



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

TIME IN	10:47 am	TIME OUT	1:58 pm
DATE	Feb. 6, 2018	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: Ho Wah Express		OWNER: Allen and Ann Pang		PERSON IN CHARGE: Nicole Womble	
ADDRESS: 415 North State Street			ESTABLISHMENT NUMBER: 0115		COUNTY: St. Francois
CITY/ZIP: Desloge 63601		PHONE: (573)518-1888		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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <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			IN <input checked="" type="checkbox"/> OUT 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			IN <input checked="" type="checkbox"/> OUT 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			IN <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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> OUT 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		
IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
IN <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 checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/>	
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Nicole Womble</i> Nicole Womble			Date: February 6, 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: Feb. 15, 2018					



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

ESTABLISHMENT NAME Ho Wah Express		ADDRESS 415 North State Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cooked white rice, hot hold in cooker		167	Walk-in cooler: ambient, raw chicken, cooked chicken		37, 38
Refried rice (reheated in wok)		160 to 166	Cooked chicken on table top		43-44
			Walk-in cooler: cooked rice, cooked lo mein		40, 37

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
4-601.11A	Black debris was observed on the white plastic tubs, stored on the shelf below the work table. Food contact surfaces shall be clean to sight and touch. Please reclean and sanitize all surfaces of these tubs to remove the black debris.	2/6/18	
4-702.11	An employee was observed rising tongs in the 3-vat sink for re-use. Food contact utensils shall be washed with detergent, rinsed in clear water, sanitized, and air dried after use. Please clean equipment and utensils correctly.	2/6/18	
4-601.11A	Debris observed on all surfaces of the Waring food processor. Please wash, rinse, sanitize, and air dry all surfaces of this machine before storing.	2/6/18	
3-501.16A	Chicken was removed from the walk-in cooler and left on the table top for cooking upon order during lunch service; any remaining would be placed back in the cooler. The internal temperature of the chicken was 43-44F just prior to opening for lunch. Food shall be held at 41F or lower. Please hold potentially hazardous food at 41F or lower. CORRECTED ON SITE by preparing an ice bath to store the bowls of chicken in.	COS	
4-601.11A	Two food thermometers were greasy. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the thermometers before and after each use.	2/6/18	
3-403.11A	Rice was reheated in the wok to prepare refried rice for hot holding. The internal temperature of the rice after reheating ranged from 160 to 165F. Food shall be reheated to a minimum temperature of 165F for hot holding. Please use a clean and calibrated food thermometer to check the temperature of food during cooking, reheating, hot holding, and cold holding. CORRECTED ON SITE by returning rice to wok and heating to 168-170F.	COS	
3-202.15	A #10 can of Hunsty Bamboo shoots was badly dented on the seam. Food packaging shall protect the contents of the package. Please label can for return and place in designated area, or discard. COS return	COS	

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
6-501.18	The handwashing sink in the kitchen was dirty. Handwashing sinks shall be kept clean. Please clean the sink as often as needed to keep clean. COS by cleaning	COS	
4-901.11A	Metal trays and white plastic tubs, stored on the shelf below the work table, were wet nested. Equipment and utensils shall be air dried before storing nested. Please allow complete air drying after sanitizing.	2/6/18	
3-304.12B	A styrofoam bowl was left inside a 5-gallon container of soy sauce. In-use utensils shall be multi-use and have a handle that is stored above the surface of the food. Please discard the bowl and use utensils that are cleanable and that have a handle that is above the surface of the food.	2/6/18	
3-304.12E	A bowl was used to store a plastic spoon; both were stored on top of a lid of a 5-gallon container of powder. The bowl was dirty. In-use utensils shall be multi-use and stored on clean and sanitized surfaces. The in-use utensils shall be clean and sanitized as often as needed to keep clean. Please discard plastic spoon, use a cleanable container in which to store it, and clean and sanitize both at least daily.	2/6/18	
4-601.11C	Accumulation of debris observed on the lids and containers of 5-gallon buckets containing sauces and powders, stored under the work table. Please clean outside surfaces and lids of buckets as often as needed to keep clean, and clean and sanitize insides of buckets when soiled or empty.	2/6/18	
4-203.11B	Two food thermometers were checked for accuracy. One read 19F when the actual temperature was 32.5F. Thermometers shall be accurate to +/- 2F. Please calibrate thermometers frequently. CORRECTED ON SITE by calibrating the thermometer.	COS	
3-304.12B	A metal bowl was stored inside a gray tub of cooked rice, located on the shelf in the cook line. In-use utensils shall have a handle with the handle stored above the surface of the food. CORRECTED ON SITE by removing bowl.	COS	

EDUCATION PROVIDED OR COMMENTS

A line — through an item on page 1 indicates the items was either not observed or is not applicable.

Person in Charge /Title: Nicole Womble		Date: February 6, 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: Feb. 15, 2018



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Crab rangoon, chicken in deep fryer		190, 197	Cut napa cabbage, on ice		40
Walk-in freezer, ambient		22	White rice, cooker		199
			Prep cooler, top: shrimp, beef, pork (all raw)		38, 38, 37
			Prep table, bottom: ambient, cooked lo mein noodles		38, 40
			Water in crock pot for in-use utensils		94

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4-601.11A	Two can openers, stored on the rack with cans, were coated with grease. Food contact surfaces shall be clean to sight and touch. Please clean to remove all grease and debris, rinse, and sanitize after each use.	2/6/18	
3-501.18A	A container of cut napa cabbage was held on ice in the cook line. The container was labeled 1/30 - 2/5, a seven day disposition date. Today is 2/6, so the cabbage is past the disposition date. Food shall be discarded once it is past the disposition date. Please discard the cabbage. COS by discarding cabbage	COS	
3-501.16A	A large, gray tub of cooked white rice was stored at room temperature in the cook line. The internal temperature of the rice was 47F. Cooked rice is potentially hazardous and shall be held at 41F or lower. Please do not hold potentially hazardous food at room temperature at any time except during actual preparation. Remove smaller portions at a time and hold on ice, if need be, during heavy ordering times. COS by returning rice to walk-in cooler.	COS	
7-201.11B	Dish detergent was stored on the edge of the 3-vat sink. Chemicals shall be stored below or separately from clean equipment. Please do not store detergents on or above the sink.	2/6/18	
7-102.11	Two spray bottles holding liquids were stored on top of the water heater. The bottles were not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label both bottles.	2/6/18	
4-601.11A	Debris observed inside a gray tub and on utensils stored in the tub, located on the shelf in the cook line work table. Equipment and utensils shall be protected from contamination while in storage. Please clean and sanitize container and all utensils held in it.	2/6/18	
3-302.11A	Oyster sauce was stored below raw meat in the bottom of the prep cooler. Raw animal-derived foods shall be stored below ready-to-eat and fully-cooked foods. Please store raw animal foods on lowest shelf and other foods above them.	2/6/18	

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4-501.14A	The 3-vat sink was dirty on all surfaces, both inside and outside surfaces, and the pipes below the sink were dirty. Sinks and facility shall be kept clean. Please clean drainpipes and all surfaces of sink when dirty, and clean and sanitize the sink vats before use.	2/6/18	
3-304.12F	The water in the crock pot used to store in-use utensils for rice had a temperature of 94F. Utensils shall be stored in water that is 135F or higher. Please ensure water is at 135F or higher prior to use. CORRECTED ON SITE by cleaning and sanitizing crock and utensils and turning temperature of crock pot to high. Final temperature was 142F. Please use the high setting and heat the water before using for scoops.	COS	
4-601.11C	Water was pooled in the bottom of the prep cooler, and food debris observed on the doors and other inside surfaces. Equipment shall be maintained in good condition and kept clean. Please repair to prevent pooling liquid. Clean entire cooler and keep dry until repaired.	2/15/18	
4-501.11A	The thermometer on the outside of the walk-in freezer read 12F when the temperature measured on the inside was 22F. Please cover the outside thermometer and use only the one installed on the inside of the freezer. Please monitor the freezer temperature, as it should keep food in a fully frozen state.	2/6/18	
4-203.11A	Daylight showed around the door of the outside storage shed. Outside entries shall be sealed. Please seal around door to prevent pest, rain, and debris entry.	2/15/18	
6-202.15A	A box of single-use chop suey containers was stored on the floor of the outside shed. Single-use containers shall be stored a minimum of six inches off the floor. Please store boxes on shelves or pallets.	COS	
4-903.11A	The lids on the outside trash dumpster were open. Lids shall be kept closed to reduce pest attraction. CORRECTED ON SITE by closing lids.	COS	
5-501.113			

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Feb. 15, 2018



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ESTABLISHMENT NAME Ho Wah 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

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4-601.11A	Black mold was observed on the sides inside the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard all ice, wash, rinse, sanitize, and air dry before returning to service.	2/7/18	
3-302.11A	Raw chicken was stored above shrimp and beef in the walk-in cooler. Food shall be stored to prevent cross-contamination. Please store food in the following order: raw animal-derived foods stored below all other foods. Raw animal-derived foods stored in the following order from bottom to top: raw poultry and eggs on bottom, then ground meats (hamburger, sausage), then whole muscle meats (beef and pork), then fish and seafood. Please arrange food in cooler to prevent cross contamination. COS by rearranging	COS	
3-501.18A	Two tubs of tangy chicken, stored in the walk-in cooler, was past the disposition date of 2/4. Food that is unsafe shall be discarded. Please discard this chicken. CORRECTED ON SITE by discarding chicken.	COS	
3-501.18A 3-501.11	A large plastic bag of cooked chicken in the walk-in freezer was not fully frozen. According to staff, the chicken was first stored in the walk-in cooler and labeled to be disposed on 1/16, and was placed in the freezer on 2/2. Food shall be discarded when past its expiration date. Please do not freeze food that is past the expiration date. CORRECTED ON SITE by discarding chicken	COS	
3-304.11A, B	Large, clear plastic trays were stacked in the walk-in cooler. The trays were lined with used brown paper, and the trays were dirty. Food shall only come in contact with (A) surfaces of equipment and utensils that are cleaned and sanitized, and (B) single-use articles. Please discard the liners after one use, and clean and sanitize the containers before refilling.	2/6/18	

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