



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

TIME IN	11:08 am	TIME OUT	2:08 pm
DATE	Nov. 4, 2015	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: HoWah Express		OWNER: Allen and Ann Pang		PERSON IN CHARGE: Hong Phang	
ADDRESS: 415 North State Street			ESTABLISHMENT NUMBER: 0115		COUNTY: 187
CITY/ZIP: Desloge 63601		PHONE: (573)518-1888		FAX: none	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input 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 checked="" type="checkbox"/> OUT N/O 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"/> 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"/> OUT	Food in good condition, safe and unadulterated	✓			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				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input 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 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 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					Utensils, Equipment and Vending		
<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		
		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					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 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 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: Hong Phang		Date: November 4, 2015	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: Nov. 18, 2015 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



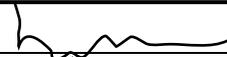
MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME HoWah Express		ADDRESS 415 North State Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, lo mein, wok		180	Eggroll, fyer		178
Chicken, deep fryer		201	Sweet/sour sauce, hot hold steamer		172
Chicken, slicer		31 to 42	Refried rice, hot hold		153
Steamed rice, hot hold		167	Chicken, prep table, top		37
Chicken, prep table, top		39	Shrimp, prep table, top		34

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
3-501.17A	Cooked noodles, stored in the bottom of the prep table, and foods stored in the walk-in cooler were labeled with the date of preparation. Ready-to-eat (including foods that is intended to be reheated), potentially hazardous food that is held for more than 24 hours shall be labeled with the date of disposal, which is the date of preparation (or opening) plus an additional six days. Please label foods correctly.	11/4/15	R
4-601.11A	Grease accumulation observed on the pipes and hood above the stove and fryers, including "strings" and drips. Please clean as often as needed to protect food from drippage.	11/8/15	↓

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
4-601.11C	Accumulation of debris observed on the insides of both cabinets holding trash cans in the dining room. Nonfood contact surfacers shall be kept clean. Please clean as often as needed to keep clean.	11/18/15	R
6-501.18	Accumulation of debris observed in the basin, ledges, and faucet of the handwashing sink in the kitchen. Plumbing fixtures shall be kept clean. Please clean as often as needed to keep clean.		
6-501.18	Mold observed in the caulk at the kitchen handwashing sink. Please remove caulk, wash, rinse, sanitize, and air dry before replacing caulk.		
6-501.12A	Accumulation of debris observed on the wall, soap dispenser, and towel dispenser at the handwashing sink in the kitchen. Please clean as often as needed to keep clean.		
3-304.14	A wet wiping cloth was stored o top of the work table. Wet wiping cloths shall be stored in sanitizer between uses. Sanitizer solutions using plain, unscented chlorine bleach shall contain between 50 and 100 ppm. Please provide buckets of sanitizer to store wiping cloths in between uses.		
4-901.11A	Trays stored below the work table were wet nested. Equipment shall be air dried after cleaning. Please allow all equipment and utensils to completely air dry prior to storing nested.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  Hong Phang		Date: November 4, 2015
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: Nov. 18, 2015



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Beef, prep table, top		39	Ambient, prep table, bottom		41
Shrimp, wok		156	Chicken, wok		196
Rice, cooker		203			

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3-20215	Several large cans were badly dented on their seams and were crimped. This included the following: 102 oz. straw mushrooms (x3); 3 lb, 15.5 oz water chestnuts (x1); 104 oz. bamboo shoots (x4); 6 lb., 5 oz pineapple chunks (x1); 6 lb, 6 oz baby corn (x1); According to manager, these cans will be returned to distributor. Please store returns in a separate, designated area that is marked for returns. NOTE: these cans were returned to distributor during this visit. Please prepare a place to store returns that is separate from food to be used.	11/5/15	RH
6-501.111	What appeared to be mouse feces were observed on top of container labeled as "soy sauce" on the shelf beneath the work table. Please remove all evidence of pests, monitor facility for pest problems, and begin approved methods of pest control.		
4-202.11A	Two can openers, stored on the rack holding cans, were observed rusted and dirty. Food contact surfaces shall be clean, smooth, and free of imperfections. Please dispose of these can openers. Please wash, rinse, sanitize and air dry can openers after use.		

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3-304.12B	A styrofoam cup was stored inside a bag of flour on the dry storage rack. Single-use items shall be used only one time. In-use utensils shall be cleanable and have a handle with the handle stored above the surface of the non-potentially hazardous food. Please discard cup and use only utensils with handles.	11/18/15	RH
4-601.11C	An accumulation of debris was observed on the bucket holding flour, and on other containers, stored on shelves below the work table. Please clean as often as needed to keep clean.		
4-601.11C	Liquid was pooled in the bottom of the prep table. Please determine source of liquid and repair. Keep liquid dried to reduce mold and bacterial growth until repaired.		
4-601.11C	Liquid was pooled on the shelf of the work table across from the gas stove/deep fryers. Food and clean equipment were stored on this shelf. Please keep shelf clean and dry.		
4-601.11C	Accumulation of debris observed on the inside seals/door and bottom of the prep cooler. Please clean as often as needed to keep clean.		
6-501.12A	Accumulation of debris on and around the water heater and mop sink. Please clean as often as needed to keep clean.		
4-501.11A	The lid to the rice cooker lacked handles and the paint was chipping from the outside surfaces. Equipment shall be maintained in good repair. Please replace cooker.		
6-501.12A	Accumulation of debris observed in the window ledge, casing, and window in the kitchen. Please clean as often as needed to keep clean.		

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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: Nov. 18, 2015



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ESTABLISHMENT NAME HoWah Express		ADDRESS 415 North State Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION Ambient, walk-in freezer		TEMP. in ° F 5	FOOD PRODUCT/ LOCATION Ambient, walk-in cooler		TEMP. in ° F 36

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4-601.11A	Accumulation of debris observed on the ice bucket and drain tray stored on top of the ice maker. Please wash, rinse, and sanitize	11/4/15	
4-601.11A	Mold and debris observed on top, on ice chute dispenser, on top of nozzle dispensers, and others housing of the soda machine. Please thoroughly clean entire dispenser. Discard ice, wash, rinse, sanitize, and air dry ice bin of the machine.	11/5/15	
3-304.11A	A bowl holding fried chicken was placed on top of wontons in the hot-hold unit. Food shall be protected. Please do not place non-sanitary equipment on top of food.	11/4/15	
2-401.11A	Employee was observed eating during food preparation. Staff shall eat, drink, and use tobacco only in designated areas where food, equipment, linens, and single-use items cannot be contaminated. Please designate an area and ensure employees do not eat in the food prep and storage areas, and wash their hands after eating.	11/4/15	

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4-101.19	Cardboard was used to line the floor of the walk-in freezer. Debris was observed beneath shelves. Equipment that is exposed to moisture or require frequent cleaning shall be smooth and nonabsorbent. Please remove cardboard and clean floor of freezer.		
6-501.12A	Accumulation of debris observed on the floor of the walk-in cooler, especially at wall/floor junctures. Please thoroughly clean all areas of floor.		
4-601.11C	Accumulation of debris on the shelf below the work table across from the table holding the rice warmers. Please clean as often as needed to keep clean.		
6-501.12A	The window above the drive-up access window was opened for ventilation. A screen was in place but not sealed against frame. Please seal screen to reduce pest entry.		
4-601.11C	Accumulation of debris observed on top of the ice maker. Please clean.		
4-601.11C	Mold observed in the drain tray of the soda dispenser. Please wash, rinse, sanitize tray daily.		
6-501.12A	Accumulation of debris observed on floor under and around equipment in the drive-up area and under work table. Please clean as often as needed to keep clean.		
6-202.15A	Daylight was observed at the bottom of the outside storage shed. Please seal to reduce pest and debris entry points.		
6-303.11	The light was not working in the outside storage shed. Please replace bulb or fixture to provide adequate lighting for cleaning.		

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Person in Charge /Title: <u>Hong Phang</u>		Date: November 4, 2015
Inspector: <u>Rose Mier</u>	Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Nov. 18, 2015



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME HoWah Express	ADDRESS 415 North State Street	CITY /ZIP Desloge 63601
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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.**

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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.**

6-501.12A	Accumulation of debris observed on the floor of the outside storage shed. Please clean as often as needed to keep clean.	11/18/15	PA
5-501.115	Trash observed in the enclosure for the outside trash dumpster. Trash enclosures shall be kept clean and free of litter. Please keep clean to reduce pest harborage areas.	11/18/15	↓

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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:	Nov. 18, 2015