

- 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.: 16 015 H
Telephone: 383-2200
 Original Inspection
 Follow-up Inspection
 Other
10-DAY RECHECK

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: China Garden Chinese Restaurant **Owner/Agent:** China Garden Xiang IL Inc/He Nan Liu
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				FOOD				GARBAGE AND REFUSE DISPOSAL			
* 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL			
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	20		4	Sanitization rinse: clean, temperature, concentration				
* 4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted				
				22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35	C	4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
				23		1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS			
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	WATER				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	SEWAGE				39		1	Rooms and equipment - vented as required
*11		5	Personnel with infections restricted	*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*12		5	Hands washed and clean, good hygienic practices	PLUMBING				40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	29		1	Installed, Maintained	OTHER OPERATIONS			
				*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				TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located			4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	32		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
17		1	Accurate thermometers, chemical test kits provided, gauge cock					*45			Management personnel certified YES <u>X</u> NO <u> </u>
											Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine **Hot Foods** _____ **Cold Foods** _____
Manager Certification No. of: 01689965 _____ _____
Full-Time Employee: Xiang Chen **Exp. Date** 10/20 _____ _____
WIC, RIC, RIF

Received by/Title [Signature] **(Signature of Owner or Representative)**
Sanitation Score: N/A (100 minus demerits) **Date:** 1 September 2016
Time In: 11:45 a.m. **Time Out:** 12:15 p.m. **Page 1 of 2** **By:** [Signature] **(Sanitarian/Environmental Health Inspector)**



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 015 H

The following remarks supplement the inspection report of: China Garden Chinese Restaurant

(Establishment Name)

Date: 1 September 2016

Item	Code	Section	Inspection Remarks	Correct by
35			Observed exterior back screen door to establishment properly self-closing (new spring) and tight-fitting. A recheck inspection fee of \$100.00 could not be collected at the time of recheck inspection and will be assessed by invoice to the establishment.	C
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			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 IL FSSM 8-hour class offered @ WCHD: October 4 & 6, 2016	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			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 must be posted at entrances & exits.	
		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 metal-stem thermometer 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	
			- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-eat foods, to prevent cross-contamination	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	

Sanitarian/Environmental Health Inspector Paul Wilkie, WCHD

These remarks have been explained to me and are understood >

Loey Uher
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection