



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

TIME IN	11:02 am	TIME OUT	3:20 pm
DATE	Oct. 3, 2016	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: First Wok		OWNER: Jeff Lin	PERSON IN CHARGE: Jeff Lin	
ADDRESS: 526 East Main Street		ESTABLISHMENT NUMBER: 0253	COUNTY: 187	
CITY/ZIP: Park Hills 163601		PHONE: (573)518-0888	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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
IN <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			IN <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			IN <input checked="" type="checkbox"/> OUT 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			IN <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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN <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		
IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> OUT 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 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 type="checkbox"/>	<input checked="" 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" 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: Jeff Lin		Date: October 3, 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: Oct. 17, 2016



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

ESTABLISHMENT NAME First Wok		ADDRESS 526 East Main Street	CITY /ZIP Park Hills 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, ice cream freezer	2	White rice, hot hold	164
Chicken, wok	177	Ambient, Pepsi glass-front cooler	39
Chicken, deep fryer	212	Fried rice, cooker, by smoker	192
Egg rolls (with pork), deep fryer	108, 106	Ambient, Gibson upright freezer	10
Fried rice, hot hold, at stove	170	Ambient, Frigidaire chest freezer	2

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	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.		
	Temperatures, in degrees Fahrenheit: Buffet bar: cold hold - Tapioca pudding, on ice 42 hot hold - General Tso chicken 153; lo mein 171; chicken terriyaki 167; fried rice 171; sweet and sour chicken 137; egg drop soup 172 Pepsi glass-front cooler in kitchen: ambient 32; cooked chicken 39; cooked chicken 40; egg roll 41; beef 40 Prep cooler - bottom: ambient 36; lo mein 37; raw shell egg 38; cooked pork dumpling 38 Prep cooler - top: cut cabbage 41; raw chicken 40; raw shrimp 39; cooked chicken 40 Walk-in cooler: ambient 38; cooked chicken 41, 40, 41; cooked lo mein 41		JL
4-601.11A	Mold was observed on the nozzles of the soda dispenser, and on the bottom edge of the ice dispenser. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize nozzles and ice chute daily.	10/3/16	
3-403.11A	Egg rolls are made on-site with cooked pork, then held in the cooler until deep-fried for hot holding. Egg rolls had internal temperatures of 108 and 106 after deep frying. Food to be held for hot holding shall be reheated to 165F for 15 seconds. Please use a thermometer to ensure food is cooked to the correct temperatures. CORRECTED ON SITE by further cooking egg rolls to 174, 189, 199, 205F.	COS	
4-601.11A	A build-up of grease observed on the foil that lined the fire suppression pipes and support pipes under the hood. Please dispose of foil and clean pipes to prevent grease and food debris from dripping into food.	10/5/16	
3-302.11A	One pair of in-use tongs was used to retrieve raw chicken and raw beef in the top of the prep cooler. Food shall be protected from cross contamination. Please use different utensils for retrieving different types of raw animal food (chicken, fish and seafood, pork, and beef) and cooked foods. CORRECTED ON SITE by using different tongs for the different foods.	COS	JL

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.		
6-202.15A	Upon arrival, the front entry door was propped open. Outside entry doors shall be kept closed to prevent pest entry. CORRECTED ON SITE by closing door.	COS	
6-202.112	Upon arrival, the door into the private living area was open. Living or sleeping quarters located on the premises of a food establishment shall be separated with a self-closing door. Please install a self-closing device on this door.	10/17/16	JL
6-501.12A	The base of the toilets in the customer men's and women's bathrooms were dirty. Please clean entire toilet at least daily.	10/4/16	
6-501.1A	The grates over the mechanical vents in the men's and women's bathrooms were dirty. Ventilation systems shall not be a source of contamination. Please clean as often as needed to keep clean.	10/17/16	
6-501.11	Duct tape was used to repair tears in the vinyl covering of some seats in the dining area. Please recover or replace torn seats.	next routine	
4-901.11A	Metal food pans, stored on buffet counter, and glasses by the soda dispenser, were wet nested. Equipment shall be air dried after cleaning. Please wash, rinse, sanitize, and air dry before storing nested.	10/3/16	
4-904.11B	Utensils were stored with the handles down in a container on the soup end of the buffet. Please store handles up to prevent contamination of food-contact surfaces when retrieving.	10/3/16	
4-601.11C	Food splatters and dust observed on the lights under the buffet bar shield. Please clean lights daily to prevent contamination of food.	10/3/16	
4-101.19	A piece of cardboard was used as a splash guard between the soda dispenser and single-use straws and lids. Equipment needing frequent cleaning and subjected to splash shall be made of nonabsorbent, smooth surfaces. Please install a cleanable shield.	10/17/16	JL

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Jeff Lin	Date:	October 3, 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:	Oct. 17, 2016



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME First Wok		ADDRESS 526 East Main Street	CITY /ZIP Park Hills 163601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION

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	Black debris observed on the handle of the in-use scoop for the white rice, held in a container by the cooker. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize in-use scoops for potentially hazardous foods a minimum of every four hours. Also, wash, rinse and sanitize the holders for the scoops every four hours.	10/3/16	JL
3-302.11A	Raw shell eggs were stored above ready-to-eat foods in the bottom of the prep cooler. Raw shell eggs shall be stored below all other food (except raw poultry) to prevent cross contamination. Please store raw eggs on lowest shelf.	10/3/16	JL
3-302.11A	Raw chicken was stored above whole muscle meats and cooked foods, and raw ground beef above whole muscle meats, in the Gibson upright freezer. Please rearrange food to prevent cross contamination: all raw animal foods are stored below all other foods. Raw animal foods stored as follows: raw poultry and eggs on the bottom, then ground meats, then whole muscle meats, then fish and seafood. All other foods stored above fish and seafood.	10/3/16	
4-601.11A	Food and other debris observed on the meat grinder, on both the outside and food-contact surfaces. Please disassemble, wash, rinse, and sanitize all parts after use.	10/3/16	
3-302.11A	Raw chicken was stored above seafood (shrimp) in the walk-in cooler. Please store raw poultry below all other foods.	10/3/16	
3-202.15	A 5-pound can of Hoisin sauce, stored on the can rack in the back storage room, was badly dented on the seam. Please discard can or place in a designated area for return to distributor.	10/3/16	
4-501.114A	The chlorine concentration in a container of sanitizer was less than 50 ppm. Soap was added to the solution. Please add chlorine only to sanitizer solutions and use test strips to ensure concentration is between 50 and 100 ppm. CORRECTED ON SITE by remaking sanitizer to 50 ppm chlorine.	COS	

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4-601.11C	Accumulation of grease and debris observed on: the outside surfaces of the unused smoker; the sides, front, legs, handles, and ledges of the wok stove; inside the deep fryer cabinets; the outside surfaces of the fried rice cooker in the cook line (especially around handles); door seals and ledges of the doors and inside of the prep cooler; the outside surfaces of the black microwave; the water softener; the PVC pipes holding the ice maker; the water heater; Please clean these surfaces as often as needed to keep clean.	10/17/16	JL
4-101.19	Cardboard and cardboard boxes were used to catch and absorb grease and food spills in the cooking area, on the walls, under the white rice cooker, and to hold single-use items, food and other supplies in the cooking and prep areas. The cardboard and boxes were soiled. Surfaces needing frequent cleaning shall be smooth and nonabsorbent. Please discard cardboard and cardboard boxes, clean all surfaces, and do not use cardboard as shelf liners and storage containers in the kitchen where frequent cleaning is required.	10/17/16	
4-601.11C	A square, white bucket was used as a holder for the sanitizer bucket by the cookline. The square bucket was very dirty. Please discard or clean all surfaces of bucket.	10/17/16	
3-307.11	Employee food was stored on the top shelf of the Pepsi cooler in the kitchen. Please store all employee food on the lowest shelf of the cooler to prevent cross-contamination of facility food.	10/3/16	
4-501.11A	A large amount of water was pooling in the bottom of the prep cooler. Please determine cause of water and repair cooler. Keep bottom of cooler dry.	10/6/17	
4-601.11C	A box that contained ketchup and mustard squeeze bottles and pepper, stored above the prep table, had other soiled items in the box. The squeeze bottles were also soiled. Please clean containers.	10/3/16	
4-601.11C	The drain for the ice bin below the ice maker had a large amount of mold growth at the outlet. Please clean and sanitize to prevent blockage of the drain hose.	10/6/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Jeff Lin* Jeff Lin Date: October 3, 2016

Inspector: *Rose Mier* Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Oct. 17, 2016



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3-302.11A 4-101.11B	Food cooked on-site (chicken, egg rolls, etc.) were stored in cardboard boxes in the walk-in cooler, at least one of which had held raw meat. Food shall be protected from cross contamination; food-contact surfaces shall be non-absorbent and cleanable. NOTE: these foods will be cooked again before serving. Please discard all boxes in which raw meat was stored; use only cleanable equipment to store food.	10/3/16	JL
6-501.111	Spider webs and egg cases observed in the employee bathroom. Please remove all evidence of pests and use only an approved method of pest control.	10/5/16	JL
7-202.12A	Two containers of Ortho Home Defender Insecticide was stored in the employee bathroom. This product is not approved for use in a food facility. Please remove from facility.	10/3/16	JL
3-501.17A B	Food held in the coolers was not labeled with a disposition date. Food that is potentially hazardous, that is fully cooked and ready-to-eat, and that is held for more than 24 hours shall be labeled with a 7-day disposal date, which is the date of preparation (or opening if it is commercially prepared, such as milk) plus an additional six days. Please label food with date of disposition.	10/3/16	JL
2-201.11A	There was no employee health policy available upon request. Please use chapter 2 of the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook to develop a policy concerning employee illnesses. You may reference the appropriate pages and have all staff read the pages, then sign an agreement (see pages 5-17, 37-38 of the FDA book).	10/17/16	JL

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6-501.12A	Accumulation of food splatters observed on the wall behind and below the microwave; the door opening into the dining room; wall, floor, and pipes below the 3-vat sink. Please clean.	10/17/16	JL
4-501.14C	The inside and outside surfaces of the mechanical dish washer had an accumulation of grease and debris. Please clean dish washer at least daily, more often if needed to keep clean.	10/3/16	JL
4-601.11C	An accumulation of debris observed on the outside surfaces of the vats of the 3-vat sink. Please clean as often as needed to keep clean.	10/5/16	JL
6-501.18	Accumulation of debris on all surfaces (inside, outside, legs, ledges) of the mop sink. Service sinks shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of the sink and the pipes under the sink.	10/17/16	JL
2-401.11B	An employee drink (with lid and straw) was stored on the drying rack above the 3-vat sink. Covered drinks may be stored in work area, but only where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please store drink in a designated location where these items are protected.	10/3/16	JL
4-601.11C	Meat blood and other debris observed on the shelves inside the Gibson upright freezer. Please defrost and clean freezer. Defrost and clean as often as needed to keep clean.	10/17/16	JL
6-403.11B	Containers of shampoo and shower gel were stored on the ledge of the handwashing sink in the kitchen. Handwashing sinks shall be used only for handwashing, and employee personal items shall be stored separately from facility equipment. Please ensure handwashing sinks are used only for handwashing.	10/3/16	JL
4-302.12A	A cook's thermometer was not available. Please provide an accurate thermometer, reading from 0 to 220F in two degree increments to check the internal temperature of foods, both hot and cold. Calibrate thermometer frequently to ensure it is accurate.	10/4/16	JL

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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: Oct. 17, 2016



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6-501.12A	Accumulation of debris on the pipes and wall below the handwashing sink. Please clean as often as needed to keep clean.	10/17/16	JL
6-501.14A	Accumulation of dust and grease on the portable fan (including the blades) stored by the handwashing sink. Please clean as often as needed to keep clean.	10/17/16	
6-501.12A	Accumulation of debris on the wall holding the magnetic knife holder. Please clean wall as often as needed to keep clean.	10/17/16	
4-601.11C	The storage shelves along the wall by the walk-in cooler were dirty. Please clean all shelving (discard cardboard).	10/17/16	
6-501.114A, B	There was a large amount of clutter on the floors in the back storage room and employee bathroom, preventing effective cleaning.. Please remove all items not needed for the operation of the establishment. Install shelving to store all other items. Clean floor.	10/17/16	
6-202.15A	The back door was left open for ventilation. Holes were observed in the screen of the screen door. Please replace the screen on the door to prevent pests from entering.	10/17/16	
5-502.11	The outside dumpster was overflowing, preventing lids from closing. Lids shall be closed on outside trash receptacles. Please have trash company bring a larger dumpster and/or empty the trash more often.	10/17/16	

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