



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

TIME IN	11:08 am	TIME OUT	1:50 pm
DATE	June 14, 2016	PAGE	1 of 3

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: Canton Garden Restaurant		OWNER: Lok Sin Chau	PERSON IN CHARGE: Phong "Amy" Lenh	
ADDRESS: 1111 East Main Street		ESTABLISHMENT NUMBER: 4774	COUNTY: 187	
CITY/ZIP: Park Hills 63601		PHONE: (573)431-2736	FAX: none	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study				
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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<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	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<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	Consumer Advisory		
	Approved Source						
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<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"/> QVT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<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	Chemical		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		

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

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 checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input 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>Phong "Amy" Lenh</i>		Phong "Amy" Lenh		Date: June 14, 2016	
Inspector: <i>Rose Mier</i> Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: June 29, 2016					



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ESTABLISHMENT NAME Canton Garden Restaurant		ADDRESS 1111 East Main Street		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Egg drop soup, steam crock		166	Small prep cooler, bottom: ambient, crab rangoon, egg roll		41, 39, 41
Refried rice, hot hold in cooker		160	Large prep cooler, bottom: ambient, lo mein, raw egg, rice		41, 40, 45, 57*
Water, crock for in-use rice scoops		99	Lo Mein noodles, reheat in wok		187
Chicken, wok		196	Prep cooler, top: chicken, beef, shrimp		41, 39, 40
Chicken, deep fryer		204	Walk-in cooler: ambient, cooked lo mein, raw egg		40, 41, 41

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
3-501.14A	*The cooked white rice, stored in the bottom of the larger prep cooler, had an internal temperature of 57F. According to cook, the rice was cooked this morning and placed in the cooler at approximately 10:00 am. Therefore, the cooling time/temperature is not in violation. However, monitoring of cooling time and temperature were not done. Please ensure food is cooled correctly: cool from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, reheat food to 165F and begin cooling process again. If second benchmark is not met, discard food.	6/14/16	<i>PLZ</i>
4-601.11A	Debris observed on the tea brewer, both outside and inside surfaces. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize tea brewer daily.	6/14/16	
4-601.11A	Accumulation of debris on the outside and inside surfaces of the Rival microwave. Food contact surfaces shall be washed, rinsed, and sanitized a minimum of every four hours while in continual use, more often if needed to keep clean. Please clean all surfaces.	6/14/16	U
7-202.11A	A container of Ortho Home Killer insecticide, and a container of gasoline, were stored by the mop sink. The insecticide is not approved for use in a food establishment. According to owner, the insecticide is not used inside the facility, just on the outside. Chemicals and toxins not for use inside the facility shall not be stored inside the facility. Please remove these items from inside the facility. CORRECTED ON SITE by moving the containers to storage outside the building.	COS	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-101.17A	Wood bowls were observed in a basket below the stainless steel prep table. Wood may not be used for food-contact surfaces. Please remove wood bowls from facility.	6/29/16	
3-304.12F	The water in the crock holding the in-use scoops for rice was 99F. Water used to store in-use utensils shall be 135F or higher. CORRECTED ON SITE by adjusting thermostat. Final temperature 139F	COS	.
4-601.11C	Accumulation of debris observed on the outside surfaces of the hot water dispenser, the crock holding the rice scoops, and the soup hot hold steam unit. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all in-use equipment at least daily.	6/29/16	<i>N</i>
4-501.14C	Debris observed on the inside of the mechanical warewash machine. Warewash machines shall be cleaned at least daily. Please clean all inside surfaces.	6/14/16	
4-903.11A, 6-501.11	A leak from air conditioning was dripping from the ceiling onto the larger prep cooler. Food shall be protected from contamination from drippage. Please move prep cooler from under the drip, or intercept the drippage in the ceiling. Determine the cause of the drippage and repair. NOTE: Temporarily corrected on site by placing a tray in the dropped ceiling and placing towels in the tray. Please replace wet towels frequently to prevent overflow of water onto food prep equipment and food.	6/15/16	U
4-903.11A	The four 5-gallon soy sauce buckets holding dry powders (salt, flour, etc.), stored below the table holding the microwave, were observed with debris accumulation on the lids and outside surfaces. Please clean outside surfaces as often as needed to keep clean. Clean inside surfaces before refilling with fresh food.	6/29/16	
4-203.11B	The cook's thermometer was off by 4F, reading 28F when the actual ice water temperature was 32F. Please calibrate thermometer to 32F by placing metal stem of the thermometer in the center of a glass filled with ice, then adding water. Allow ice water mixture to sit a few minutes before calibrating thermometer.	6/15/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>[Signature]</i> Phong "Amy" Lenh		Date: June 14, 2016
Inspector: <i>[Signature]</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 29, 2016



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Ambient, walk-in freezer		18			

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Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-903.11A	The four small containers holding powders (salt, flour, etc), stored on the prep table, had debris on their lids and outside surfaces. Please clean container outsides as often as needed to keep clean, and clean inside before refilling with fresh food.	6//29/16	
4-903.11A	The plastic container holding the cutting utensils, stored on the table holding the microwave, was observed with debris accumulation on the inside surfaces. Please wash, rinse, sanitize and air dry all utensils held in the bucket as well as the holder to prevent contamination of the utensils stored inside.	6/14/16	U C
4-601.11C	Dust observed on top of the water heater. Please clean as often as needed to keep clean.	6/29/16	
4-903.11A	Debris observed on the lid to the container holding bulk bags of rice, stored next to the canned foods storage rack. Please clean as often as needed to keep clean.	6/29/16	
4-203.12B	The integral thermometer on the outside of the walk-in cooler was inaccurate, reading 44F when the actual ambient temperature was 40F. Please install an accurate thermometer in a convenient-to-read location on the inside of this cooler.	6/15/16	
6-501.114A	Bags of Quick Crete, pallets, etc. stored in the outdoor storage area. The facility shall be maintained free of unnecessary items. Please remove from the premises as this accumulation of material may provide pest harborage.	6/29/16	↓ X C

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