



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

TIME IN	10:33am	TIME OUT	1:04pm
DATE	10-24-18	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: First Wok		OWNER: Jeff Lin	PERSON IN CHARGE: Jeff Lin	
ADDRESS: 19 East Columbia Street		ESTABLISHMENT NUMBER: 0226	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-756-7878	FAX: 573-756-7878	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						
<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 reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input type="checkbox"/> IN <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				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				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 N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		

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 checked="" type="checkbox"/>	<input 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"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate					Utensils, Equipment and Vending		
		Food Identification							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Prevention of Food Contamination							
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
					<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Jeff Lin		Date: October 24, 2018	
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: 11-7-18	



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ESTABLISHMENT NAME First Wok		ADDRESS 19 East Columbia Street	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Cold table: ambient, raw beef,		42, 44	United freezer, Gibson freezer	
raw pork, raw shrimp		44, 45	Ware washing freezers	
Hot hold rice		156	Walk-in cooler: ambient, chicken,	
Gen Tso chicken as prepared		199	beef, shrimp	
Cooked chicken & beef beside micro		51, 51		

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
2-301.14	At no time during the inspection were any of the employees observed to wash their hands. Food employees shall wash their hands before engaging in food preparation. Please ensure that all employee wash their hands at appropriate times.	10-24-18 	
3-501.16B	Raw meats stored in the cold wells of the cold table were measured at 42F - 45F. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. Please take action to adjust or repair the cold table to hold foods at 41F or less.		
3-501.16B	A tray of cooked beef and a pan of cooked chicken stored beside the microwave were measured at 51F. Potentially hazardous foods shall be held under temperature control. The beef was reheated immediately for service. The chicken was placed inside the cold table cooler. Ensure that perishable foods are not left out at ambient temperatures. These foods must be held at safe temperatures.		
2-401.11A	Employee beverages in open cups were observed stored atop the cold table in the kitchen. Employees shall eat, drink or use any kind of tobacco product only in designated areas away from exposed food, food preparation areas, clean equipment and exposed single use items. Employees may drink from a closed or lidded containers if it is handled and stored to prevent contamination of food, equipment and single use items. Store all employee beverages away from food and equipment.		

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 hand wash sink in the kitchen was dirty and appeared unused. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the sink.	11-7-18 	
4-601.11C	Grease, food residue and debris was observed on the exterior of most equipment in the kitchen including: cooking equipment, the cold table, prep tables, refrigerators, hot holding equipment. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all equipment surfaces in the kitchen area.		
6-501.14A	An accumulation of grease was observed on the interior of the hood in the kitchen. Intake and exhaust vents, ducts and hoods shall be cleaned so they are not a source of contamination by dust, dirt and other materials. Please clean the hood interior.		
6-501.12A	An accumulation of dust was observed on most horizontal surfaces in the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean all surfaces in the kitchen area.		
6-501.12A	An accumulation of dirt and debris was observed on the floor in the kitchen area, especially below tables and equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors in the kitchen area.		

EDUCATION PROVIDED OR COMMENTS

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

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3-302.11A	Raw meats were observed stored intermingled with and above ready to eat foods and dissimilar raw meats in most of the facility freezers. Food shall be protected from cross contamination by storing raw animal products away from ready to eat foods, "fryer" foods, and away from or below other raw animal foods that require lower cooking temperatures. Arrange foods in the freezers to ensure that vegetables and "fryer" foods are above raw meats. Arrange raw animal foods such that chicken is stored below all other foods.	10-24-18 	.
4-601.11A	Food debris was observed inside metal pans stored above the three compartment sinks. Food contact surfaces shall be clean to sight and touch. Please ensure that food equipment is adequately cleaned and protected from recontamination.		
4-601.11A	A build-up of food debris was observed on the table mounted can opener in the ware washing/prep area. Food contact surfaces shall be clean to sight and touch. Please thoroughly scrub and sanitize the can opener.		

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3-501.13	A large aluminum bowl of frozen chicken was observed thawing at ambient temperatures in the ware washing/prep area. Potentially hazardous foods shall be thawed under temperature control, under cold running water, in a microwave if cooked immediately afterwards, or as part of the cooking process. Do not thaw foods at room temperature.	11-7-18 	.
6-501.18	The three compartment sink is dirty. The back splash and surrounding areas are dirty as well.		
6-501.12A	Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the three compartment sink and surrounding walls.		
4-903.11A	A greasy strainer was observed stored with clean equipment on the storage shelf above the three compartment sink. Clean equipment shall be stored where it is not exposed to contamination. Please ensure that dirty equipment is stored separately from clean equipment.		
3-305.11A	A dirty, used single use glove was observed inside a metal pan of flour atop the upright freezer in the ware washing/prep area. Food shall be protected from sources of contamination. Please be aware that single use gloves may not be reused.		
3-304.15			
6-501.112	Dead mice were observed on adhesive rodent traps behind the upright freezer and below the storage shelves in the ware washing/prep room. Dead insects, rodents and other pests shall be removed from the premises at a frequency that prevents decomposition or the attraction of other pests. Please remove dead rodents as often as necessary.		

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3-304.12B	Bowls used as scoops were observed inside bags and containers of various dry food products such as rice and sugar. Hand-contact portions of dispensing utensils shall not be in contact with food items. Please use a handled scoop to dispense these foods.	11-7-18 	
6-501.12A	Food debris was observed on the prep table, the pillar beside the table and on the exterior of the cooler wall adjacent to the table. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean these areas.		
6-501.12A	An accumulation of dust and food residue was observed on most horizontal surfaces in the ware washing/prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean all surfaces in the ware washing/prep area.		
6-501.12A	Food residue and debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the cooler.		
4-601.11C	Food debris and mold was observed on the wire shelving in the walk-in cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the wire shelving in the walk-in cooler.		

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