



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

TIME IN	12:11pm	TIME OUT	3:15pm
DATE	8-16-19	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: 187	
CITY/ZIP: Park Hills, 63601		PHONE: 573-518-0888	FAX: na	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 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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <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 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				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		
<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						

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 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: August 16, 2019	
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: 8-30-19	



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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
cookline cold table: ambient, raw shrimp	34, 43	Glass front cooler: ambient, chicken, egg roll	30, 39, 40
raw chicken, baby corn	40, 36	Rice in container on work table	58
Rice being broken up before hot hold	156	Pork cut for repackaging & cold storage	46-50
Hot held rice	143	United freezer	0
Chicken from wok	187		

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
3-302.11A	Raw eggs were observed stored above open cans of sauces in the cookline cold table. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by moving the eggs.	COS	_____
3-501.16	An container of cooked rice measured at 58F was observed on a work table in the kitchen. According to the owner, the rice was removed from cold storage earlier but has not been used. Potentially hazardous food shall be held under temperature control by maintaining a temperature of 41F or less or 135F or greater. COS by discarding the rice.	COS	
3-501.16	A bus-tub of pork in the process of being cut for repackaging and frozen storage was measured at 46F - 50F. Potentially hazardous food shall be held under temperature control by maintaining a temperature of 41F or less or 135F or greater. Please work with small enough portions of food so that the food does not have enough time to get warm. The pork was package in small bags and placed in the freezer.	COS	
2-301.12	An employee who was cutting meat was observed to rinse his hands in the three compartment sink before returning to his task. Employees shall clean their hands in hand wash sinks only; using warm water and soap for a duration of at least 15 seconds. Please ensure that employees wash their hands adequately.	8-16-19	
3-302.11A	Raw chicken was stored atop green beans in the United freezer in the kitchen. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by rearranging the food.	COS	

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	Food debris was observed on the inside of the cookline cold table. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside of the cold table.	8-30-19	_____
4-101.19	Pieces of cardboard were observed being used in various places throughout the kitchen area as storage surfaces and absorbent surfaces. Most of the cardboard was soiled with food and grease. Nonfood-contact surfaces which require cleaning or are subject to food soilage shall be constructed of a cleanable and nonabsorbent material. Discard soiled cardboard daily.		
6-501.12A	Food splatters were observed on the wall behind the cookline cold table and other equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the wall.		
3-305.11	A plastic container containing residue from a leak in the ductwork from the hood was observed hanging from the ductwork above the cooking and prep area beside the wok station. Food shall be protected from sources of contamination. Please remove the hanging container and take action to prevent leakage from the ductwork.		
6-501.12A	Food debris was observed on the floor below kitchen equipment and in prep and storage areas. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor throughout the facility.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Walk-in cooler: ambient, raw chicken, cooked shrimp, raw egg		36, 40 39, 37	Buffet: Gen Tso chicken, noodles, soup	
Frigidaire freezers 1 & 2		0, 0		
Upright freezer		0		

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2-301.12 2-301.14 4-702.11 3-501.17A	<p>Very little hand-washing was observed in the facility. Only the owner was observed to wash his hands during the inspection. Food employees shall wash their hands before engaging in food preparation of service, after breaks, after eating or smoking, after handling money, after using the restroom, after working with raw meat and after dishwashing or engaging in cleaning activities. Please ensure that food employees are aware of when they are required to wash their hands and that they do so when necessary.</p> <p>A steel table adjacent to the three compartment sink was used to cut raw pork. After cutting the pork, an employee used a wet cloth from the three compartment sink to wipe down the steel table and then used the same cloth to wipe down the drain-boards of the sink. Surfaces on which raw meat has been cut must be cleaned and sanitized. The surface should be cleaned with a detergent, rinsed and then sanitized with an approved agent such as a bleach solution. It is recommended that a bucket of bleach water with a cloth in it be located in areas of food preparation for this purpose. The observed activity also poses a cross contamination issue by transferring raw meat residue to the drain-boards of the three compartment sink.</p> <p>Large quantities of potentially hazardous food was stored in the walk-in cooler without discard dates. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation of opening from a sealed container. Please mark all potentially hazardous foods held refrigerated with an accurate discard date.</p>	8-16-19	

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4-601.11C 3-304.12B	<p>The exterior of most equipment and storage surfaces such as the cold table, table and shelf surfaces at the cookline and in the storage area have some dust and food debris on them. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the outside of cooking equipment, coolers and freezers, and storage shelves throughout the facility.</p> <p>An unhandled container was used as a scoop in a bag of food. Only the non-hand contact portion of a utensil shall contact food. The container was removed from the food.</p>	8-30-19	

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3-302.11A	A lugger of raw chicken was observed stored above a lugger of raw beef in the walk-in cooler. Food shall be protected from cross contamination by separating raw animal foods from each other. Please store the raw chicken below the raw beef.	8-16-19	
6-501.111	Rodent droppings were observed on the floor in the storage area beside the walk-in cooler. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Please take action to minimize the presence of rodents.		

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