



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

TIME IN	11:25am	TIME OUT	1:45pm
DATE	7-31-17	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: Chen Chang Rong	
ADDRESS: 60 C Nesbit Drive			ESTABLISHMENT NUMBER: 4528		COUNTY: 187
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 _____					
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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	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"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	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
IN <input checked="" type="checkbox"/>		Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>		In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>		Water and ice from approved source			IN <input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			IN <input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>		Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>		Gloves used properly		
IN <input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
IN <input checked="" type="checkbox"/>		Thermometers provided and accurate			IN <input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			IN <input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
IN <input checked="" type="checkbox"/>		Food properly labeled; original container			IN <input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
IN <input checked="" type="checkbox"/>		Insects, rodents, and animals not present			IN <input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
	IN <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			IN <input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
	IN <input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>		Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					IN <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Chen Chang Rong		Date: July 31, 2017	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 8-14-17	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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	
Prep cooler amb		40	Upright freezer	
Cold hold: raw beef, raw chicken		38, 38	Chicken in bowl in 3-vat sink	
Cold hold: cooked pork		38	Walk-in cooler	
Hot hold rice		185	W/I cooler: raw beef,cooked chicken,raw shrimp	
Chest freezer		0	Gen Tso chicken as prepared	

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	Bottles of medicine were observed stored on a shelf above the cold wells of the cook-line prep cooler. Medicines and other toxic materials shall be stored where they cannot contaminate food or food preparation areas. Please store all medicines away from the cooking area.	7-31-17	
3-302.11A	Ice cube trays of water were observed in the upright freezer. According to Mr. Rong, he uses the ice to cool vegetables which have been cooked. Raw scallops were observed stored above the ice trays. Food shall be protected from cross contamination by storing raw animal foods below ready to eat foods. Please store raw meats and raw fish below the ice trays.		
4-601.11A	A build-up of food debris was observed on the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean and sanitize the can opener daily.		
3-501.16B	A bowl of raw chicken stored in a basin of the three compartment sink was measured at a temperature of 68F. Potentially hazardous foods such as raw meats shall be held at a temperature of 41F or lower. STORING RAW MEATS AT ROOM TEMPERATURES IS NOT PERMISSIBLE. All raw animal foods MUST be maintained under temperature control of 41F.		
3-501.17A	A discard date was not observed on a container of cooked chicken stored in the walk-in cooler. All cooked meats and vegetables, and all other potentially hazardous foods held refrigerated shall be marked with a discard date. The discard date shall be six days after the food is prepared. Please mark all potentially hazardous foods with a discard date.		

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
4-501.11B	The door seal on the left side door of the cook-line prep cooler was observed to be broken. Equipment components such as door seals shall be kept intact. Please replace the damaged door seal.	8-14-17	
4-601.11C	Food debris was observed inside the cook-line prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside of the prep cooler.		
6-501.12A	An accumulation of food debris was observed on the floor below the prep cooler and work tables in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen.		
6-501.12A	Grease and food debris was observed on the exterior of most equipment; such as tables, refrigerators and horizontal surfaces in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the surfaces of all equipment and tables in the kitchen.		
3-304.14B	Wet wiping cloths were observed on counter and prep surfaces in the kitchen. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution. A properly concentrated chlorine solution was located below the three compartment sink. Please place the sanitizer solution in the cooking area so that it is easily accessible.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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2-301.12A	A food employee was observed washing their hands in the three compartment sink by running water over their hands briefly. Food employees must wash their hands in the hand wash sink using soap and for a duration of at least 20 seconds. Please ensure that hand washing is done properly and that the three compartment sink is not used as a hand wash sink.	7-31-17	
4-702.11	A food employee was observed washing a wok utensil in the three compartment sink by running water over it and rubbing it with his hands. All food equipment requiring cleaning shall be washed, rinsed and sanitized in the three compartment sink. Please ensure that food equipment is wash, rinsed and sanitized properly.		

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6-201.15	Several pieces of grease soaked cardboard were observed below the fryers in the kitchen. Floor mats shall be designed to be removable and easily cleanable. Remove the cardboard below the fryers daily and clean the area. If the cardboard is not removed and discarded daily, it's use will no longer be permitted as a floor covering.	8-14-17	
4-501.11	An excessive accumulation of ice and frost was observed inside the upright freezer in the kitchen. Equipment shall be maintained in good repair. Please defrost and clean the freezer.		
4-601.11C	A heavy accumulation of food debris was observed on open wire shelving throughout the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize all of the wire shelves in the walk-in cooler.		
6-501.114	Excessive amounts of clutter on floors and shelving were observed throughout the kitchen and ware washing area. Clutter provides harborage conditions for insects and rodents and is a significant impediment to cleaning. What cannot be accessed, cannot be cleaned. Remove all unnecessary equipment and clutter from the establishment.		

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