



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

TIME IN	10:24 am	TIME OUT	1:38 pm
DATE	Nov. 16, 2018	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: 526 East Main Street	ESTABLISHMENT NUMBER: 0253	COUNTY: St. Francois
CITY/ZIP: Park Hills 63601	PHONE: 573.518.0888	FAX: none
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
<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 N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT 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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" 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 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 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"/>	<input 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>Jeff Lin</i>	Jeff Lin	Date: November 16, 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: Nov. 28, 2018



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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ESTABLISHMENT NAME First Wok		ADDRESS 526 East Main Street	CITY /ZIP Park Hills 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ice cream tote holding white rice	154	Prep table, top: baby corn, shrimp, raw beef, cooked chix	40, 34, 36, 39
Chix refried rice in wok	174	Prep table, bottom: ambient, lo mein noodles, egg	35, 38, 40
Fried chix nuggets/deep fryer	204	Hot hold: fried rice in cookers	163, 168
Fried egg roll/deep fryer	167	Pepsi cooler: ambient, cooked chix, cooked pork	31, 35, 37
Hot and sour soup, stovetop	195	BBQ Ribs, steak /deep fryer	144, 161

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
4-601.11A	The inside of the lid and cooker of a rice cooker was dirty. The cooker was empty, and located at the end of the cook line. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize all food contact surfaces after use.	11-16-18	JL
3-302.11A	Raw chicken was stored above raw pork, and French fries were stored on top of a container of raw meat in the Gibson upright freezer. Food shall be stored to prevent cross contamination. Please store all raw animal-derived foods below all other foods. Store raw animal-derived foods in the following order: raw poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood.	11-16-18	JL
4-601.11A	Dried debris observed on several knives, stored on the magnetic knife holder by the 3-vat sink. Also, the knife holder was dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the knives after use, and clean the knife holder to prevent contamination of the knives.	11-16-18	JL
4-601.11A	Dried debris observed in the crevices of the table-mounted can opener, and the blade was rusty. Food contact surfaces shall be clean and free of rust or other imperfections. Please clean all surfaces of can opener and replace the blade.	11-16-18	JL
4-202.11A			
3-501.17A	Foods in the walk-in cooler were not dated with the date of disposition. Potentially hazardous food that is fully cooked or ready-to-eat and held for more than 24 hours shall be labeled with the date of disposition, which is the day of preparation plus an additional six days. Please label foods with disposition date.	11-16-18	JL

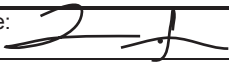

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-601.11C	Accumulation of debris on the seals of the doors on the prep cooler. Please clean and sanitize seals as often as needed to prevent debris accumulation and mold growth.	11/17/18	JL
3-304.12A	The handles of in-use tongs were stored in contact with lo mein noodles, located in the bottom of the prep cooler. In-use utensils shall be stored with their handles above the surface of the food and container in potentially hazardous food. Please store tongs so the food is not contaminated by hands when retrieving.	11/16/18	JL
3-304.13	A paper towel lined a container holding cashews. Food shall not be stored on absorbent material. Please do not use cloth or towels to line containers holding food.	11/16/18	JL
4-601.11C	Debris observed on the shelves and ledges in the Pepsi cooler in the kitchen. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all inside surfaces of cooler.	11/28/18	JL
4-501.14	Accumulation of grease and debris observed on the inside surfaces of the warewashing machine. Warewashing equipment shall be cleaned at least daily, more often if needed to keep clean. Please clean all inside and outside surfaces of warewashing machine daily.	11/16/18	JL
4-903.11A	Accumulation of debris observed on the dish racks used to hold dishes in the warewashing machine. Clean equipment shall be protected from contamination. Please clean all racks used in the warewashing machine.	11/16/18	JL
4-601.11C	Meat juices and debris observed inside the Gibson upright freezer. Please clean inside of freezer as often as needed to keep clean.	11/28/18	JL
6-501.18	The kitchen handwashing sink, handles, and faucet were dirty. Handwashing sinks shall be kept clean. Please clean all surfaces of sink.	11/16/18	JL

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Jeff Lin	Date: November 16, 2018
Inspector:	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Nov. 28, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Egg drop soup, stovetop		191	Walk-in cooler: ambient, cooked lo mein		39, 41	
Frigidaire chest freezers: ambient		0, 15	Walk-in cooler: cooked pork, bone-in cooked chicken		41, 42-44	
Fried rice in to-go container		170	Walk-in cooler: chicken nuggets		41	
			Buffet: sweet/sour chix, tapioca, gen tso chix		167, 35,167	
			Buffet: lo mein, chix and broccoli		153, 142	
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3-202.15	A can of oyster sauce was crimped, and a can of cut corn was dented on the seam. Packaging shall protect the contents. Please either discard the products or place in a designated area for return to distributor.				11-16-18	JL
3-501.14, 3-501.15	Large quantities of food are cooked and held in the walk-in cooler. The food included lo mein noodles and chicken. These foods were stored in large, gray tubs. The temperature of one container of bone-in chicken was 42 to 44F. According to staff, this chicken was cooked yesterday to be served tomorrow. The time and temperature shall be monitored while food is cooled. Cool food from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, reheat the food to 165F and begin the cooling process again. If the second benchmark is not met, discard the food. To facilitate cooling, place food in single layers, cut large pieces of food into smaller pieces, nest a container of hot food in another container holding ice water, use ice as an ingredient, and/or use ice paddles. If covered while cooling, provide vents for the escape of steam. Please discard the chicken that has a temperature greater than 41F. Please monitor time and temperature while cooling.				11-16-18	JL
4-601.11A	A pink-colored slime was observed at the back of the ice chute on the soda dispenser. Please wash, rinse, and sanitize to protect food from contamination.				11-16-18	JL
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3-305.11A	Many foods were not covered in the walk-in cooler, including cooked and raw meats, cut oranges, and other produce. Food shall be protected from contamination while in storage. Please cover foods held in the coolers.				11/16/18	JL
3-305.11A	Cream cheese, carrots, and a container of raw chicken were stored on the floor in the walk-in cooler. Food shall be stored a minimum of six inches off the floor. Please elevate food off floor.				11/16/18	JL
4-903.11A	A can, located on the wire shelves in the room with the walk-in cooler, held knives, screwdrivers, and other items. Clean equipment shall be protected from contamination. Please store sanitized equipment separately from all other items.				11/17/18	JL
4-501.14	Grease and food debris were observed in the vats of the 3-vat sink. Warewashing equipment shall be cleaned after use. Please clean all surfaces of sink at least daily.				11/16/18	JL
4-903.11A	The drying rack, located above the 3-vat sink, was dirty. Clean equipment shall be protected from contamination. Please clean rack as often as needed to keep clean.				11/28/18	JL
4-101.19	A large pot was sitting on top of a towel over a crate in the room with the walk-in cooler. The towel was soiled. Surfaces requiring frequent cleaning shall be made of non-absorbent materials. Please do not use cloth to line or cover equipment.				11/17/18	JL
3-304.12B	Single-use bowls were stored inside two bulk containers of dry powders (MSG or sugar). In-use utensils shall be multi-use and have handles that are stored above the surface of the food. Please discard the bowls.				11/16/18	JL
4-601.11A	Spider webs and debris accumulation observed on the can rack in the back storage room. Please clean the rack as often as needed to keep clean; remove all evidence of spiders.				11/28/18	JL
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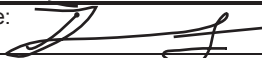

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5-501.113	The dumpster lid was open. Lids shall be closed on outside trash receptacles. Please keep the dumpster lid closed at all times to reduce pest attraction.	11/16/18	JL
6-202.15A	The back entry door was propped open during this inspection. The screen door did not fully seal when closed. Outside entries shall be self-closing and sealed. Please repair the screen door to fully close and seal.	11/28/18	
4-904.11B	Unwrapped metal forks were stored in a utensil tray on the buffet bar. To protect clean equipment from contamination, wrap utensils on before placing on the bar, or store upright in a container.	11/16/18	
4-101.19	A piece of cardboard was placed at the side of the soda machine to protect single-use items from splatter. Equipment that is exposed to splash or food shall be non-absorbent and cleanable. Please replace the cardboard with a cleanable splash guard.	11/18/18	
6-501.14A	Accumulation of debris observed in on the grate over the mechanical fans in the bathrooms. Ventilation systems shall not be a source of contamination. Please clean fan covers.	11/28/18	JL

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Nov. 28, 2018	