



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

TIME IN	10:53 AM	TIME OUT	1:06 PM
DATE	June 25, 2020	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, Owner
ADDRESS: 526 East Main Street	ESTABLISHMENT NUMBER: 0253	COUNTY: 187
CITY/ZIP: Park Hills, 63601	PHONE: (573) 518-0888	FAX: NA
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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q <input type="checkbox"/> 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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q	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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q <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 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			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					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: Jeff Lin, Owner	Date: June 25, 2020
Inspector:	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. (573) 431-1947	Follow-up Date: July 9, 2020
EPHS No. 1686	



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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 Freezer Ambient	29	Prep Table Cold Wells; Chicken, Chicken Cutlets, Beef	38, 40, 39
Deep Fryer Pepsi Cooler; Ambient, Chicken	39, 40	Walk-in Cooler Ambient, Beef	39, 40
Prep Table Bottom Ambient	40	Half Height Frigidaire Freezer; Ambient	0
United Freezer Ambient	0	Full Height Frigidaire Freezer; Ambient	0
Hot Held Broth	154	Right Chest Freezer: Ambient	0

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.		
2-301.14	NOTE 1: Due to the COVID-19 pandemic there was no buffet or dine-in service at this time. The owner stated that he is currently waiting to open his dine-in and buffet until he feels it is safe to do so with a potential opening date being possibly some time in July 2020. NOTE 2: Several Potentially Hazardous Foods (PHFs) within the prep cooler cold wells were mounded out of the well. Although the PHF still was under 41 Fahrenheit there risk of foods not being kept cold is increased when they are mounded out of the well. Please keep PHFs within the wells of the cold holding table. Few employees aside from the owner were observed washing their hands before engaging in food preparation after entering from other portions of the building or engaging in activities such as checking out orders or using the restroom. Employees shall wash their hands before beginning food prep and after engaging in activities which could potentially soil the hands such as handling money, cleaning or having a break. Please ensure employees are aware of when to wash their hands. CORRECTED ON SITE by discussion with the owner.	COS	JK
7-201.11B	Dawn Dish Soap was observed stored on the drainboard of the three vat sink. Potentially toxic or poisonous materials shall not be stored above food, food equipment or single service items where they might potentially spill. Please ensure toxic or poisonous materials are not stored above food, food equipment or single service items. CORRECTED ON SITE by moving the dish soap to a location underneath the three vat sink.	COS	
4-202.11A	A cutting board found stored above the faucet of the three vat sink was observed to be marred with black coloration in some of the scratches. Food Contact Surfaces (FCSs) shall be smooth and free of imperfections such as chips, cracks or open seams. Please resurface or discard and replace the cutting board.	6/25/2020	

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.		
6-501.14A	The air vent in the ceiling inside the women's restroom was observed to be dusty. Air intake and exhaust vents shall be kept clean to prevent them from becoming potential sources of contamination. Please clean the air vent.	6/25/2020	JK
6-501.12A	The floors underneath the woks and deep fryer were observed to have an accumulation of food debris. Physical facilities shall be cleaned as often as necessary to prevent the accumulation of debris. Please clean the floors underneath the kitchen equipment.	6/25/2020	
4-601.11C	The counter mounted rice cooker on the cook line was observed to have an accumulation of food debris on the sides and underneath the cooker. Non Food Contact (NFC) surfaces of food equipment shall be kept free of an accumulation of debris. Please clean the sides and underneath the counter mounted rice cooker.	6/25/2020	
4-501.14C	The drainboards and the interior of the warewashing machine were observed to have an accumulation of hardwater. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the inside of the warewashing machine and the drainboard.	6/25/2020	
4-601.11C	The wire rack shelf over the three vat sink was observed to have an accumulation of debris and splatter. NFC surfaces shall be kept free of an accumulation of debris. Please clean the rack shelf above the three vat sink.	6/25/2020	
3-307.11	Employee food was observed stored above wonton wrappers in the walk-in cooler. Food shall be protected from potential contamination. Please store employee food on a bottom shelf in a labeled container to prevent potential cross-contamination.	6/26/2020	
6-501.12A	Food debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as needed to prevent the accumulation of debris. Please clean the floor of the walk-in cooler.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Jeff Lin, Owner	Date:	June 25, 2020
Inspector:	Donovan Kleinberg	Telephone No.	EPHS No.
		(573)431-1947	1686
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	July 9, 2020



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ESTABLISHMENT NAME First Wok		ADDRESS 526 East Main Street	CITY / ZIP Park Hills, 63601
FOOD PRODUCT/LOCATION Left Chest Freezer Ambient	TEMP. in ° F 12	FOOD PRODUCT/ LOCATION Cooked Shrimp	TEMP. in ° F 154
		Cooked Beef	172

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4-601.11A	The table mounted can opener was observed to have an accumulation of metal filings inside the blade housing with the blade itself also having an accumulation of food debris. FCSs shall be kept clean to both sight and touch. Please clean the table mounted can opener. CORRECTED ON SIGHT by take the table mounted can opener to the three vat for cleaning.	COS	JL
7-201.11A	Handsanitizer was observed stored next to single service paper towels in dry storage. Potentially toxic or poisonous materials shall be separated from food, food equipment and single service items by a space or partition. Please ensure poisonous or toxic materials are separated from single service items, food and food equipment. CORRECTED ON SITE by moving the sanitizer.	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	Debris, presumably mold, was observed on the wire shelving within the walk-in cooler. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the shelving inside the walk-in cooler to clean them and kill any mold.	6/26/2020	JL
5-501.113	The lids to the facility dumpster were observed to be open. Outside waste receptacles shall have closed tight fitting lids in order to reduce pest infiltration and prevent potential contamination. Please close the lids to the dumpster. CORRECTED ON SITE by closing the dumpster lids.	COS	
4-501.11B	The door seal on the left chest cooler in back storage was observed to be loose and nearly falling off. Door seals, gaskets and hinges shall be kept tight, intact and in good condition. Please maintenance or replace the door seal on the left chest cooler.	7/9/2020	
4-601.11C	The wire shelving which holds single service items in back storage was observed to have an accumulation of debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the wire rack shelving in the back room.	6/25/2020	
4-601.11C	The movable rack between the ice machine and the United Freezer was observed to have an accumulation of food debris on the ledges. NFC surfaces shall be kept free of an accumulation of debris. Please clean the ledges of the movable rack.	6/25/2020	
4-601.11C	Food debris was observed inside the door seals of the prep cooler. NFC surfaces of food equipment shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the door seals of the prep cooler to clean them and kill any potential mold.	6/25/2020	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: July 9, 2020	



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ESTABLISHMENT NAME First Wok	ADDRESS 526 East Main Street	CITY / ZIP Park Hills, 63601
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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.**

6-501.114A	A prep cooler was found outside behind the establishment and the ice machine in the kitchen were currently not in operation. According to the owner the prep cooler and ice machine are no longer used and will be discarded in the near future. Premises shall be kept free of equipment that is no longer necessary to the operation of the establishment. Please dispose of the unused equipment.	7/9/2020 DL	
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