



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

TIME IN	12:41pm	TIME OUT	3:34pm
DATE	4-20-17	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 St.	ESTABLISHMENT NUMBER: 0226	COUNTY: 187
CITY/ZIP: Farimington, 63640	PHONE: 573-756-7878	FAX: 573-747-2345
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			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> 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		
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/>	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 OUT <input checked="" type="checkbox"/>	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 OUT N/O <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<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		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/>	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 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 checked="" type="checkbox"/>	<input 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		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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>Jeff Lin</i>	Jeff Lin	Date: April 20, 2017
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947
		EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 5-11-17



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

ESTABLISHMENT NAME First Wok		ADDRESS 19 East Columbia St.		CITY /ZIP Farimington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep cooler amb		40	Water bath storing rice spoon		78
Raw beef		41	Glass front cooler		40
Raw chicken		41	Large chest freezer		8
cooked shrimp		40	Small chest freezer		0
Hot hold rice		159	Walk-in cooler		38

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
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4-601.11A	A heavy accumulation of mold and food debris was observed on open wire shelving above uncovered food in the prep cooler at the cook line. Food contact surfaces shall be clean to sight and touch. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. The interior and wire shelving in the prep cooler must be thoroughly cleaned and sanitized. Thoroughly clean the inside and outside of the prep cooler.	5-11-17	
2-401.11A	Various employee beverages in closed and open mugs were observed on shelving above the prep cooler and on the prep surfaces adjacent to the cooler. An employee may eat, drink or smoke only in areas where the contamination of exposed food, clean equipment and single use items cannot occur. Do not place beverages anywhere near food or clean equipment.		
4-601.11A	An accumulation of food debris was observed on the under side of the shelving above the prep cooler. Food contact surfaces shall be clean to sight and touch. Please clean the underside of the shelving above the prep cooler.		
4-601.11A	Pans were observed stored directly on top of uncovered food in the glass front cooler in the kitchen. Potentially hazardous foods may only contact surfaces that are clean. Do not place equipment such as pans and bowls directly in contact with food.		
3-501.17A	Discard dates were not observed on various cooked meats stored in the walk-in cooler. Potentially hazardous food stored refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking the food with discard dates.		

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4-601.11C	Dirt and food debris was observed on most horizontal surfaces in the kitchen including; upper and lower table surfaces, on the outside of equipment. Non- food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please thoroughly clean all surfaces in the kitchen area.	5-11-17	
6-501.12A	A pan of water below the prep cooler was observed overflowing onto the floor. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove the pan of water and clean the floor.		
3-304.12F	An in-use utensil for dispensing rice was observed stored in a crock pot of water beside the rice cooker. The water in the crock pot was 78F. During pauses in food dispensing, dispensing utensils stored in water must be maintained at a water temperature of 135F. The crockpot was not plugged in. Please ensure that the water storing this dispensing utensil is maintained at 135F.		
6-501.12A	A heavy accumulation of grease and debris was observed on gas pipes near the cook line. Physical facilities shall be cleaned as often as necessary to keep clean. Clean the grease and debris from the pipes.		
6-501.12A	An accumulation of grease was observed on the floor around the grease trap. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the grease from this area.		

EDUCATION PROVIDED OR COMMENTS

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ESTABLISHMENT NAME First Wok		ADDRESS 19 East Columbia St.	CITY /ZIP Farimington, 63640	
FOOD PRODUCT/LOCATION Upright freezer		TEMP. in ° F 0	FOOD PRODUCT/ LOCATION	

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4-101.11	<p>Various fried meats were observed stored in cardboard boxes in the walk-in cooler. Materials used for food contact surfaces may not allow the migration or deleterious substances or impart colors, odor, or tastes to food and under normal conditions shall be: Safe, durable, smooth, free of damage, non-absorbent and cleanable. Do not use cardboard boxed to store food in. Use cleanable, food-safe containers only.</p> <p>Trays of raw chicken were observed stored above trays of raw beef and pork in the upright freezer in the prep area. Food shall be protected from cross contamination by separating types of raw animal foods from each other. COS by rearranging the foods.</p> <p>Rodent dropping were observed on the floor and on shelving in the dry storage area. While inspecting this area, a live mouse was observed walking slowly through the area. The live mouse was brought to the attention of the owner who removed the mouse. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. Control measures shall include:</p> <ol style="list-style-type: none"> Closing all openings in walls, floors and ceilings to the entry of pests. Keeping the premises free of food residue and clutter which attract and harbor pests. Keeping food in containers that are not accessible to rodents. Using traps and/or professional pest services to abate the problem. 	5-11-17	
3-302.11A			
6-501.111			

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3-304.14D	<p>Dry wiping cloths were observed in use in the kitchen. Dry wiping cloths may not be repeatedly used. Wet wiping cloths may be repeatedly used if they are stored in chemical sanitizers. Discontinue the repeated use of dry wiping cloths.</p> <p>Food debris was observed on the exterior of the meat grinder. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Clean the meat grinder.</p> <p>Food debris was observed on the outside of the walk-in cooler at the prep table and on the pillar beside the prep table. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.</p> <p>Dirt and food debris was observed on the floor in the prep and warewashing areas; especially below equipment and shelving. Physical facilities shall be cleaned as often as necessary to keep them clean. Thoroughly clean the floor in the warewashing and prep areas. Dried flour and other debris was observed accumulated on the floor in the dry storage area.</p> <p>Much of the food in the dry storage area is not protected from contamination by rodents, insects, dust and debris and other contaminants. An open bag of rice and an open container of cashews were observed in this area. There is NOTHING to prevent contamination of these items by rodents. Place all foods in durable containers that can be closed or sealed to the entry of insects and rodents.</p>	5-11-17	
4-601.11C			
6-501.12A			
6-501.12A			
3-305.11A			

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ESTABLISHMENT NAME First Wok	ADDRESS 19 East Columbia St.	CITY /ZIP Farimington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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5-502.11	Pails of grease were observed on the floor in the kitchen. This is waste oil. Refuse shall be removed at a frequency that will minimize conditions that attract and harbor insects and rodents. Remove waste oil as soon as it can be handled.	5-11-17	JL
6-501.12A	This facility is in need of a thorough cleaning. Clean all surfaces and equipment in the establishment. This includes: 1. The walls; including behind equipment and refrigerators 2. The floors; including below equipment and refrigerators 3. All tables and equipment 4. Inside and outside all refrigerators and freezers 5. All shelving and storage areas		

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