



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

TIME IN	11:50 am	TIME OUT	2:28 pm
DATE	August 29, 2016	PAGE	1 of 4

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: 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 checked="" type="checkbox"/> Other <u>Standardization</u>		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" 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"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input 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"/> OUT <input type="checkbox"/> 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 <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"/> OUT	Adequate handwashing facilities supplied & accessible			<input 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"/> 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"/> COS <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <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 <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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: <i>N</i>	Hong Phang	Date: August 29, 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: Sept. 13, 2016



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 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
Ambient, walk-in freezer		32	Prep Cooler: ambient, shrimp, beef, chicken, peas		40, 40, 34, 36, 32
			Chicken, reheat		188, 200
			Water in crock for rice scoop		86
			Walk-in cooler: ambient, cooked noodles, rice		40, 38, 46

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.**

NOTE	Temperatures, in degrees Fahrenheit: Hot hold: sweet/sour sauce 151, egg roll 154, white rice 183, brown rice 163 Chicken, on ice in cook line 60 to 65; cut cabbage on ice in cook line 45		JTP
2-401.11A	Employee observed drinking from open glass that was stored on the prep table. Employees shall eat, drink, and use tobacco only in designated areas where food and food-related items cannot be contaminated; employee food shall be stored where food and food related items cannot be contaminated. CORRECTED ON SITE by discussion with manager and employee.	COS	
4-601.11A	Dried food debris on the food contact surfaces and black sticky build-up on the sides observed on the cutting boards stored in the rack on the lower shelf. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize after use.	8/29/16	
3-501.16A	Cooked chicken, held in the cook line on ice, had internal temperatures ranging from 60 to 65F. Food shall be held at 41F or lower. According to manager, the chicken was removed from the cooler approximately 1 hour previously. Please prepare an ice and water bath that surrounds the bowls of food and place back in cooler after two hours. CORRECTED ON SITE by preparing ice bath and placing food in cooler.	COS	
3-501.16A	Cabbage, held on ice in the cook line, had an internal temperature of 45F. Cut greens shall be held at 41F or lower. Please prepare an ice bath (ice and water that surrounds sides almost to top of container) and return cabbage to cooler after two hours. COS by preparing deeper ice and water bath	COS	
4-601.11A	Grease was dripping from hood above fryers. Please keep hood clean of dripping grease to prevent contamination of food.	8/29/16	

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.**

6-501.18	The ledge on the handwashing sink in the bathroom was dirty and had slime mold growth. Please clean all surfaces of sinks at least daily, more often if needed to keep clean.	8/29/16	
3-304.12B	In-use utensils were stored in several containers of bulk foods (flour, soy sauce, rice, etc). The utensils were not handled and some were not multi-use. Please use only utensils that have a handle and that are multi-use (to allow cleaning) in bulk containers of food. Store with the handles above the surface of the food and wash, rinse, sanitize daily.	8/30/16	
4-601.11C	Containers holding foods, stored on various shelves and racks throughout the kitchen, were dirty with grease and other debris. This included the containers of spices, container holding rice sticks, containers holding bulk food. Please clean all surfaces of food containers as often as needed to keep clean.	9/13/16	
4-601.11C	Accumulation of debris on the shelves of the work table facing the cook line. Please clean non food contact surfaces as long as needed to keep clean.		
4-601.11C	Accumulation of debris on and in the gray tub on the shelf of the work table facing the cook line.		
4-903.11A	According to manager, this tub contains tools for cleaning the deep fryers. Please remove all food-contact utensils and store in an area separate from cleaning utensils, and clean gray tub as often as needed to keep clean.		
4-501.11A	Liquid was pooling in the bottom of the make cooler, and running out onto floor. Please determine cause of liquid and repair. Keep cooler and floor dry.		
4-601.11C	Accumulation of grease on walls and equipment around deep fryers. Please clean.		
6-501.12A	Accumulation of debris on floors under and around equipment. Please clean as often as needed to keep clean.		

EDUCATION PROVIDED OR COMMENTS

NOTE: Mrs. Ann Winkler, MoDHSS, was present during this inspection as the agent for the state standardization of Rose Mier.

Person in Charge /Title:	Hong Phang	Date: August 29, 2016
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: Sept. 13, 2016



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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

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4-501.114A	The chlorine concentration in the sanitizer solution was greater than 200 ppm. Sanitizer solutions shall have a chlorine concentration between 50 and 100 ppm. Please use test strips to ensure concentration is correct. CORRECTED ON SITE by making to 50 ppm.	COS	H
7-102.11	The container holding sanitizer was not labeled. Please mark out the label on the bucket and label as bleach sanitizer.	8/29/16	
4-601.11A	Mold observed on the inside of the ice maker. Please discard all ice, wash, rinse, sanitize, and air dry before returning to service.	8/30/16	
3-601.12	A bulk container of cashews was moldy. Food shall be safe and unadulterated. CORRECTED ON SITE by discarding cashews.	COS	
4-601.11A	Debris observed on the food-contact surfaces of: can openers stored on the dry storage rack, meat/cheese slicer, Waring pulse, and knives stored between the work tables. Please wash, rinse, sanitize all parts of food contact equipment after use.	8/29/16	
3-501.16A	Two gray tubs of white rice, stored in the walk-in cooler, had internal temperatures of 46F. According to manager, the rice was placed in the cooler on Saturday but removed earlier today to "unclump" the rice. Please do not allow food to remain out of cooler.	8/29/16	
3-202.15	A number 10 can of pineapple, stored on the dry storage rack, was dented on the top seam. Please mark and place in designated area for return to distributor or discard. COS by placing in box for return	COS	
6-501.111C	Flies observed inside the kitchen and dining room. Please keep outside entries closed, use the air curtain at the back entry door, keep screens in good repair, and begin an approved method of pest control.	8/31/16	

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6-202.15A	The drive-up window was left open. Please keep outer openings closed to reduce pest entry points.	8/29/16	H
3-304.12F	The water in the crock to store the in-use rice scoop was 86F. Water shall be at 135F or higher. Please check water temperature frequently to ensure it is at 135F or higher.	8/29/16	
4-601.11C	Accumulation of debris on the shelves in the walk-in cooler. Please clean as often as needed to keep clean.	9/13/16	
6-501.114B	Accumulation of trash in the outside dumpster enclosure, and in the back of the parking lot. Outside premises shall be kept clean to prevent pest attraction. Please clean.	9/13/16	
4-903.11A	Single-use items stored on the floor of the outside shed. Please keep single-use items at least six inches off the floor. CORRECTED ON SITE by placing on shelves.	COS	
6-202.15A	Daylight observed at the roof peak in the back part of the outside shed. Please seal to reduce pest entry points.	9/13/16	
5-205.15B	A leak observed beneath the stove. Please repair.. A tub was used to catch the drip. Keep tub clean and empty frequently until repaired	9/13/16	
6-501.14A	Grates over the vents in the ceiling were dirty. Please clean as often as needed to keep clean.	9/13/16	
6-202.15A	The back entry door did not fully self-close. Please adjust to make the door self-closing and tight-sealing to reduce pest entry points.	9/13/16	
6-501.16	A mop was stored in the water in the mop bucket. Mops shall be stored in an area to dry where food and food-related items cannot be contaminated. Please rinse mop after use and store to dry.	8/29/16	

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Person in Charge /Title: <i>DP</i> Hong Phang		Date: August 29, 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: Sept. 13, 2016



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3-501.16A	The ambient temperature of the walk-in freezer ranged 32F to 39F. Cooked chicken in the freezer ranged from 21F to 31F. Please repair freezer to prevent ambient temperature from exceeding 32F; ideally, freezer temperature is at or near 0F. If food is placed in the freezer for cooling, please pre-cool food by placing in ice water bath to cool to 70F or lower before placing in freezer.	8/30/16	JP
3-302.11A	Food was not stored correctly in the walk-in freezer: raw chicken was over raw pork, and raw beef was over cooked chicken. Please store raw animal foods below all other foods, and store raw animal foods separately or in the following vertical order, from top to bottom: poultry and eggs, then ground meats, then whole muscle meats, then fish and seafood.	8/29/16	
3-302.11A	Raw shell eggs were store above containers holding liquids in the walk-in cooler. Please store raw shell eggs on the lowest shelf.	8/29/16	
2-201.11	An employee health policy was not available. Please develop an employee health policy based on chapter 2 of the Missouri Food Code and/or the Employee Health and Personal Hygiene Handbook (provided)	9/13/16	

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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Hong Phang	Date:	August 29, 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:	Sept. 13, 2016