



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

TIME IN	10:08m	TIME OUT	2:50pm
DATE	1-4-16	PAGE	1 of 7

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, 63601		PHONE: 573-518-0888	FAX: na	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		
	<b>Employee Health</b>			<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 type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<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				<b>Highly Susceptible Populations</b>		
<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		
	<b>Approved Source</b>				<b>Chemical</b>		
<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 checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<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		
	<b>Protection from Contamination</b>			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"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> 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 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		
		<b>Food Temperature Control</b>			<input type="checkbox"/>	<input checked="" 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"/>	<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<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 type="checkbox"/>	<input checked="" 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: January 4, 2016	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 1-19-16	



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	
Prep cooler amb		38	Egg rolls and cooked chicken in Pepsi cooler		39, 38	
Beef, chicken & shrimp in prep cooler		39,39,38	Gibson freezer, Frigidaire freezer		0, 0	
Prepared fresh: chicken broccoli		168	Walk-in cooler amb		38	
mushrooms, beef with peppers		166, 158	W/I cooler: cooked chicken, raw egg, raw chicken		39,39,38	
Pepsi cooler in kitchen		34	Buffet: Gen Tsao, rice, egg drop soup		175,176,178	
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)	Initial
4-601.11A	Food residue was observed on the underside of the prep cooler cold-well lid. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this area daily.				1-7-16	[Handwritten Initials]
4-601.11A	Food residue was observed on the underside of the shelving above the prep table in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean this area as needed.					
2-401.11A	A container of employee beverage was observed stored on the kitchen prep table surface. Employees shall eat and drink in designated area where the contamination of exposed food, clean equipment and single service items cannot occur. Please store employee beverages away from food prep areas.					
4-601.11A	Food residue was observed on the prep cooler cutting surface. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this surface as necessary to prevent cross contamination.					
4-601.11A	Food residue and splashes were observed on prep surfaces and equipment throughout the kitchen. Food contact surface shall be washed, rinsed, and sanitized throughout the day as necessary. Please clean and sanitize all food contact surfaces and equipment throughout the kitchen.					
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)	Initial
3-305.12F	A tub of cream cheese ragoon filling was observed stored below the kitchen hand wash sink. Food may not be stored below sewer lines. COS by moving the food.				1-19-16	[Handwritten Initials]
3-305.11A	Containers of noodles and various sauces were observed uncovered in the kitchen prep cooler. Food shall be protected from contamination by storing it so that it is not exposed to splash, dust or debris and other forms of contamination. Please cover all food stored in this cooler.					
2						
4-601.11C	Food residue was observed on the interior, exterior and door seals of the kitchen prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and other debris. Please thoroughly clean the interior, exterior and door seals of this cooler.					
6-403.11A	Upon arrival, an employee owned sweat shirt was observed stored on the shelf above the kitchen prep cooler and prep surfaces. Employee items shall be located and stored in a way that prevents contamination of food, food contact surfaces, single service items and clean equipment. Please store employee clothing and items in a designated area away from food and prep areas.					
B						
4-101.19	Aluminum foil was observed in use as a surface covering throughout the kitchen area. Non-food contact surfaces of equipment that is exposed to splash, spillage, or other food soiling or that requires frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbant, and smooth material. Please remove the aluminum foil and clean surfaces as necessary.					
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: Jeff Lin				Date: January 4, 2016		
Inspector:		John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
					Follow-up Date: 1-19-16	



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

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.**

3-501.17A	Containers of cooked food were observed stored in the Pepsi cooler at the prep line without dates of disposition. Potentially hazardous foods stored refrigerated shall be marked with a day or date which indicates when the food will be sold, consumed or discarded. The date of disposition will be a maximum of six days from the date of preparation. According to the manager, the food in question has been in the cooler for less than three days. Affix a discard date on ALL potentially hazardous foods held refrigerated.	1-7-16	
3-302.11A	Raw chicken was observed stored above raw pork in the Gibson freezer. Raw animal foods shall be separated to prevent cross contamination. Store raw chicken below other raw animal foods.		
6-501.12A	Debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walk-in cooler floor.		
3-501.17A	Open containers of pudding and cooked chicken were observed stored in the walk-in cooler without dates of disposition. Potentially hazardous foods stored refrigerated shall be marked with a day or date which indicates when the food will be sold, consumed or discarded. The date of disposition will be a maximum of six days from the date of preparation. According to the manager, the food in question has been in the cooler for less than three days. Affix a discard date on ALL potentially hazardous foods held refrigerated.		

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.**

6-501.11A	An accumulation of empty and in-use food containers, bags, boxes, debris and cans of waste oil were observed on the kitchen floor, shelving and lower levels of tables in the kitchen area. Clutter and items that are not necessary to the operation and maintenance of a food establishment shall be removed from the establishment. Refuse and recyclables shall be removed from the premises at a frequency that will minimize the development of odors, insect harborage and rodent attraction. Please remove the waste oil from the premises as soon as it becomes cool and safe enough to move.	1-19-16	
5-502.11			
4-803.11			
2-304.11			
4-601.11C			

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Jeff Lin	Date:	January 4, 2016
Inspector:	John Wiseman	Telephone No.:	(573)-431-1947
		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	1-19-16



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4-101.11A B	Raw beef teriaki was observed stored in a paper bag in the Frigidaire chest freezer. Food contact and storage surfaces shall be safe, durable and non-absorbant. COS by moving the beef to a plastic bag.	1-7-16	
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6-501.12A	Dirt, grease and food residue were observed on the kitchen floor and especially below equipment, along wall/floor junctures and in corners. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly scrape, scrub and mop the kitchen floors as necessary to keep them clean.	1-19-16	    Z
3-304.14B 1	A wiping cloth was observed stored on a prep surface at the kitchen prep-line. Cloths in use for wiping food spills shall be held between uses in a chemical sanitizer. Dry cloths may not be used repeatedly to wipe spills.		
3-305.11A 2	Containers of uncovered cooked chicken were observed in the Pepsi cooler in the kitchen prep area. Food shall be protected from sources of contamination. Please cover stored food to protect it from contamination.		
4-601.11C	Food residue was observed inside, outside and in the door seals of the Pepsi cooler in use at the kitchen prep line. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the interior, exterior and door seals of this unit.		
4-101.19	Cardboard has been observed in use throughout the facility as wall covering and absorbant shelf lining; specifically on the walls adjacent to the fryers and on shelving in the walk-in cooler. Non-food contact surfaces of equipment that is exposed to splash, spillage, or other food soiling or that requires frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbant, and smooth material. Please remove the cardboard and clean surfaces as necessary.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: 	John Wiseman	Telephone No. (573)431-1947   EPHS No. 1507   Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 1-19-16



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6-501.12A	A heavy accumulation of dust, grease and debris was observed on the upper, outer surface of the hood above the prep line. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the exterior of the hood.	1-19-16	
6-501.12A	An accumulation of dust, grease and debris was observed on the wall behind the prep line; especially the fryers. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		
4-501.14B C	The facility mop sink was observed to be excessively soiled. Service sinks shall be swashed at a frequency necessary to prevent recontamination of equipment and that prevents it from being a pest attractant. Please clean the mop sink as necessary to keep it clean.		
4-501.14B	Grease and food debris was observed on the interior surfaces and the drain boards of the facility mechanical dishwasher. The interior compartments of a warewashing machine shall be cleaned at a frequency that prevents recontamination of cleaned equipment. Please clean the interior of the dishwasher.		
6-501.12A	Food debris was observed on the walls and back-splashes behind the dishwasher and manual warewashing area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the walls throughout the area.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Jeff Lin	Date:	January 4, 2016
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Inspector:	John Wiseman	Telephone No.	(573)431-1947	EPHS No.	1507	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
						Follow-up Date:	1-19-16



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6-501.12A	Storage shelving and the items on the shelving in the storage area near the walk-in cooler were observed to be covered with dust and food debris. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the shelving and shelving contents.	1-19-16	
4-601.11C	The lower shelf of the table beside the three compartment sink was observed to have food residue on it. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces of the table.		JK
5-501.116 B	The trashcans in the kitchen area were observed to be soiled with dirt and food debris. Soiled waste receptacles shall be cleaned at a frequency necessary to prevent them from developing a build-up of soil or becoming attractants for insects and rodents. Please clean the trashcans regularly.		
3-305.11A 2	Raw meat was observed uncovered in the Gibson freezer in the kitchen area. Food shall be covered to protect it from sources of contamination. Please cover all food stored in the refrigerators and freezers.		
4-601.11C	Bulk food containers with soiled exteriors were observed in the dry storage area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the exterior of the containers.		

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3-302.12	Bulk food containers containing food not readily identifiable were observed stored in the dry storage room. Please label all food containers.	1-19-16	
6-501.114	A clutter of food items, tools, construction supplies and equipment were observed in the dry storage area. Clutter and items that are not necessary to the operation and maintenance of a food establishment shall be removed from the establishment. Please remove unnecessary items from the premises.		JL
6-501.12A	The floor in the dry storage area was observed to be soiled. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in this room.		
6-202.11A	Fluorescent light bulbs installed above the buffet hot bar are not shielded. Light bulbs installed in areas of food storage and preparation shall be shielded or shatter resistant. Please install shatter resistant bulbs above the buffet.		
6-501.12A	The floors and toilet bases in the mens and womens restroom were observed to be dirty. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean all surfaces in the restrooms, including the floor and toilet surfaces.		
6-501.11	The sink in the mens rooms is coming unattached from the wall and is not sealed to the wall. Physical facilities shall be maintained in good repair. Securely fasten the sink to the wall and seal the sink to the wall with caulking.		

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Inspector: 	John Wiseman	Telephone No. (573)431-1947   EPHS No. 1507   Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 1-19-16