



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

TIME IN	11:15 am	TIME OUT	2:00 pm
DATE	July 28, 2016	PAGE	1 of 4

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: First Wok		OWNER: Jeff Lin	PERSON IN CHARGE: Jeff Lin	
ADDRESS: 19 East Columbia Street		ESTABLISHMENT NUMBER: 0226	COUNTY: 187	
CITY/ZIP: Farmington 63640		PHONE: (573)756-7878	FAX: (573)747-2345	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 checked="" 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 checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT 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 N/O N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT N/O 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"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input checked="" type="checkbox"/> OUT N/O N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input checked="" type="checkbox"/> OUT N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<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 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Jeff Lin</i>		Jeff Lin	Date: July 28, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date:



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME First Wok		ADDRESS 19 East Columbia Street	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Chicken, wok	192	Ambient, Pepsi glass-front cooler, kitchen	30
Sweet and Sour Sauce, hot hold crock	169	Water, crock, for in-use rice scoop	162
White rice, hot hold in cooker	152	Fried rice, hot hold in cooker	163
Ambient, large chest freezer	2	Make Cooler, top: chicken, shrimp, pork, cabbage	41, 38, 37, 40
Ambient, small chest freezer	0	Make cooler, bottom: ambient	40

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.			
NOTE:	Temperatures, continued, in degrees Fahrenheit: Pork, in wok: 165 Lo Mein, reheated in wok: 180 Chicken, in wok: 184		
3-302.11A	Raw chicken was intermixed with fully cooked food in the large chest freezer. Please store raw animal foods separately or below all other food. CORRECTED ON SITE by rearranging all raw food on one side of the freezer.	COS	
3-302.11A	Raw shell eggs were stored above fully cooked foods in the bottom of the make cooler. Please store raw animal foods separately from, or below, all other food to prevent cross contamination. CORRECTED ON SITE by moving eggs to bottom shelf.	COS	
4-601.11A	Debris was observed on a knife stored in the slot between the make cooler and the table holding the microwave. This location does not protect the knife from contamination. Please wash, rinse, sanitize knife, and store in a location that protects the knife from contamination. CORRECTED ON SITE by moving knife to 3-vat sink for cleaning and sanitizing.	COS	
3-302.11	Raw chicken stored above other animal proteins in the Frigidaire freezer. Foods shall be protected from cross contamination from other foods. COS by rearranging the foods in the freezer.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.			
3-307.11A	Employee food and personal items were stored with facility food on the front ordering counter. Please store all employee food and personal belongings in a designated area where facility food, equipment, linens, and single-use items cannot be contaminated. CORRECTED ON SITE by moving to segregated area.	COS	
4-601.11C	Accumulation of debris observed inside the large chest freezer. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please remove food, defrost, and clean freezer as often as needed to keep clean.	8/10/16	JL
3-304.14B	Wet wiping cloths were observed on the countertop and work table. Wet wiping cloths shall be stored in sanitizer between uses. Please prepare sanitizer solutions by mixing 1/2 tsp. to 1 tsp. of unscented household bleach in each gallon of water. Use test strips to ensure concentration of chlorine is between 50 and 100 ppm. Label container as "sanitizer." Store wiping cloths in sanitizer between uses. Remake sanitizer when water is soiled. CORRECTED ON SITE by preparing bucket of sanitizer.	COS	
5-502.11	Cardboard boxes soiled with grease and food residue were observed stored on a shelf in the rear of the kitchen. Refuse shall be removed from the premises at a frequency that prevents conditions that attract or harbor insects and pests. COS by discarding boxes.	COS	
3-304.12B	Cups used as scoops were observed in dry bulk foods throughout the kitchen facility. Scoops stored in non-potentially hazardous foods shall be handled with the handle above the surface of the food. COS by removing the cups from the food.	COS	
3-305.11A	Open bags of non-potentially hazardous food were observed to be open to entry of dust and pests. Food shall be protected from sources of contamination. COS by closing bags.	COS	

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Walk in cooler amb		38		
Frigidair freezer		18		

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
4-601.11A	Food residue was observed on a stirring device attached to an electric drill stored on a shelf in the rear of the kitchen. Food contact surfaces shall be clean to sight and touch. COS by removing the utensil to wearwashing.	COS	
4-601.11A	Food residue was observed inside aluminum strainers stored on shelving in the rear of the kitchen. Food contact surfaces shall be clean to sight and touch. COS by removing the equipment to wearwashing.	COS	
3-302.15	Damage was observed to the top seal of a can of bamboo shoots stored on the shelf in the rear of the kitchen. Package integrity shall be such that it protects the food from entry of pathogens. COS by removing the food to returned goods.	COS	
4-601.11A	Cups used as scoops were observed to be dirty in the bags of food in the rear of the kitchen. Food contact surfaces shall be clean to sight and touch. COS by removing to wearwashing.	COS	
4-601.11A	Soiled knives and cleavers were observed on a mag strip above the prep table in the rear of the kitchen. Food contact surfaces shall be clean to sight and touch. COS by removing the utensils to wearwashing.	COS	
4-601.11A	Food residue was observed on food equipment stored in clean storage in the wearwashing area. Food contact surfaces shall be clean to sight and touch. COS by removing the items to wearwashing.	COS	

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3-304.14B	Wet wiping cloths were observed in use without storing in a chemical sanitizer. Wet wiping cloths shall be stored in an appropriate chemical sanitizer. COS by preparing a chlorine sanitizer at acceptable concentrations and storing the wiping cloths in the sanitizer.	COS	
3-305.11A	An open pan of flour breading was stored atop the Frigidaire freezer in the rear of the kitchen. Food shall be protected from sources of contamination. COS by discarding the flour.	COS	
2.301.15	A food employee was observed entering the rear of the kitchen from smoking outside, washing his hands in the three compartment sink, drying his hands with a wiping towel, wiping sweat from his face with the same towel and then placing the towel atop cans of food. Employees shall wash their hands in the handwash sinks exclusively. Cloths used for personal uses such as wiping skin, shall be single use only. Wash hand only in the handwash sinks and use only single use paper towels to absorb sweat, etc. COS by discussion.	COS	
6-301.12A			
4-803.11	An accumulation of dust and debris was observed on equipment stored beside the three compartment sink. Cleaned equipment shall be protected from sources of contamination. COS by removing the equipment to wearwashing.	COS	
4-601.11C			
3-305.11A	Cans of food were observed without protection in the walk-in cooler. Food shall be protected from sources of contamination. COS by covering the food.	COS	
3-304.12A	The handle of a spoon was observed in contact with ragoon filling in the walk-in cooler. Hand contact portions of utensils shall be positioned above the surface of food. COS by removing the spoon.	COS	
3-305.11A	Water was observed dripping from the cooling unit onto a container of food in the walk-in cooler. Food shall be protected from sources of contamination. COS by placing a tray below the drip.	COS	

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
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3-501.17A	Cut watermelon, open cans of water chestnuts, open cans of bamboos shoots and cooked chicken was observed in the walk-in cooler without discard dates. Potentially hazardous foods held refrigerated for longer than 24 hours shall be marked with the day or date, not to exceed six days from the date of opening or preparation, by which time the food shall be sold, consumed or discarded. Please attach a discard date to the unmarked foods. COS by affixing a discard date.				COS	
4-101.11A	Raw chicken was observed marinating in a plastic shopping bag. Food shall only contact materials safe for food contact. COS by removing the chicken from the bag and placing it in a steel pan.				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
3-307.11	A plate of employee food was observed stored above facility food in the walk-in cooler. Employee food shall be stored where it cannot contaminate facility food. COS by placing the employee food in a tray.				COS	
4-601.11C	Food residue was observed on horizontal surfaces and on the floor 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 these surfaces as often as necessary to keep them clean.				Next routine	JL

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Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
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