



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

TIME IN	3:26pm	TIME OUT	6:00pm
DATE	8-7-20	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: Beijing House		OWNER: Chen Chang Rong		PERSON IN CHARGE: Chen Chang Rong	
ADDRESS: 60 C Nesbit Drive			ESTABLISHMENT NUMBER: 4528		COUNTY: 187
CITY/ZIP: Bonne Terre, 63640		PHONE: 573-358-8600		FAX: 573-358-8601	
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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L			
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 type="checkbox"/> IN <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 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 type="checkbox"/> IN <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 checked="" type="checkbox"/> N/O 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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/O 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 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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 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"/>	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"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate				<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 checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:		Chen Chang Rong		Date: August 7, 2020	
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: 8-21-20	



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

ESTABLISHMENT NAME Beijing House		ADDRESS 60 C Nesbit Drive		CITY /ZIP Bonne Terre, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Kitchen cold table: ambient, raw beef,		37, 37	Walk-in cooler: ambient, raw chicken,		40, 41
raw chicken		37	cooked chicken, raw shrimp		40, 40
Hot held rice		163	Stir fried noodles as prepared		190
Upright freezer		0			
Chest freezer		0			

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.		
4-601.11A	An accumulation of food debris was observed on the inside and outside of the kitchen microwave. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean the microwave.	8-7-20	
4-601.11A	A pair of soiled tongs with dried food residue were observed hanging from the shelf above the kitchen cold table. Food contact surfaces shall be clean to sight and touch. Please ensure that in-use food utensils are cleaned or replaced at least every four hours when in constant use.		
7-201.11B	A small bowl of medicines and other unidentifiable items were stored on open wire shelving above the bulk food storage near the walk-in cooler. Medicines and toxic materials shall be stored to prevent contamination of food, equipment and single use items. Please relocated all medicines to where they cannot contaminate anything food related.		
4-601.11A	Food residue was observed on knives and cleaver on the magnetic holder above the three compartment sink. Food contact surfaces shall be cleaned as often as necessary to keep them clean. Please ensure that all food equipment is adequately cleaned.		
4-601.11A	A build-up of food debris and metal fragments was observed inside the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the can opener.		
3-302.11	A tray of raw pork was stored atop a tray of cooked pork in the upright freezer in the kitchen. Food shall be protected from cross contamination by storing cooked and ready to eat foods above raw animal foods. Please ensure that cooked food is stored above raw meats.		
4-601.11A	Debris and black mold was observed on surfaces of plastic containers on the top shelf in the walk-in cooler. Food contact surfaces shall be clean to sight and touch. Thoroughly clean these items.		

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.		
5-205.11A	Boxes and buckets of food were stored in front of the hand wash sink. Hand wash sinks shall be accessible at all times. Please remove items from in front of the hand wash sink.	8-21-20	
4-903.11A	Cardboard boxes of single use items were observed inside the mop sink. Single use items shall be stored to prevent contamination. Please do not use the mop sink for storage of food related items.		
4-601.11C	An accumulation of food debris was observed inside the cold well compartment of the kitchen 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 well compartment of the cold table.		
4-601.11C	Food residue and grease was observed on the inside and outside of the kitchen cold table, including in the door seals. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside and outside of the cold table.		
4-601.11C	The areas around and above the kitchen cold table is generally cluttered with a wide variety of food stuffs, soiled equipment, and various personal items. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas and remove personal items from the preparation area. Be advised that beverages consumed while working must be in a closed container and stored where they cannot contaminate food, equipment and single use items.		
4-601.11C	An accumulation of food residue was observed on wire shelving and bulk food containers near the walk-in cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean everything in this area.		

EDUCATION PROVIDED OR COMMENTS

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

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
3-501.16B	<p>Frozen beef was observed in a tub covered with a cloth in the kitchen. It appears that the cook was in the process of slicing the beef but was diverted to cooking. The food should be held refrigerated when not being processed or cooked. Please move the meat to the walk-in cooler until the cook can work with it.</p> <p>None of the potentially hazardous foods stored in the walk-in cooler were marked with a discard date. Potentially hazardous foods which require discard dates include: cooked or partially cooked meats, cooked vegetables, cooked noodles, cut melon and bean sprouts</p> <p>Note: A written criteria for use in excluding persons from food service based on physical symptoms or medical diagnoses was provided to the operators of the establishment.</p>	8-7-20	
3-501.17A			

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4-601.11C	<p>An accumulation of food debris was observed on the surfaces of 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 thoroughly clean the shelving in the walk-in cooler.</p> <p>Soiled cardboard was observed in use as shelf liner in the walk-in cooler. Nonfood contact surfaces that are exposed to splash, spillage or food soiling shall be constructed of durable, non-absorbent and cleanable materials. Please remove the dirty cardboard.</p> <p>An accumulation of food residue and grease was observed on surfaces of the rice cookers in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the surfaces of the rice cookers so they are free of all grease and food residue.</p> <p>Thawing shrimp in a container of still water was observed inside the three compartment sink in the kitchen. Perishable food shall be thawed in the cooler, under cold running water, or in the microwave if it is then immediately cooked. Please thaw foods appropriately.</p> <p>An accumulation of dirt and debris was observed on the floor below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen area.</p> <p>Parts of a disassembled grinder were observed stored atop dirty cardboard boxes near the three compartment sink. Food equipment, especially cleaned equipment shall be protected from sources of contamination. Store clean equipment where it cannot get dirty.</p>	8-21-20	
4-101.19			
4-601.11C			
3-501.13			
6-501.12A			
4-903.11			

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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-601.11C	A build-up of food debris was observed on surfaces of the rolling rack near the three compartment sink. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the rack.	8-21-20	
3-304.12C	An in-use cleaver was observed wedged into the seam between the cold table and the adjacent steel table. This is an inappropriate method of storage for and in-use food utensil. Store in-use utensils on clean surfaces.		

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