



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	11:16am	TIME OUT	2:40pm
DATE	2-18-16	PAGE	1 of 6

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Beijing House		OWNER: Chen Chang Rong		PERSON IN CHARGE: Chen Chang Rong	
ADDRESS: 60 C Nesbit Drive			ESTABLISHMENT NUMBER: 4528		COUNTY: 187
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-8600		FAX: 573-358-8601	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____	

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used	✓	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	✓	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Chen Chang Rong</i> Chen Chang Rong		Date: February 18, 2016	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 3-24-16 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Beijing House		ADDRESS 60 C Nesbit Drive		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep cooler amb		38	Upright freezer amb		0
Cold hold: shrimp, chicken, beef		35,36,39	Chest freezer amb		0
Cold hold: pork		38	Walk-in cooler amb		30
Hot hold: Rice, red sauce		194,172	Walk-in cooler: raw chicken, raw beef		32,32
Cooked noodles from wok		188			

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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3-701.11A	Soiled cookware containing old cabbage was observed stored atop boxes in the food prep area. A food that is unsafe or adulterated shall be discarded. COS by discarding the cabbage and placing the equipment in warewashing.	COS	
4-601.11A	An accumulation of grease and food debris was observed on the underside of the pivoting lids of the prep cooler cold wells and the surrounding horizontal surfaces of the cooler. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize these surfaces.	3-21-16	chen
4-601.11A	Mold and food debris was observed on the upper interior surfaces, the lower surfaces, the door interiors and in the door seals of the prep cooler. Food contact surface shall be clean to sight and touch. Please thoroughly wash, rinse and sanitize these surfaces.		
2-401.11A	An employee beverage was observed stored on the food prep surface of the prep table in the kitchen. Employees shall eat or drink only in areas where the contamination of food and food contact surfaces cannot occur. COS by removing the beverage.	COS	
3-302.11A	A bag of cooked pork was observed stored on top of raw pork and raw pork was observed stored on top of raw fish in the Frigidaire upright freezer. Foods shall be protected from cross contamination by storing cooked food separately from raw foods and storing foods requiring higher cooking temperatures below foods requiring lower cooking temperatures. Please separate cooked and raw food and store raw animal food to prevent cross contamination.	3-21-16	

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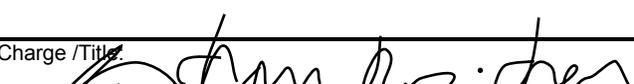
3-304.12C	A fork used to stir rice was observed stored atop a soiled bucket near the rice hot hold area. In use utensils shall be stored on a clean and sanitized surface between uses and cleaned and sanitized at least every four hours. COS by removing the utensil to the warewashing area.	COS	chen
3-302.12	Containers of unlabeled food items not in their original container were observed throughout the facility including at the cook-line, on the wire racks opposite the prep area and in the warewashing area. Food that is not readily identifiable and not in its original packaging shall be labeled with the common name of the food. Please label all food that is not readily identifiable.	3-24-16	
4-601.11C	Food containers were observed to be excessively soiled on the exterior surfaces throughout the facility. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all food containers in the entire facility such that they are clean to sight and touch.		
4-601.11C	An excessive accumulation of grease and food debris was observed on the cook-line surfaces in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all surfaces at the cook-line.		
6-501.12A	An accumulation of dirt, grease and food debris was observed below the cook-line and prep tables, warewashing area, storage shelving and coolers in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floors through out the facility.		

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-24-16



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ESTABLISHMENT NAME Beijing House		ADDRESS 60 C Nesbit Drive		CITY /ZIP Bonne Terre, 63628	
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7-201.11B	Employee medications were observed stored on open wire shelving above food containers in the kitchen. Toxic items shall be stored where they cannot contaminate food or equipment. COS by removing the medications.			COS	Chen
4-601.11A	An accumulation of clutter, house plants, containers of food, cardboard boxes, empty and soiled food containers and other debris was observed stored on the drainboards of the three compartment sink. Food contact surfaces of equipment shall be clean to sight and touch. Please clear the drainboards of all debris. The drainboards shall be used for air drying cleaned and sanitized equipment only and not for general storage.			2-21-16	
3-701.11A	Mold was observed on the inside and outside of a container of unidentified food in the walk-in cooler. Food that is unsafe or adulterated shall be discarded. COS by discarding the food.			COS	
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6-101.11A	Cardboard was observed placed on the floor under the cook-line and against walls to absorb grease and catch debris. Floors, walls and ceilings shall be constructed of a material that is smooth, durable and easily cleanable. Please remove the cardboard and clean durable surfaces as often as necessary.			3-24-16	Chen
4-601.11C	Dirt and food debris was observed on the upper and lower shelves of the prep table in the kitchen. Items stored on this table were observed to be soiled and covered with an accumulation of dust and debris. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please thoroughly clean the table and all soiled items stored on it.				
5-501.116 AB	An accumulation of debris was observed on the exterior of the kitchen trashcan. Soiled trash receptacles shall be cleaned at a frequency that prevents a buildup soil or becoming an attractant for insects and rodents. Please clean the trashcan inside and outside in a way that does not contaminate food or equipment.				
4-501.11A	Excessive frost accumulation and food debris was observed inside the Frigidaire upright freezer.				
4-601.11C	Equipment shall be maintained in a state of good repair that provides for proper function of the equipment. Non-food contact surfaces shall be kept clean. Please defrost and clean the interior of the freezer.				
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6-501.114	Excessive amounts of clutter were observed everywhere in the facility. This includes, but is not limited to, hand and power tools, empty food containers, soiled and unused/non-functional equipment, empty boxes and barrels, news papers and empty metal food cans. The volume of clutter provides harborage conditions for insects and rodents and is a significant impediment to sanitation. Items not necessary to the operation and maintenance of a food establishment shall be removed from the establishment.	3-24-16	chen
6-501.12A	Non-food contact surfaces including the walls and floors of the facility are generally and		
4-601.11C	ubiquitously soiled. Physical facilities shall be cleaned as often as necessary to keep clean and non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all surfaces in the kitchen, warewashing and storage area.		

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3-305.11A	A tray of egg rolls was observed uncovered in the upright freezer in the kitchen. Food shall be protected from sources of contamination. Please cover the tray of food.				3-24-16
3-304.12A	Unhandled scoops were observed inside bulk food containers in the kitchen and storage area. Hand contact portions of utensils may not be in contact with food. Please remove unhandled scoops from bulk food containers.				
4-601.11C	Food residue and debris was observed on the exterior of steel cans used to store food in it's original containers/bags on the wire shelves in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the outside and inside of the these metal containers.				
6-202.15A 3	Upon arrival, the rear entry of the facility was observed to be propped open. The outer openings of a food establishment shall be protected against the entry of insects and rodent by use of solid, self-closing, tight-fitting doors. Please keep the door closed. The door may be open for ventilation if the opening is provided with a properly fitted screen door that prevents the entry of pests.				
4-601.11C	The door and door seal of the walk-in cooler was observed to be soiled with debris and mold. Please clean the inside, outside and seals of the walk-in cooler door.				
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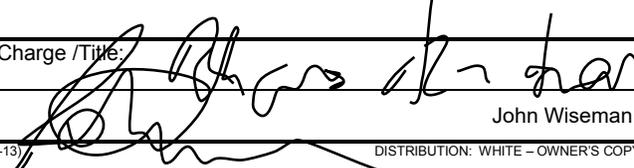
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4-601.11C	Mold and debris was observed on the wire shelving in the walk-in cooler. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please thoroughly clean the wire shelving in the walk-in cooler.	3-24-16	 che
4-601.11C	Mold was observed on the walls of the walk-in cooler. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please thoroughly clean the walls of the the walk-in cooler.		
4-601.11C	Debris was observed on the fan covers of the cooling unit in the walk-in cooler. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the fan covers to prevent blowing contamination of food.		

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