



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

TIME IN	10:15 am	TIME OUT	1:05 pm
DATE	June 6, 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)756-7878
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		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		
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 type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	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 type="checkbox"/> IN <input checked="" type="checkbox"/> T N/C 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 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 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"/> C <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> 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						

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 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 type="checkbox"/>	<input checked="" 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 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Jeff Lin</i>	Jeff Lin	Date: June 6, 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 20, 2016



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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
Chicken, deep fryer, from partially cooked		213	Prep table, bottom: ambient, noodles, chicken, egg
Rice, hot hold		136	Prep table, top: Cut lettuce,chicken,shrimp,cooked chicken
Rice, reheated		183	Glass front cooler:ambient,cooked chicken,cooked chicken
Chicken, from partially cooked, wok		173	Ambient, Frigidaire and Gibson chest freezers
Water, for in-use rice scoop		155	Ambient, Whirlpool freezer

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	Debris observed on the tray of the high chair. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitized the tray and high chair after each use.	6/6/16	JK
3-501.14	Chicken and noodles are not monitored while cooling. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. Please record the time the food reaches 135F, when it reaches 70F, and when it reaches 41F. If the first benchmark is not met, reheat food to 165F for 15 seconds and begin process again. If the second benchmark is not met, discard food. To facilitate cooling, place food in shallow containers and place in walk-in cooler. Monitor and record time and temperature.	6/6/16	
3-302.11A	Raw chicken was stored intermixed with fully-cooked food in the Gibson chest freezer. Please store raw animal foods separately from all other foods, and store different kinds of raw animal foods separately from each other. CORRECTED ON SITE by separating raw foods from other foods.	COS	
3-302.11A	Raw beef, chicken, and fish were stored incorrectly in the Whirlpool freezer. Please store food in the following vertical order: Raw poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood; all produce and fully-cooked foods on top. Please rearrange into correct order. CORRECTED ON SITE by rearranging food.	COS	
3-202.15	Seven cans of food stored on the rack in the storage room were badly dented on their seams (bamboo shoots, chestnuts, hoisin sauce. Please mark as return and place in designated area. Please inspect shipments when they arrive and do not accept cans that are dented on their seams or crimped. COS	COS	
3-501.17A	Food in the walk-in cooler was not date marked. Potentially hazardous food that is ready-to-eat and kept for more than 24 hours shall be labeled with the date of disposition, which is the day of preparation (or opening if commercially packaged) plus an additional six days. Please label these foods with a 7-day disposition date.	6/6/16	

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
5-501.113	The lids on the outside trash dumpster were open. Outside trash receptacles shall have tight fitting lids that are kept closed to reduce pest attraction. Please keep lids closed.	6/6/16	JK
6-501.12A	Debris observed on the base of the toilet in the customer bathroom. Please clean entire toilet as often as needed to keep clean.	6/6/16	
4-601.11C	Debris observed on the mirror in the customer bathroom. Please clean as often as needed to keep clean.	6/6/16	
6-301.14	There was no handwashing sign at the handwashing sink in the customer bathroom. Please install sign to remind users of the importance of washing hands.	6/6/16	
5-501.116	Debris observed on the lid and outside surface of the trash can in the customer bathroom. Trash cans shall be kept clean. Please clean all surfaces of trash receptacles when emptied. Wash in an area where food and food-related items cannot be contaminated by splash.	6/7/16	
4-601.11C	Debris observed on the mobile cart stored outside the customer bathroom. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean as often as needed to keep clean.	6/6/16	
4-601.11C	Debris observed in bottom of prep cooler. Please clean nonfood contact surfaces as often as needed to keep clean.	6/7/16	
4-601.11C	Debris observed on the outside and ledges of the glass-front Pepsi cooler. Please clean as often as needed to keep clean.	6/7/16	
4-601.11C	Debris observed on the outside of the crock pot holding sweet and sour sauce warm. Please clean as often as needed to keep clean.	6/6/16	
6-501.12A	Debris observed on the wall behind sweet and sour sauce hot hold table. Please clean.	6/7/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Jeff Lin	Date:	June 6, 2016
Inspector:	Rose Mier	Telephone No.	EPHS No.
		(573)431-1947	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	June 20, 2016



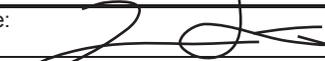
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ESTABLISHMENT NAME First Wok		ADDRESS 19 East Columbia Street	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION Beef lo mein, wok		TEMP. in ° F 155	FOOD PRODUCT/ LOCATION Walk-in cooler: cooked chicken, cooked chicken
			TEMP. in ° F 39, 39
			Walk-in cooler: ambient, cooked lo mein, raw shell egg
			39, 40, 39

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4-601.11A	Accumulation of debris observed on the scoop stored in the bag of cornstarch in the storage room. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize in-use scoops daily.	6/6/16	JL
4-601.11A	Accumulation of debris observed on the blade and all other parts of the table-mounted can opener in the back storage room. Please wash, rinse, sanitize after use (a minimum of every four hours).	6/6/16	JL
2-20111	There was no employee health policy provided. Please use chapter 2 of the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook to develop a written Employee Health Policy. Both documents are available from the Internet (search "Missouri Food Code" or the FDA website for the book).	6/20/16	JL

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3-305.11A	Accumulation of frost observed inside the Whirlpool freezer. Food shall be protected from contamination from frost. Please defrost as often as needed to prevent frost accumulation.	6/20/16	JL
4-601.11C	Accumulation of debris observed on the drying rack above the 3-vat sink and the wall behind the drying rack (down to the sink). Please clean as often as needed to keep clean.	6/10/16	JL
4-101.19	Cardboard is used to line the shelves in the storage room. Nonfood contact surfaces that require frequent cleaning shall be durable, non-absorbent, and easily cleanable. Please remove cardboard and clean shelves. Resurface shelves, if needed, to make cleanable.	6/20/16	JL
3-304.12B	A single-use bowl was stored in the bag of rice in the back storage room. In-use utensils shall be cleanable and have a handle. Please replace with a multi-use scoop with a handle. Store handle above surface of food.	6/6/16	JL
3-305.11A	A sweet potato was stored in a flat cardboard box that was observed soiled with grease. Food shall be stored where it is protected from contamination. Please store in a cleanable container.	6/6/16	JL
6-202.15A	The back door was open. The screen door was not sealed against the entry of pests. Please seal door.	6/20/16	JL
6-501.12A	Food splatters observed on the wall behind the stainless steel cutting table and the support pillar next to the cutting table in the back storage room. Please clean physical facilities as often as needed to keep clean.	6/20/16	JL
6-202.11A	The endcap was missing from the ceiling bulb in the storage area. Please install endcap to ensure bulb is fully shielded.	6/20/16	JL
4-601.11C	Debris observed on the grates of the fans of the condensing unit in the walk-in cooler. Please clean as often as needed to keep clean.	6/20/16	JL

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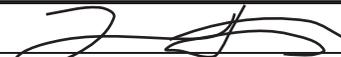
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6-303.11A	There was no light fixture in the storeroom that is accessed from outside the back entry. Food and food-related items were stored in this area. The door was left open to provide light. Please provide adequate lighting for cleaning and obtaining food and supplies.	6/20/16	JL
4-601.11C	Grease observed down the sides of the deep fryer. Please clean nonfood contact surfaces as often as needed to keep clean.	6/20/16	↓ JL
5-501.116	Accumulation of debris observed all surfaces of the trash can stored by the cutting table in the storage area. Please clean all surfaces of trash receptacles when emptied.	6/20/16	
3-302.15A	Broccoli is not washed before cutting. All produce, whether cooked, cut, or served whole, shall be washed in clear water. Please wash all produce before preparation.	6/6/16	
4-302.12	There was no thermometer available for cooks' use. Please provide an accurate, metal-stemmed thermometer that reads from 0F to 220F in two degree increments for use to check food temperatures, both cold and hot, and while cooling.	6/6/16	
4-601.11C	Debris observed on the door around the handle area of the Whirlpool freezer. Please clean as often as needed to keep clean.	6/20/16	

EDUCATION PROVIDED OR COMMENTS

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Inspector:  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 20, 2016