



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

TIME IN	10:49 am	TIME OUT	1:23 am
DATE	Dec. 19, 2017	PAGE	1 of 3

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: Canton Garden Restaurant		OWNER: Lok Sin Chau	PERSON IN CHARGE: David AuBuchon	
ADDRESS: 1111 East Main Street		ESTABLISHMENT NUMBER: 4774	COUNTY: St. Francois	
CITY/ZIP: Park Hills 63601		PHONE: (573)431-2736	FAX: none	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

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

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<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 checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<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			<input checked="" type="checkbox"/> OUT N/O	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> OUT	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN	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				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN	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	Food separated and protected						
<input checked="" type="checkbox"/> IN	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 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 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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<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 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>David AuBuchon</i> David AuBuchon		Date: December 19, 2017	
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: Dec. 22, 2017	



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ESTABLISHMENT NAME Canton Garden Restaurant		ADDRESS 1111 East Main Street		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Water in crock for rice scoop storage		115	Larger prep cooler, top: chicken, chicken, beef, shrimp		48, 41, 39, 38
White rice, hot hold in cooker		174	Shrimp in lo mein, wok		168
Refried rice, hot hold in cooker		150	Chicken, deep fryer		198
Egg drop soup, stove		201	Fried chicken, top of smaller prep cooler		59-60
Sweet in sour sauce, hot hold		188	Larger prep, bottom: ambient, cooked rice		41, 52

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		
4-601.11A	Black debris, possibly mold, was observed in the lid of the Osterizer blender, stored on the shelf below the work table. Also, the water was observed inside the blender holder with the lid tightly attached. Food contact surfaces shall be washed, rinsed, sanitized, and completely air dried before storing. Please clean all parts of the blender after use, and do not place lid on holder until it is air dried.	12/19/17	
4-601.11A	Dried debris observed in the crease area on the lid of the tea urn. Food contact surfaces shall be clean to sight and touch. Please clean entire urn at least daily.	12/19/17	
4-101.17A	Wood "laminated" bowls were stored on a shelf beneath the work table. Wood may not be used for food contact surfaces unless it is a dense wood such as hard maple. Please remove these bowls from the facility.	12/19/17	
3-501.16A	A container of chicken was stored on top of an insert in the top of the prep cooler. The chicken had internal temperature of 48F. Potentially hazardous food shall be held at 41F or lower. Please do not store potentially hazardous food on top of inserts. CORRECTED ON SITE by placing chicken in bottom of cooler.	COS	
3-501.14A	A tub of fried chicken nuggets was stored on top of inserts holding food in the smaller prep cooler. The chicken had internal temperatures between 59 and 60F. According to Mr. Chau, the chicken was cooked last night, placed in the walk-in cooler, then placed in the prep cooler about 10:30 am this morning (1.5 hours prior). Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. Record time and temperatures. Discard food that is not cooled correctly. To facilitate cooling, place food in shallow pans and nest pan in a container of ice water. Stir food frequently. If covered, provide vented areas for steam to escape. NOTE: chicken was voluntarily discarded. Incorrect cooling has been noted as a violation on the previous three routine inspections. Forms to record cooling time and temperatures and a risk control plan for cooling were provided during this visit. Please provide cooling temperatures and times recorded on the provided form and demonstrate cooling methods at follow-up.	12/19/17	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
4-501.14C	Debris observed on the handle and sprayer head of the sprayer at the pre-clean sink. Warewashing equipment shall be cleaned at least daily. Please clean sprayer head and handle.	12/19/17	
4-501.14C	Debris observed on the inside of the warewashing machine. Warewashing machines shall be cleaned at least daily. Please clean inside of machine.	12/19/17	
6-501.12A	The receiving wastewater drain pipe below the pre-cleaning sink was dirty. Facility shall be clean. Please clean pipes as often as needed to keep clean.	12/22/17	
304.12F	The water in the crock used to store in-use rice scoops had a temperature of 115F at 11:00 am. Scoops were in the water. Water shall be held at 135F or higher when used to store in-use scoops for potentially hazardous food. Please do not store scoops in the water until the temperature reaches 135F or higher. Keep thermostat on "high" to maintain correct temperature. CORRECTED ON SITE by adjusting thermostat to "high". Final temperature was 141F at 12:20 pm.	COS	
4-903.11A	A wrench, screwdriver, and putty knife were stored in the same container (brown plastic tub) as clean utensils on the shelf next to the prep cooler. Clean equipment and utensils shall be protected while in storage. Please wash, rinse, and sanitize the utensils and the container in which they are stored. Store tools that are not sanitized in a separate location.	12/20/17	
4-203.11B	The cook's thermometer read 30F when the actual temperature of ice water was 32.5F. Thermometers shall be accurate two within two degrees. Please calibrate thermometers frequently. CORRECTED ON SITE by adjusting thermometer to read 32.5F.	COS	

EDUCATION PROVIDED OR COMMENTS

— A line through an item on page one indicates the item was not observed or is not applicable.

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Beef lo mein, wok		199	Small prep cooler, bottom: ambient, fried chicken, egg roll		40, 39, 38
Walk-in freezer, ambient			Rice, hot hold in cooker in cook line		146
			Walk-in cooler: ambient, cooked lo mein, cooked beef		41, 41, 41
			Walk-in cooler: cooked chicken, cooked rice		41, 40, 41, 49

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
7-201.11B	Two cans of Febreeze were stored on the shelf near the kitchen entry door. Single-use items were stored below the Febreeze. Toxic items shall be stored below or separately from single-use items, food, clean equipment and utensils, and clean linens. Please store Febreeze in a designated location for chemicals.	COS	<i>DA</i>
3-501.14A	The white rice in the bottom of the larger prep cooler had internal temperature of 52F. According to Mr. Chau, the rice was cooked last night and placed in the walk-in cooler. Please follow the instructions on page 2 on proper cooling methods. Record time and temperatures, place food in shallow containers, and place containers in an ice bath to cool quickly. NOTE: the rice was voluntarily discarded.	12/19/17	↓
4-202.11A	The non-stick coating on one frying pan, hanging above the 3-vat sink, was deteriorating. Food contact surfaces shall be free of scratches and imperfections. Please dispose of frying pan.	12/20/17	
4-601.11A	A red cutting board, stored below the prep table by the meat/cheese slicer, was stained with black debris. Food contact surfaces shall be clean to sight and touch. Please remove black debris or discard cutting board.	12/20/17	
3-501.14A	A tub of white rice, stored in the walk-in cooler, had internal temperature of 49F. This rice was cooked the night before. Please cool food using the outlined procedures and record time and temperature. Discard food that does not cool to the correct temperatures in the correct time frame. The rice was voluntarily discarded.	12/19/17	
3-302.11A	Raw chicken was stored above pork and beef in the walk-in freezer. Please store food according to minimum cooking temperature in the following vertical order: raw poultry and eggs on bottom, then ground meats (hamburger and sausage), then whole muscle meats (pork and beef), then fish and seafood. Store all other food above these foods.	12/19/17	
7-102.11	A spray bottle containing a red liquid was stored on the pre-clean sink. The bottle was not labeled. Please label all working containers of chemicals with the common name of the contents.	12/19/17	

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