



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

TIME IN	11:33 am	TIME OUT	3:45 pm
DATE	3/23/2017	PAGE	1 of 5

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: St. Francois (187)
CITY/ZIP: Park Hills, MO 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 type="checkbox"/> Other _____					
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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT 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 N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input 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 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"/> Q/T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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"/> Q/T N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" 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 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				<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		<input checked="" type="checkbox"/>
<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: March 23, 2017	
Inspector: <i>Jon Peacock</i>		Jon Peacock		Telephone No. (573)431-1947	EPHS No. 880
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 3/30/17	



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

ESTABLISHMENT NAME Canton Garden Restaurant		ADDRESS 1111 East Main Street		CITY /ZIP Park Hills, MO 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cut cabbage/Top of True reach-in fridge		42	Cooked chicken/Bottom of True 1 dr reach-in fridge		49
Egg rolls/Bottom of True reach-in fridge		38	Steamed/Fried rice in rice cookers		153/145
Egg drop soup/Steam table		158	Rice paddle in container of water		113/140
Cooked chicken from deep fryer		165+	Raw shrimp/chicken/True 2 dr reach-in fridge		40/41
Raw pork/beef/True 2 dr reach-in fridge		41/41	Cooked chicken/Bottom of True 2 dr reach-in fridge		42

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
3-302.11A	Raw chicken, raw beef, raw pork and raw shrimp in top of True 2 door reach-in fridge. In addition to these foods raw vegetables were stored in this location. A small pan was observed being used for dispensing raw meats and vegetables. This pan was then stored near the uncovered containers of raw meats. Raw meats must be stored separately from other raw meats and ready-to-eat (RTE) foods to minimize the risk of cross-contamination. Please obtain tight-fitting lids for the food containers and keep them in place to reduce the risk of cross-contamination.	3/30/17	
3-501.16A	Cooked chicken observed at 49F within the bottom of the True 1 door reach-in fridge. Potentially hazardous foods (PHF's) must be stored at or below 41F under refrigeration. (Corrected on-site by voluntarily discarding)	COS	
4-601.11A	Meat slicer observed covered with plastic in the kitchen. The meat slicer was observed with dried food debris near the cutting blade. Food-contact surfaces of equipment and utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3-vat sink.	3/23/17	
5-203.14A	Water heater T/P valve discharge pipe was observed positioned over a PVC drain pipe. Affixed to the top of the PVC drain pipe was a partially cut plastic bottle in the form of a funnel. The T/P valve discharge pipe was observed extending below the top of the "funnel". A plumbing system must be installed to preclude the backflow of a solid, liquid or gas contaminant in the water supply at each point of use. Please provide an air gap at this location and remove the "funnel". (Corrected by removing "funnel").	COS	

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3-304.12F	Rice paddle observed in container of water at 113F. In-use food dispensing utensils must be stored in a container of water if the water is maintained at 135F or higher and the container is emptied and washed/rinsed/sanitized/air dried at least every 4 hours or less. (Later this container of water was observed at 140F - Corrected on-site)	COS	
3-304.12A	Metal dispensing tongs were observed lying in a container of cooked chicken within the Containers of uncovered sauces, etc., observed stored in bottom of True reach-in fridge. In-use food dispensing utensils may be stored in the food but the utensil handle must be above the top of the food and the container. (Corrected by removing tongs)	COS	
4-601.11C	Dried beverage spills was observed within the cabinet beneath the fountain beverage station in the kitchen. Non-food contact surfaces of equipment must be kept free of accumulated dust, dirt, food residue, etc.	3/23/17	
4-601.11C	Outside top of the dish machine was observed with debris. Non-food contact surfaces of equipment must be kept free of accumulated dust, dirt, food residue, etc.	3/30/17	
4-601.11C	The outside top of the reach-in prep. fridges were observed with evidence of dried beverage stains. Non-food contact surfaces of equipment must be kept free of accumulated dust, dirt, food residue, etc.	3/30/17	
4-601.11C	The table below the steam table was observed with debris accumulation. Non-food contact surfaces of equipment must be kept free of accumulated dust, dirt, food residue, etc.	3/30/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: 		Phong "Amy" Lenh		Date: March 23, 2017	
INSPECTOR: 	Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3/30/17



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk in cooler/freezer/Ambient		38/6	Cooked rice/2 brown tubs/walk-in cooler		49-50
Lo Mein/plastic tubs/walk-in cooler		41-42	Cooked chicken/brown tubs/walk-in cooler		42/42
Cooked chicken/white tub/walk-in cooler		43-44	True 1 door reach-in prep. fridge/Ambient		39
True 2 dr reach-in prep. fridge/Ambient		40			

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3-302.11A	A box and flats of raw shell eggs were observed stored on metal shelving above a container of cooked chicken in the walk-in cooler. Raw foods must be stored separately from RTE foods to prevent cross-contamination.	3/23/17	
3-302.11A	A pan of raw chicken was observed stored on the lower shelf of the walk-in cooler above a container of raw shrimp. Raw shrimp (cooked to 145F) must be stored above raw poultry (cooked to 165F) or in a separate location away from RTE foods or other dissimilar raw animal foods. (Corrected on-site by relocating the raw shrimp to a shelf above the raw chicken)	COS	
3-501.14A	Cooked rice observed at 49-50F in two brown plastic tubs in the walk-in cooler. Per Phong "Amy" Lengh, the rice had been placed in the walk-in cooler on March 22, 2017 for cooling. Cooked PHF's must be cooled within 2 hours from 135F-70F AND from 70F-41F in no more than 4 additional hours. Cooling PHF's may be accomplished by use of ice baths, stir downs, shallow pans and small portions of PHF's to allow proper cooling. Please incorporate these procedures.	COS by voluntary discard	
3-501.14A	Cooked chicken observed at 43-44F in the walk-in cooler in a white plastic tub. Per Phong "Amy" Lengh, the chicken was cooked on March 22nd and placed in the plastic tub and taken to the walk-in cooler. Cooked PHF's must be cooled within 2 hours from 135F-70F AND from 70F-41F in no more than additional hours. (Corrected on-site by voluntarily discarding.)	COS by voluntary discard	
3-302.11A	Raw frozen chicken was observed in plastic tub stored above raw frozen beef in the walk-in freezer. Raw chicken (cooked to 165F) must be stored below/segregated from raw beef (cooked to 145F).	3/23/17	

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4-501.14 A-C	A greasy film was observed inside the Auto Chlor dish machine. A warewashing machine must be cleaned before use and throughout the day at a frequency necessary to prevent the recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.	3/30/17	
4-601.11C	Bottom shelving by dish machine was observed with debris, plastic wrap and staining. Non-food contact surfaces of equipment must be kept free of accumulated dust, dirt, food residue, etc.	3/30/17	
3-601.12A	Food must be offered for human consumption in a way that does not mislead or misinform the consumer. Crab in the crab rangoons is not labeled as "imitation crab meat" on the menu. Please update the menu WHEN the menus are updated OR by the next routine inspection.	Next routine inspect.	

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7-202.12A	A spray container of Ortho Home Defense Insecticide was observed stored on a plastic container near shelving where shelf-stable food was stored. Only poisonous or toxic materials that are labeled by the manufacturer for use in a food establishment may be used or stored on the premises. Please remove from the premises. (Corrected by removal from premises).	COS	
7-102.11	An unlabeled spray bottle containing a pink liquid was observed stored on the Auto-Chlor dish machine. Working containers used for storing poisonous or toxic materials must be clearly marked and individually labeled with the common name of the material. (Corrected by labeling)	COS	
4-601.11A	Mold growth observed on interior sides of ice machine storage bin and along a white seal along the back. Food-contact surfaces of equipment must be clean to the sight and touch. Please shut down the ice machine and wash, rinse, sanitize and air dry the ice storage bin by a clean-in-place (CIP) procedure.	3/30/17	
4-101.11A	Assorted frozen foods were observed stored in plastic retail store bags that are intended for transporting foods and not storing foods. Materials used for the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors or tastes to food. Please store in containers/packaging intended for food storage.	3/30/17	

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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4-501.114 A	Auto Chlor dish machine observed without any chlorine sanitizer in the final rinse cycle. The sanitizer container was observed empty and replaced. Still, no chlorine was observed in the final rinse cycle. Please have dish machine serviced and working properly. The dish machine may not be used until properly serviced.	3/30/17	<i>HL</i>
Note:	The 3-vat sink drain was observed to overflow from the indirect drain when I emptied a sink basin. The sink is equipped with valves on the drains to allow for opening/closing the drains. PLEASE ensure the sink basins are emptied slowly to prevent wastewater from overflowing onto the floor.		

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Inspector: <i>[Signature]</i>	Jon Peacock	Telephone No. (573)431-1947 EPHS No. 880
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3/30/17