



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

TIME IN	10:53 am	TIME OUT	1:08 pm
DATE	April 10, 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: Beijing House	OWNER: Chen Chang Rong	PERSON IN CHARGE: Amy Zhang
ADDRESS: 60 C Nesbit Drive	ESTABLISHMENT NUMBER: 4528	COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628	PHONE: 573.358.8600	FAX: 573.358.8601
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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/A	Proper cold holding temperatures		
<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 type="checkbox"/> IN <input type="checkbox"/> OUT 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Toxic substances properly identified, stored and used		
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> QVT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT N/A	Food-contact surfaces cleaned & sanitized						
<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	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				<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	
		Food Identification			<input type="checkbox"/>	<input checked="" 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				<input checked="" 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 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 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 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>Ru Chen</i>	Amy Zhang	Date: April 10, 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: April 16, 2018



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

ESTABLISHMENT NAME Beijing House		ADDRESS 60 C Nesbit Drive		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, deep fryer		199	Prep cooler, top: cut cabbage, bean sprouts		41, 41
Refried rice, cooker		210	Prep cooler, top: cooked chicken, raw cut beef		41, 40
Frigidaire freezer, ambient		30	Prep cooler, bottom: ambient, raw chicken, cooked lo mein		41, 41, 41
Shrimp in wok		199	Walk-in cooler: ambient, cooked chicken, raw beef		36, 40, 39
Chicken, wok		182	Short refrigerator: egg roll, cooked chix, ambient		40, 39, 30

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.			
7-201.11	Containers of cleaners and hand lotion were stored with food on the shelf below the counter holding the cash register. Toxic items and chemicals shall be stored separately from or below food, single-use items, clean equipment and utensils, and clean linens. Please store all soaps, cleaners, hand lotions, etc. in a designated area where these items cannot be contaminated. COS by moving these items	COS	
4-601.11A	A large bowl and funnel used in preparing refried rice were dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize food equipment after use. CORRECTED ON SITE by wash, rinse, and sanitizing bowl and funnel.	COS	
4-601.11A	Dried batter was observed on the outside surfaces of a gray tub that held breading. Please wash, rinse, and sanitize the container when soiled and before refilling with fresh breading.	4/10/18	
3-302.11A	Raw meats and poultry were intermixed and stored above fully-cooked foods in the Frigidaire freezer. Please store food to prevent cross contamination. Store all food that is from an animal (meat, fish, poultry, seafood, eggs) below all other foods. Store raw animal-derived foods in the following vertical order: poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. All other foods are stored above these foods. Please rearrange food in the freezer.	4/12/18	
4-601.11A	Debris observed on a plate stored inside a container of clean plates. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by taking to 3-vat sink for cleaning and sanitizing.	COS	
4-601.11A	Dried debris observed on the rice cooker, located on the table across from the deep fryers. Please clean all surfaces (inside and outside) of cooker at least daily.	4/10/18	
3-501.14B	Cut cabbage was draining in the 3-vat sink. The temperature of the cabbage was 60F. According to Mr. Rong, the cabbage was cut this morning. Please ensure the cabbage is cooled to 41F within four hours of cutting. This issue was discussed with Mr. Rong. COS by placing cabbage in walk-in cooler	COS	

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.			
6-202.15A	Daylight showed below the front entry door. Outside entries shall be sealed to reduce pest entry points. Please seal bottom of door.	4/16/18	
4-903.11A	A box of single-service "food pails" was stored on the floor in the dining room hall. Single-use items shall be stored a minimum of six inches off the floor. CORRECTED ON SITE by placing on top of other boxes	COS	
6-501.12A	The outside surfaces and base of the toilet were dirty. Toilets shall be clean. Please clean all surfaces of toilet at least daily.	4/10/18	
4-601.11C	The inside of the cabinet holding the trash can in the dining room was dirty. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside of the cabinet at least daily.	4/12/18	
3-305.11A	An accumulation of frost was observed inside the Frigidaire freezer; frost observed on packaging. Please defrost the freezer as often as needed to protect food from contamination from the frost.	4/16/18	
4-601.11C	Debris observed on the inside, door, handle, and sides of the Frigidaire freezer. Please clean all surfaces of the freezer as often as needed to keep clean.	4/16/18	
3-304.12B	A single-use bowl was used as a scoop inside a bag of flour. In-use utensils shall be multi-use and have a handle, with the handle stored above the surface of the food. Please dispose of the bowl in this flour and use a utensil with a handle.	4/10/18	
4-601.11C	Flour, rice, and other dry foods were stored in bulk containers below the storage rack. Debris was observed on these containers. Please clean inside and outsides of the trash cans, lids and MSG container.	4/16/18	
4-601.11C	Accumulation of debris observed on the wire shelves holding cans and other dry goods. Please clean the shelves to protect food from contamination.	4/16/18	

EDUCATION PROVIDED OR COMMENTS

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

Person in Charge /Title:	<i>ms zhang</i>	Amy Zhang	Date:	April 10, 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:	April 16, 2018



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

ESTABLISHMENT NAME Beijing House		ADDRESS 60 C Nesbit Drive		CITY / ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION Ambient, chest freezer		TEMP. in ° F 0	FOOD PRODUCT/ LOCATION		TEMP. in ° F
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)
NOTE	<p>Many foods are cooked and cooled (chicken, lo mein noodles, rice). There were no foods found to be out of temperature during this inspection. Please monitor the time and temperature of foods during the cooling process. Cool foods from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin the cooling process again. If the second benchmark is not met, discard the food. Use a log (provided) to record time and temperature.</p> <p>To facilitate cooling: divide food into shallow containers stir while cooling if covered, provide vents to allow steam to escape do not stack containers rinse in cold water or ice (such as lo mein noodles and rice)</p>				
NOTE	<p>The Frigidaire freezer had an ambient temperature of 30F. It was observed that the door did not close tightly unless forced. The food inside the freezer was frozen; however, it is best if the food is held frozen at colder temperatures, preferably closer to 0F. Please monitor this freezer to ensure it keeps food frozen. Consider replacing this freezer with a frost-free freezer that will hold food at colder temperatures.</p>				
4-101.11	<p>The blade of a meat cleaver was held in the handle by cloth. Food contact surfaces shall be non-absorbent and cleanable. CORRECTED ON SITE by disposing of meat cleaver (knife).</p>				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)
6-501.18	<p>The handwashing sink in the kitchen was dirty. Handwashing sinks shall be kept clean. Please clean all surfaces of the sink at least daily.</p>				4/10/18
4-601.11C	<p>Debris observed inside the short refrigerator, located next to the deep fryers. Please clean inside of refrigerator as often as needed to keep clean.</p>				4/16/18
4-501.14A	<p>The faucets, faucet handles, splashguard, and sink vats on the 3-vat sink were dirty. Warewashing equipment shall be cleaned before use, and at least daily. Please clean all surfaces of the sink.</p>				4/10/18
5-501.114	<p>There was no plug in the drain of the outside trash dumpster, and the dumpster was split just above the drain. Outside trash receptacles shall have a plug in the drain and shall be leakproof and pest-proof. Please ask trash company to replace the trash receptacle with one that is leakproof and rodent-proof, and that has a plug installed in the drain.</p>				4/16/18
5-501.113B	<p>The lid on the outside trash dumpster was open. Lids shall be closed to reduce pest attraction. Please keep lid closed. CORRECTED ON SITE by closing the lid.</p>				COS
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: <i>Rose Mier</i> Amy Zhang				Date: April 10, 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: April 16, 2018