



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

TIME IN	11:06 am	TIME OUT	1:26 pm
DATE	Jan. 25, 2018	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: First Wok	OWNER: Jeff Lin	PERSON IN CHARGE: Jeff Lin
ADDRESS: 19 East Columbia Street	ESTABLISHMENT NUMBER: 0226	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)756-7878	FAX: (573)756-7878
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<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 hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
Preventing Contamination by Hands							
<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	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<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	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<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		
<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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected			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-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	COS	R	IN	OUT	COS	R
Safe Food and Water				Proper Use of Utensils			
<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Food Temperature Control				Utensils, Equipment and Vending			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Identification				Physical Facilities			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		

Person in Charge /Title: <i>Jeff Lin</i>	Jeff Lin	Date: January 25, 2018
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: Jan. 31, 2018



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

ESTABLISHMENT NAME First Wok		ADDRESS 19 East Columbia Street	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Frigidaire chest freezer, ambient	2	Prep table, top: shrimp, beef, chicken, cooked chicken	44, 43, 43, 43
Gibson chest freezer, ambient	10	Prep table, bottom: ambient, beef, potsucker, noodles	43, 43, 43, 43
Chicken, stovetop	188	Glass front cooler: ambient, chicken, eggroll, chicken	24,37, 38, 34
Chicken, fryer	208	Refried rice, hot hold in cooker	147
White rice, hot hold in cooker	162	Cream cheese, stored on shelf above stove	50

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-403.11	A large bowl of refried rice was being cooled at room temperature (55F). The internal temperature of the rice ranged from 100 to 127F. According to staff, the rice is cooled down, then placed in cookers for hot holding, then cooked on the wok when ordered. According to staff, this rice was cooling for about 30 minutes. Fully cooked food whose temperature drops below 135F shall be rapidly reheated to 165F before hot holding. Please do not allow the rice to cool below 135F before placing in the hot hold cooker, OR reheat the food to 165F for 15 seconds before placing in hot hold cooker.	1/25/18	JL
3-501.14A	Time and temperature was not being monitored during the cooling process of rice. Food shall be cooled from 135F to 70F within two hours, then from 70F to 41F within another four hours. Please use an accurate thermometer and a log to monitor time and temperature of all foods that are cooled.	1/25/18	JL
3-302.11A	Different kinds of raw meats and fish were stored inter-mixed in the Frigidaire chest freezer. Please store food to prevent cross-contamination: separate different kinds of raw animal-derived foods from each other in the follow order: poultry on the bottom, then ground meats, then whole muscle meats, then fish and seafood on top. Please store different raw animal foods in the freezers separated or in lidded tubs.	1/25/18	
4-601.11A	Grease "icicles" were hanging from pipes and the ribs of the hood and can possibly contaminate food by dripping. According to staff, the hood is cleaned at the end of each month. Please increase frequency of hood cleaning, if needed, to prevent grease build-up.	1/27/18	
3-501.16A	All food held in the prep cooler had internal temperatures of 43 to 44F. The ambient temperature was 43F. Food shall be held at 41F or lower. COS by adjusting thermostat; ambient brought to 40F	COS	
3-501.16A	A block of cream cheese was stored on the shelf above the stove. The internal temperature of the cheese was 50F. According to owner, the cheese is softened on the shelf, mixed with other ingredients, then placed back in cooler. Food shall be held at 41F. Please warm cheese rapidly, mix, then cool to 41F within 2 hours.	1/25/18	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
5-501.116B	The outside surfaces of the trash can in the customer bathroom was dirty. Trash cans shall be cleaned when emptied. Please clean all surfaces of trash can.	1/31/18	JL
4-101.19	A cardboard box was used to stored individually wrapped packages of crispy noodles, stored beneath the front service counter. Surfaces that require frequent cleaning shall be made of smooth and nonabsorbent materials that are easily cleaned. Please store noodles in a cleanable, food-grade container. COS plastic	COS	JL
4-901.11B	Staff was observed drying bowls with a cloth towel. Equipment and utensils shall be air dried after cleaning. If a piece of equipment is needed, it may be dried with a paper towel which is then discarded. The paper towel may be used on only one piece of equipment. Cloth towels may not be used for drying.	1/25/18	
6-501.18	The kitchen handwashing sink was dirty. Handwashing sinks shall be kept clean. Please clean sink as often as needed to keep clean.	1/25/18	
6-501.12A	Grease was pooled around the grease trap and below the grease trap pipe, located at the end of the cooking line. Please ensure there are no leaks in the system, and pump or clean the grease trap as often as needed to prevent overflow. Keep floor cleaned of grease.	1/31/18	
3-305.11A	Heads of cabbage were stored on the floor in the walk-in cooler. Food shall be stored a minimum of six inches off floor. Please elevate cabbage; thoroughly wash cabbage in cold, running water before cutting, cooking, or serving raw.	1/25/18	
4-901.11A	Metal food trays, stored on the shelf by the 3-vat sink, were wet nested. Equipment shall be air dried after cleaning. Please allow equipment to air dry before storing nested. COS by arranging so trays will air dry.	COS	
4-601.11C	The wood shelves holding clean equipment, located next to the 3-vat sink, was dirty. Clean equipment shall be protected from contamination while in storage. Please clean shelves.	1/25/18	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 indicates it was not applicable.

Person in Charge /Title:	Jeff Lin	Date: January 25, 2018
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: Jan. 31, 2018



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ESTABLISHMENT NAME First Wok		ADDRESS 19 East Columbia Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION Upright Frigidaire freezer, ambient		TEMP. in ° F 12	FOOD PRODUCT/ LOCATION Walk-in cooler: ambient, cooked chicken, cooked noodles		TEMP. in ° F 38, 39, 40
			Walk-in cooler: various foods that were cooked and coole		39 to 40

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3-302.11A	Cooked foods (egg rolls, chicken) were stored below raw meats in the upright Frigidaire freezer. Fully cooked and ready-to-eat foods shall be stored separately or above raw animal-derived foods. <b>CORRECTED ON SITE</b> by moving ready-to-eat food to chest freezer with other ready-to-eat foods.	COS	JL
6-501.111	Rodent feces were observed along wall/floor junctures, water heater area, and in the back storeroom. Facility shall be free of pests. Please clean up all rodent feces and monitor facility for return of pests. Begin an approved method of pest control. Please protect food stored in this area by storing in lidded containers.	1/31/18	
4-601.11A	Dried debris was observed on the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize can opener after use. COS by taking to 3-vat sink for cleaning.	COS	
3-501.17A, B	Food held in the coolers (prep cooler, glass-front cooler, walk-in cooler) were not labeled with the date of disposition. Potentially hazardous, fully-cooked foods that is held for more than 24 hours shall be labeled with the date of disposition. Please label foods with a seven-day disposition date, which is the day of preparation plus an additional six days. These foods include cooked noodles, cooked, rice, cooked chicken, cooked beef, etc. It also includes any produce that is cooked on-site and held, or that is commercially prepared and opened.	1/25/18	

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3-304.12B	A plastic bowl was inside a bulk container of a powder, stored on the shelf across from the back work table. In-use utensils shall have a handle, be cleanable, and stored so the handle is above the surface of the food. Please remove bowl and use a handled utensil.	1/25/18	JL
4-903.11A	A box of single-use to-go containers was stored on the floor in the storage room "hallway." Single-use items shall be stored a minimum of six inches off the floor. Please elevate box.	1/25/18	
3-304.12B	A metal pot, without a handle, and with masking tape wrapped on it, was stored inside a bag of rice. Please use scoops with a handle inside bulk containers of rice, powders, etc. Discard broken equipment. Wash, rinse, and sanitize all in-use scoops when soiled. COS by removing pot from rice	COS	

EDUCATION PROVIDED OR COMMENTS

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