



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

TIME IN	10:52 am	TIME OUT	4:19 pm
DATE	Sept. 30, 2016	PAGE	1 of 9

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: Great Wall Chinese Restaurant		OWNER: Teng Fang Chen	PERSON IN CHARGE: Dian Jiang	
ADDRESS: 1140 North Desloge Drive		ESTABLISHMENT NUMBER: 0134	COUNTY: 187	
CITY/ZIP: Desloge 63601	PHONE: (573)431-9888	FAX: (573)431-7111	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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-15359, exp. 5/31/17		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"/> IN <input checked="" type="checkbox"/> Q/T	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> C <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" 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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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		
		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"/>	<input 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 type="checkbox"/>	<input checked="" 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 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: Dian Jiang		Date: September 30, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: Oct. 20, 2016 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

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2-401.11A	KITCHEN AND WAREWASH AREA An employee was eating an orange in the warewashing area. Employees shall eat, drink, and use tobacco only in designated areas where food, equipment, clean linens, and single-use items cannot be contaminated. Please ensure all employees know to eat in the dining room; not in food prep, storage, or warewashing areas.	9/30/16	
3-302.11A	Raw food was stored over cooked food in the 2-door True cooler. Raw animal foods shall be stored below or separately from all other food. Please store food in the following order, from bottom to top, to prevent cross contamination: raw poultry and raw shell eggs on the bottom, then ground meats (including sausage and mechanically tenderized meats), then whole muscle meats, then fish and seafood. All other food is stored above these foods. CORRECTED ON SITE by rearranging foods in correct order.	COS	
2-301.12B 2-301.15	Employee was observed washing hands in dish water at the 2-vat sink, then drying them on cloth towels. Hands shall be washed only in handwashing sinks, and cloth towels may not be used for drying hands. Please ensure all staff know that hands are not to be washed in any sink except handwashing sinks, and to use paper towels for drying.	9/30/16	
4-601.11A	Grease was observed accumulating on the fire suppression nozzles in the hood above the cooking surfaces. Please clean pipes and nozzles to prevent drippage onto food.	10/6/16	
3-302.11A	Mussels were stored below chicken in the prep table. Mussels are a shellfish and shell be stored above chicken and whole muscle meats. CORRECTED ON SITE by moving mussels to be above chicken.	COS	
2-301.12B 3-304.14E	Wet cloths were stored on several tables. Employees were observed using them to clean hands. Employees are to wash hands at handwashing sinks. Please store all wet cloths in sanitizer containing 50 to 100 ppm chlorine and used for sanitizing. Do not allow employees to use wet cloths for cleaning hands.	10/4/16	

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4-601.11C 6-501.11 3-304.12B 4-901.11A 4-601.11C 4-601.11C 6-403.11B	KITCHEN AND FOOD PREP AREAS The following items were soiled with grease and other debris in the cookline: shelves holding the spices, herbs, and vegetables; containers holding herbs and spices; and the fan and the bell stored on the shelf across from the woks. The floor tiles in front of the fryers were not sealed, allowing large gaps where concrete showed. Floors shall be smooth and easily cleanable in cooking areas. Please replace or seal floor in some way to allow effective cleaning. The handle of tongs, stored in tub of crispy noodles, was in contact with the noodles. In-use utensils shall have the handles stored above the surface of the food, or on a clean and sanitized surface. Please store in-use tongs correctly. If stored on the lid, the lid and tongs shall be clean and sanitized daily. Many of the metal food containers, stored on shelves by the white rice cooker, were wet nested. Equipment shall be air dried after cleaning. Please allow complete air drying before storing nested. Debris observed on the shelves, cutting boards, and containers stored on the shelves of the table holding the table-mounted can opener. Please clean shelves and equipment on these shelves. Debris observed inside the top drawer and on the handles of the table holding the table-mounted can opener. Please clean as often as needed to keep clean. Dirty aprons and employee coats were hung on the shelves holding food and equipment in the kitchen. Dirty aprons shall be placed in a container for laundry and employee personal items shall be stored in a place where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please designate an area to store these items where food and food-related items cannot be contaminated.	10/20/16	

EDUCATION PROVIDED OR COMMENTS

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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. 20, 2016



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4-601.11A	The cutting board, stored on the table across from the woks, was stained. Food contact surfaces shall be clean to sight and touch. Please clean. If stains are not removed during cleaning, please replace board.	10/4/16	
3-501.14A	Cooked chicken, held in a large, gray tub in the 2-door True cooler across from the fryers, had internal temperatures ranging from 46 to 49F. According to Mr. Jiang, this chicken was cooked two days prior to this inspection. The chicken was held in the walk-in cooler and placed in this refrigerator this morning. All other food held in this unit had acceptable temperatures. This chicken was probably not cooled correctly after cooking. To cool correctly, place food in shallow containers, place containers in ice water, mix and stir, and record time and temperature. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. If food does not reach 70F in two hours, reheat to 165F and begin process again, or discard food. If food does not reach 41F in an additional four hours, discard food. NOTE: chicken was voluntarily discarded. Please provide recorded cooling times and temperatures of different foods that are cooled after cooking at the follow-up inspection.	10/4/16	
3-101.11	Several cans stored on the shelf in the kitchen and in the can rack in the storage room were observed to be dented on the seams, including bean sauce, soy sauce, pineapple juice, chocolate pudding, and pear slices. Packaging shall protect the contents. Please inspect packaging when delivered and do not accept food in packaging that is damaged. Please place dented cans in a designated area for returns, or discard.	10/6/16	
3-302.11A	Cashews and cornstarch were stored inside cardboard lids that were originally on boxes of raw chicken.	COS	
4-101.19	Food shall be stored in containers that are nonabsorbent and cleanable, and stored to prevent cross contamination. Please do not contaminate ready-to-eat foods by storing in containers that held raw animal foods. CORRECTED ON SITE by discarding cashews and cornstarch, and discarding box lids.		

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4-101.19	Boxes used to hold seasonings, pickles, and oil spray on the rack in the kitchen were soiled. Surfaces needing frequent cleaning shall be nonabsorbent. Please discard boxes and clean the shelves.	10/20/16	
3-304.12A	In-use utensils for cooking fried rice in the cook line were stored in a 5-gallon bucket. The bucket was observed dirty. Please wash, rinse, and sanitize bucket and utensils at least every four hours, more often if needed to keep clean. CORRECTED ON SITE by cleaning bucket	COS	
3-304.12B	Handles of in-use scoops were in contact with the food in most of the bulk storage containers of dry powders. Also, single-use bowls were used as in-use scoops for some of the powders. In-use utensils shall be multi-use to allow cleaning and sanitizing, and shall have a handle. Handles shall be stored above the surface of the food. Please discard bowls and store handles above surface of food.	10/20/16	
3-302.11A	The lids could not be closed on the bulk containers holding salt and MSG. Food shall be protected during storage. Please provide lids that fit correctly on top of the containers.		
5-205.15B	Pooled water was observed around the mop sink/ice machine area. A leak was observed in the water line into the ice maker. Please repair all leaks and keep area dry.		
6-501.16	Wet mops were stored inside the mop bucket and mop floor sink. Mops shall be stored where they can dry in an area where food and food-related items cannot be contaminated from the mops. Please clean mops after use and store to allow air drying.		
6-501.12A	Accumulation of debris observed: in and around the floor mop sink, the walls, floor, hose, and pipes in the storeroom. Please clean the mop sink, mop bucket, equipment, floors, and walls in the area around the mop sink, ice machine, water heater and softeners.		

EDUCATION PROVIDED OR COMMENTS			

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			Follow-up Date: Oct. 20, 2016



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

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5-203.14A	The discharge lines for the water-cooled ice maker and for the water softener were below the rim of the receiving drain of the mop sink. To protect water from contamination from backflow, an air gap shall be provided between the end of the discharge line and the rim of the sink. Please cut or adjust the discharge water lines connected to the ice maker and the water softener to provide an air gap that is at least one inch.	10/4/16	[Handwritten Initials]
4-601.11A	Mold was observed on the deflector of the ice maker. Please discard ice, wash, rinse, sanitize and air dry the machine before returning to service. While machine is empty, clean and sanitize drain from ice bin.	10/4/16	
7-201.11B	Bleach, cleaner, and detergent were stored in the window sill above the 3-vat sink. Chemicals shall be stored separately or below equipment.	10/4/16	
4-202.11A	A large metal scoop, stored on the rack by the 3-vat sink, was broken. Food-contact surfaces shall be free of imperfections. CORRECTED ON SITE by disposing of scoop.	COS	
4-601.11A	Debris observed on a meat tenderizer, stored on the rack next to the 3-vat sink. Also, meat tenderizers were stored in contact with used cleaning gloves. Food contact surfaces shall be clean, and stored where they cannot be contaminated. Please wash, rinse, and sanitize these utensils and store in a protected location.	10/4/16	
4-202.11A	One flat metal tray, stored on the rack next to the 3-vat sink, was broken. Please discard tray. CORRECTED ON SITE by discarding tray.	COS	
4-601.11A	Debris observed on some of the knives stored in the blue shelving next to the walk-in cooler. Please wash, rinse, and sanitize knives and store in a protected location.	10/4/16	

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6-501.12A	Debris observed on many of the handles of doors, areas where hands touch doors, and on light switches in the building. Please clean as often as needed to keep clean to prevent contamination of hands.	10/20/16	[Handwritten Initials]	
6-202.15A	The back entry door does not fully seal, and the outer door was left open for ventilation. Please repair or adjust to make door fully self-closing and sealed to prevent the entry of pests.	[Handwritten Arrow]		
5-205.15B	A leak was observed below the 3-vat sink. Plumbing shall be maintained in good repair. CORRECTED ON SITE by tightening fittings and stopping leak.			COS
4-601.11C	Accumulation of debris observed on the wire shelves of the rack stored between the handwashing sink and the 3-vat sink, and on the blue wire shelving next to the walk-in cooler. Please clean shelves as often as needed to keep clean.			
4-601.11B	Accumulation of grease on the outside edge of the flat trays, stored on a rack by the 3-vat sink. Cooking equipment shall be cleaned at a frequency to prevent the accumulation of built-up grease. Please clean grease off outside of trays.			
4-601.11C	Debris observed on the rack that held flat trays next to the 3-vat sink. Please clean rack to prevent contamination of clean equipment.			
4-601.11C	Accumulation of debris observed on the power knob of the meat grinder. Please clean knob area when cleaning this equipment.			
4-501.14	Debris observed on the inside of the mechanical dishwasher. Please clean dishwasher at least daily.			
4-501.14	Accumulation of debris observed on the shower head and arm of the sprayer by the mechanical dish washer. Please clean head and arm daily to prevent debris accumulation.			
5-205.15B	A leak was observed beneath the 2-vat sink. Please repair leak.			

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Oct. 20, 2016



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3-501.16A	Several large gray tubs of cooked foods, stored in the walk-in cooler, had internal temperatures between 47F and 49F. Foods included two tubs of lo mein noodles and six tubs of various types of cooked chicken and beef. All these foods were voluntarily discarded. According to Mr. Jiang, these foods were cooked and placed in the cooler two to three days prior. Also, according to Mr. Jiang, this cooler was not working correctly; a bill for service on this unit yesterday was provided. The ambient temperature during this visit was acceptable at 40F. Raw meats and raw shell eggs in this unit had internal temperatures of 44 to 45F. Please record temperature of cooler at least every four hours, and cool food correctly before placing in the cooler by recording time and temperature, as explained previously on page four of this inspection paper.	9/30/16	
3-501.17A	Many containers of foods in the walk-in cooler were either not date marked or date marked incorrectly. Food that is potentially hazardous, ready-to-eat, and held for more than 24 hours shall be marked with the date of disposal, which is the day of preparation plus an additional six days. Please date mark correctly. NOTE: these foods were voluntarily discarded due to warm temperature (see violation above)	10/4/16	
4-202.11A	A gray tub holding fried chicken in the walk-in cooler was cracked. Please discard food-contact equipment that is marred or cracked.	10/4/16	
3-302.11A	Raw fish was stored below raw chicken in the walk-in cooler. Please store food to prevent cross contamination, as described on page three. Please store fish above chicken.	9/30/16	

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6-501.12A	Accumulation of debris on the wall and pipes beneath the sink with the spray arm (near the mechanical dishwasher). Please clean this area as often as needed to keep clean.		
3-302.11A	Buckets of peeled onions and cut potatoes, stored in the walk-in cooler, were not covered. Please cover food while in storage.		
6-202.13B	Flying insect tape strips were located above the table in the prep/dishwashing area. Please place strips in areas where clean equipment, food, clean linens, and single-use items cannot be contaminated from pieces of insects that may fall from the tape strips.		
6-303.11	Lighting in the walk-in cooler and walk-in freezer was not adequate. Lighting shall be of great enough intensity to allow cleaning in areas of food storage. Please increase the lighting in these units.		

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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 OF FOOD AND EQUIPMENT IN THE DINING ROOM True glass-front Pepsi fridge in waitress station, ambient 40F Master-Bilt ice cream freezer/waitress station, ambient 8F Salad Buffet Bar: Cut lettuce salad 47F, Cut tomatoes & cucumbers 41F, Deviled eggs 41F, Rice pudding 48F, Crab/seafood salad 47F, Broccoli salad 48F, Tapioca pudding 47F Small Hot Buffet: Baked salmon 151F, Baked hot dogs (pigs in blankets) 118F Taylor soft serve machine: chocolate/vanilla mix hoppers 32F Cut fruit and Pudding Buffet: Cut cantaloupe 44F, Chocolate & vanilla pudding 39 Hot Buffet: Butter corn shrimp 160F, Cheese stuffed mushrooms 123F, Egg drop soup/hot & spicy soup 170F/171F, Blackened pepper chicken 140F, Vegetable lo mein 177F, Butter potatoes 136F, Fried rice 185F, Fried dumplings 152F, Fried pork egg roll 151F, Sweet & sour chicken ("10:30-2:30" written on sneeze shield above food) 164F, Sesame ball with bean curd 135F Steamed rice/rice cooker/on display 152F		
3-501.16A	Cut lettuce salad 47F, rice pudding 48F, crab/seafood salad 47F, broccoli salad 48F, tapioca pudding 47F on salad buffet. Potentially hazardous foods kept under refrigeration must be held at or below 41F.	9/30/16	<i>hmj</i>

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.**

5-205.11B	Lemon seeds and other food residues were observed in the handwashing sink located at the waitress station. Handwashing sinks must only be used for handwashing purposes only.	10/20/16	<i>hmj</i>
4-903.11A	White plastic ice buckets were observed stored below exposed pvc drains at the handwashing sink located at the waitress station. Equipment, utensils, linens and single-use items must be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.		
6-501.12A	Debris observed on the floor behind the Master-Bilt ice cream freezer by the waitress station. Physical facilities must be cleaned as often as is necessary to keep them clean.		
6-202.11A	Compact fluorescent light bulb observed in the track lighting fixture over the salad buffet. Light bulbs must be shielded or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens and unwrapped single-service items. Please replace with shatter-resistant light bulbs.		
4-904.11A	Clean plates were observed in the plate dispensers at the buffet area with the food-contact surfaces exposed to the consumer. Cleaned and sanitized utensils including plates, bowls, cups, etc., must be dispensed in a manner to prevent contamination of the food and lip-contact surfaces. (Corrected by inverting the plates in the dispensing units.)	COS	
6-501.12A	Dust and food debris observed within all cabinets of hot and cold buffets. Physical facilities must be cleaned as often as is necessary to maintain cleanliness.	10/20/16	

EDUCATION PROVIDED OR COMMENTS

Note: Chlorine sanitizer in bucket at waitress station noted at 100 ppm.

Person in Charge /Title: <i>Dian Jiang</i> Dian Jiang		Date: September 30, 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. 20, 2016



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

ESTABLISHMENT NAME Great Wall Chinese Restaurant		ADDRESS 1140 North Desloge Drive		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
3-501.16A	Baked hot dogs (pigs in blankets) 118F on small hot buffet. Potentially hazardous foods (PHF's) held hot must be maintained at or above 135F. (Corrected by voluntarily discarding)	COS	L
3-501.16A	Cut cantelope 44F on the cut fruit/pudding buffet. PHF's held under refrigeration must be held at or below 41F.	9/30/16	
3-501.16A	Cream cheese stuffed mushrooms 123F on the hot buffet. PHF's held hot must be maintained at or above 135F.	9/30/16	
4-601.11A	Mold growth observed in the Ice-O-Matic ice machine located above the Pepsi beverage dispensing station at the waitress station. Food-contact surfaces of equipment and utensils must be cleaned to the sight and touch. Please shut down the ice machine and then wash, rinse, sanitize and air dry the ice machine prior to placing back into operation. (Due to the amount of mold observed, staff were informed the ice machine was shut down until it could be washed, rinsed, sanitized and air-dried).	10/2/16	
2-401.11B	Bottles of Ocean Spray "Pact" and Aquafina water was observed stored on the counter of the waitress station next to clean coffee/tea cups. Closed beverage containers, used by food employees, must be stored away from exposed food, clean equipment, utensils, linens, and unwrapped single-use items. (Corrected by relocation into refrigerator)	COS	
4-601.11A	Spilled ice cream and other debris was observed in the bottom of the Master-Bilt ice cream freezer. Food-contact surfaces of equipment must be cleaned to the sight and touch by washing, rinsing, sanitizing and air-drying.	10/2/16	

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
6-202.15A	Daylight observed along the lower edge of the solid exterior exit door off the dining room. Outer openings of a food establishment must be protected against the entry of insects and rodents by having self-closing and tight-fitting doors.	10/20/16	L
5-205.15B	Wetness was observed along the front base of the commode in the men's restroom. The commode seal appeared to be leaking. Please replace. Plumbing systems must be maintained in good repair.	J	
6-501.12A	Debris/mold, etc., observed on the caulk line around the base of the toilet in the men's restroom. Physical facilities must be cleaned as often as is necessary to maintain cleanliness.		
6-201.14A	Carpeting with observed debris on it in the men's and women's restrooms. Flooring within restrooms must be nonabsorbent and clean.		
5-205.15B	Wetness was observed around the base of the commode in the women's restroom nearest the handwashing sink. The commode seal appeared to be leaking. Please replace.		
6-101.11A	Grouting observed missing in the floor near the base of the commodes in the women's restroom. Flooring must be smooth durable, nonabsorbent and in good repair. Please replace the missing grout between the floor tiles.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
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