

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