



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

TIME IN	11:00 am	TIME OUT	2:55 pm
DATE	May 12, 2017	PAGE	1 of 6

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: 526 East Main Street	ESTABLISHMENT NUMBER: 0253	COUNTY: 187
CITY/ZIP: Park Hills, MO 63601	PHONE: 573.518-0888	FAX: NA
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> 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"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input type="checkbox"/> IN <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"/> 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 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	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 type="checkbox"/>	<input checked="" 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		
		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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>	<input 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: Jeff Lin	Date: May 18, 2017
Inspector: <i>[Signature]</i> 5/18/2017 Jon Peacock	Telephone No. (573)431-1947
EPHS No. 880	Follow-up: Follow-up Date: June 5, 2017
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

Rose Mier



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

ESTABLISHMENT NAME First Wok		ADDRESS 526 East Main Street	CITY /ZIP Park Hills, MO 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
General Tso's Chicken/Bufet		124	Black Pepper Chicken/Bufet	
Lo Mein/Bufet		128	Cooked Mushrooms/Bufet	
Fried Rice/Bufet		147	Chicken Meatballs/Bufet	
Egg Roll/Bufet		135	Sweet & Sour Chicken/Bufet	
Egg Drop Soup/Bufet		180	Cut watermelon/Tapioca Pudding/Bufet	
			48/42	

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
3-501.16A	General Tso's chicken 124F and lo mein 128F observed on the heated buffet. Potentially hazardous foods (PHF's) must be held hot at 135F or above.	6/5/17	
3-501.16A	Cut watermelon 48F and tapioca pudding 42F on the cold buffet. PHF's must be held cold at 41F or below. The cut watermelons were observed without any means for maintaining temperature. A suitable cooling medium, (i.e. adequate refrigeration or ice, etc.) must be employed to ensure PHF's are maintained at or below 41F.		
7-206.12	A small portion of "blue" rodent poison was observed within the cabinet beneath the food buffet. Rodent bait/poisons must be contained in covered, tamper-resistant bait stations.		
6-501.111 A-C	A "blue colored" rodent dropping was observed within the cabinet beneath the food buffet. The presence of insects, rodents, and other pests must be controlled to minimize their presence on the premises. Please remove all evidence of pest activity, thoroughly clean and intensify pest control measures by utilizing a pest control operator.		
3-306.11	Fried wontons were observed displayed in a pan at the buffet. The pan was not located beneath the sneeze shields/guards at the buffet. Food must be protected from contamination by use of packaging, sneeze shields/guards or display cases, etc. (Corrected by placing beneath the sneeze shields)	COS	
3-501.16A	Cooked shrimp 42F, cooked chicken 42F, raw chicken 45F, raw beef 42F and cooked pork 45F observed in the top of the reach-in food preparation refrigerator located in the kitchen. PHF's must be stored cold at or below 41F. (Prior to departing a representative of a refrigeration service arrived at this site & serviced unit).	6/5/17	
3-201.11A	A bowl containing white, brown and green shell eggs was observed in the reach-in food preparation fridge located in the kitchen. Food must be obtained from inspected and approved sources that comply with law. (Corrected by removal from the premises)		

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
6-202.11A	Track lighting observed above the buffet with compact fluorescent light bulbs that were not shielded. Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food.	6/5/17	
6-501.12A	Debris observed within the cabinet below the food buffet. Physical facilities must be cleaned as often as is necessary to maintain cleanliness.		
6-202.112	Access to an employee living space was found through a door off of the dining room. Living or sleeping quarters located on the premises of a food establishment must be separated from rooms and areas used for food establishment operations by complete partitioning and solid self-closing doors. The self-closing device was not attached to the door during this visit. Further, a gap was observed at the bottom of the door. The self-closing device was reattached, however, a means for sealing along the bottom of the door must be installed.		
6-202.112	A gap was observed around the perimeter of a wall-mounted air conditioning unit and a louvered vent was not adequately protected in the wall separating the food establishment operations and the employee living space. Living or sleeping quarters located on the premises of a food establishment must be separated from rooms and areas used for food establishment operations by complete partitioning. Please fully seal around the perimeter of the air conditioner and install a physical barrier, (i.e. tight fitting 16 mesh-to-the-inch screening, etc.), over the louvered wall vent.		
4-904.11 A,C	Paper napkins were observed stacked in plastic baskets on the dining tables. Single-service and single-use articles must be handled, displayed, and dispensed so that contamination of the food and lip-contact surfaces is prevented. Napkins must be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: 	Jeff Lin	Date: May 18, 2017
Inspector: 	5/18/2017	Jon Peacock
Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: June 5, 2017



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

ESTABLISHMENT NAME First Wok		ADDRESS 526 East Main Street	CITY /ZIP Park Hills, MO 63601		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Holiday Chest Freezer/By Buffet/Ambient		0	Reach-in prep. fridge/Kitchen/Ambient		40
Cooked Shrimp/Reach-in Prep. Fridge		42	Cooked Chicken/Reach-in Prep. Fridge/Kitchen		42
Raw Chicken/Reach-in Prep. Fridge		45	Raw Pork/Reach-in Prep. Fridge/Kitchen		41
Raw Beef/Reach-in Prep. Fridge		42	Cooked Pork/Reach-in Prep. Fridge/Kitchen		45
Lo Mein/Bottom of Reach-in Prep. Fridge		46	2 Pans of Lo Mein/Walk-in Cooler		43/44

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.		
3-501.14A	Lo mein observed at 46F in the bottom portion of the reach-in food preparation refrigerator located in the kitchen. Further, two pans of lo mein were observed at 43F and 44F in the walk-in cooler. According to Mr. Lin, the lo mein was cooked and cooled on May 11th. Cooked PHF's must be cooled within 2 hours from 135F to 70F AND from 70F to 41F in 4 hours or less for a total time of 6 hours. (Corrected by voluntary discarding)	COS	JL
3-302.11A	Raw chicken, raw beef, raw pork observed in pans adjacent to cut vegetables and other pre-cooked foods in the reach-in food preparation refrigerator. Food must be protected from cross-contamination by separating raw animal foods from ready-to-eat (RTE) foods during storage, preparation, holding and display, etc. Please obtain and install solid lids for all food pans stored within this unit.	6/5/17	JL
4-601.11A	A food cleaver was observed with dried food debris on the blade. The cleaver was observed stored in a gap between a stainless steel table and the reach-in food preparation refrigerator. Equipment food-contact surfaces and utensils must be clean to the sight and touch and stored in a location that does not recontaminate these surfaces. Please wash, rinse, sanitize and air dry in 3-vat sink or dish machine.		JL
4-601.11A	Dried food debris was observed on the inside lid of the rice cooker near the glass-front refrigerator. Equipment food contact surfaces and utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in dish machine or in 3-vat sink.		JL
4-601.11A	Grease accumulation observed on the underside of the ventilation hood. Grease droplets were observed formed on the fire suppression piping, etc., over the cook line. Equipment food-contact surfaces and utensils must be clean to the sight and touch. Please have the ventilation hood thoroughly cleaned as the grease droplets may drip onto cooking equipment or food.		JL

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.		
3-307.11	An opened can of catsup was observed in the bottom of the reach-in food preparation refrigerator. Acidic foods, once opened, must be transferred from metal containers to containers that prevent the leaching of metallic substances into the food. (Corrected by voluntarily discarding)	COS	JL
3-305.11A	Uncovered containers holding food items was observed in the bottom of the reach-in food preparation refrigerator. Food must be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust or other contamination. Please provide covers for all open food containers stored on the lower shelving.	6/5/17	JL
4-502.13A	Raw shrimp was observed stored in an open metal can that once contained hoisin sauce. Metal food cans are considered single-use articles that may not be reused. Please discontinue use and discard.		JL
4-601.11C	Grease and debris was observed inside the bottom of the deep fryers. Non-food contact surfaces of equipment must be kept free of an accumulation of dust, dirt, food residue and other debris.		JL
6-501.12A	Debris accumulation was observed on the floor beneath the cook line. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		JL
6-501.12A	Debris observed on the wall in the kitchen area by the ventilation hood. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		JL
4-601.11C	Grease accumulation observed on the edge of the metal cook line by the smoking cabinet. Non-food contact surfaces of equipment must be kept free of an accumulation of dust, dirt, food residue and other debris.		JL
4-601.11C	Grease and food debris observed on the outside of the food smoking cabinet. Non-food contact surfaces of equipment must be kept free of an accumulation of dust, dirt, food residue and other debris.		JL

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Jeff Lin Date: May 18, 2017

Inspector: 5/18/2017 Telephone No. (573)-431-1947 EPHS No. 880 Follow-up: Yes No Follow-up Date: June 5, 2017



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

ESTABLISHMENT NAME First Wok		ADDRESS 526 East Main Street	CITY / ZIP Park Hills, MO 63601		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cooked Dumplings/Reach-in Prep. Fridge		41	Steamed Rice/Rice Cooker by Glass-Front Fridge		154
Egg Roll/Glass-Front Pepsi Fridge		37	Cooked Sweet & Sour Chicken/Glass-Front Pepsi Fridge		44
Milk/Ambient/Glass-Front Pepsi Fridge		35/36	Cooked Chicken On Stick/Glass-Front Pepsi Fridge		45
Fried Rice/Rice Cooker @ Cook Line		147	General Tso's/Sweet & Sour Chicken/Walk-in Cooler		41/41
Chicken On Stick/Walk-in Cooler		41	Walk-In Cooler/Ambient		39

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.		
3-501.16A	Cooked sweet and sour chicken 44F and cooked chicken on a stick 45F in the glass-front Pepsi refrigerator. PHF's must be maintained at or below 41F under refrigeration.	6/5/17	JL
6-501.111 A-C	Mouse droppings were observed on the floor by the water softener in the kitchen. The presence of insects, rodents, and other pests must be controlled to minimize their presence on the premises. Please remove all evidence of pest activity, thoroughly clean and intensify pest control measures by utilizing a pest control operator.	COS	
3-302.11A	Plastic pans containing raw chicken and raw shrimp was observed stored above whole watermelons, cabbages, and cleaned onions in the walk-in cooler. Food must be protected from cross-contamination by separating/segregating raw animal foods from raw RTE fruits and vegetables and cooked RTE foods. (Corrected by relocating the RTE fruits and vegetables to a location away from the raw animal foods)	6/5/17	
4-202.11A	A large metal pan was observed with a deep crease in the bottom of it that appeared to impede the ability to clean and sanitize this item. Multi-use food-contact surfaces of equipment/utensils must be smooth, free of breaks, open seams, inclusions or similar imperfections. Please remove from the premises. Food employees were observed preparing foods, handling soiled and clean equipment and utensils without any observed	6/5/17	
4-601.11A	Food residue observed in metal hopper pan of meat grinder. Food-contact surfaces of equipment and utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry at 3-vat sink or dish machine.	6/5/17	
6-501.111 A-C	Mouse droppings observed on the floor/vanity in unused restroom off rear store room. The presence of insects, rodents, and other pests must be controlled to minimize their presence on the premises. Please remove all evidence of pest activity, thoroughly clean and intensify pest control measures.	6/5/17	

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.		
6-501.114A	According to Mr. Lin, the smoking cabinet is no longer used as part of the food operations. Items unnecessary to the operation or no longer used in a food establishment must be removed from the premises.	6/5/17	JL
6-501.12A	Grease and debris was observed on the floor beneath the reach-in food preparation refrigerator in the kitchen. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	COS	
4-502.13A	Soy sauce observed stored in a metal food can that previously held hoisin sauce. Metal food cans are considered single-use articles that may not be reused. Please discontinue use and discard. (COS by discarding can containing soy sauce and replacing with soy sauce in a stainless steel container)	6/5/17	
6-202.11A	Fluorescent light fixture observed not shielded above the reach-in food preparation refrigerator at cook line. Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens, etc.	6/5/17	
6-501.12A	Grease droplets observed on PVC piping along wall at ceiling in kitchen by the dish machine. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	6/5/17	
6-501.12A	Ceiling tiles stained a brownish color and the upper portions of the walls also having a brownish color in the kitchen area. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	6/5/17	
6-304.11	Due to the formation of grease droplets on variety of items and the brownish staining of the walls/ceiling, the mechanical ventilation hood should be cleaned and evaluated for performance to ensure that it is effectively removing excessive heat, steam, condensation, smoke, etc., from the premises.	6/5/17	
3-307.11	Personal food items were observed stored above restaurant foods in the walk-in cooler. Personal food items must be stored segregated from restaurant foods to prevent potential contamination.	6/5/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Jeff Lin Date: May 18, 2017

Inspector: 5/18/2017 Jon Peacock Telephone No. (573)431-1947 EPHS No. 880 Follow-up: Yes No Follow-up Date: June 5, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Fried Rice/Rice Cooker By Smoking Cabinet		170	Frigidaire Chest Freezer/Ambient/Store Room		10
Gibson Upright Freezer/Ambient		4			

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6-501.111 A-C	Mouse droppings were observed on the floor behind the chest freezer, the "tool/equipment storage" portion of the store room and near the furnace. The presence of insects, rodents, and other pests must be controlled to minimize their presence on the premises. Please remove all evidence of pest activity, thoroughly clean and intensify pest control measures by utilizing a pest control operator.	6/5/17	JL
3-302.11A	Food breeding was observed stored in top of cardboard box that once contained raw chicken. Ready-to-eat (RTE) foods must be stored in a manner that will prevent the potential cross-contamination. Please obtain proper equipment/utensils for storing RTE foods. (Corrected by discarding the food breeding)	COS	JL
3-302.11A	Raw frozen chicken, raw frozen shrimp observed commingled together with RTE foods in the Frigidaire chest freezer in the rear store room. Raw animal foods must be stored separately from dissimilar raw animal foods and segregated from RTE to prevent cross-contamination.	6/5/17	
4-601.11A	Dried food debris was observed along the edge of the stainless steel table in the rear of the kitchen. Food contact surfaces of equipment and utensils must be clean to the sight and touch. Food-contact surfaces of equipment and utensils must be washed, rinsed, sanitized and air-dried in a 3-vat sink, commercial dish machine or by a clean-in-place (CIP) method that includes the above steps.	↓	
4-601.11A	Dried food debris observed on magnetic knife rack in kitchen. Food contact surfaces of equipment and utensils must be clean to the sight and touch. Food-contact surfaces of equipment and utensils must be washed, rinsed, sanitized and air-dried in a 3-vat sink, commercial dish machine or by a clean-in-place (CIP) method that includes the above steps.		

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3-304.12 A, C, E, F	Scoop and ladle for dispensing fried rice was observed in old soy sauce bucket of 75F water. In use dispensing utensils must be stored on a clean surface, in the food at temperature with the handle above the food/container, in a container of clean hot water at 135F or in a running water dipper well.	6/5/17 ↓	JL
4-601.11C	Debris observed on outside of meat grinder. Non-food contact surfaces of equipment must be kept free of the accumulation of dust, dirt, food residue and other debris.		
6-501.12A	Spilled food and debris observed on the rear store room flooring and below the storage shelving within that room. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
3-304.12 A, C, E	Plastic cups, old metal food cans observed stored in bulk bags/containers of rice, etc., in the rear store room. In use dispensing utensils must be provided with handles and stored on a clean, protected surface or in the food with the handle above the food		
6-202.11A	Fluorescent light fixture observed not shielded in rear store room. Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens, etc.		
6-202.15AF	Daylight was observed below the rear entry door into the establishment. Outer openings into a food establishment must be tight-fitting/sealed to prevent the entry of pests.		
NOTE:	Following completion of an exit interview with Mr. Lin on May 12th, I departed from this facility & finalized the inspection report. On May 18, 2017 I briefly stopped by this establishment and met with Mr. Lin. Mr. Lin was advised that Rose Mier would stop by on May 19, 2017 to complete exit interview/schedule reinspection date. This report was signed on May 18th at the St. Francois County Health Center. Rose arrived at the facility at 9:40 am and conducted the exit interview with Mr. Lin. Out at 10:30 am.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: 	Jeff Lin	Date: May 18, 2017
Inspector: 	Jon Peacock	Telephone No. (573) 431-1947
5/18/2017	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: June 5, 2017

