## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
CHINA 88

### Address
460 S. WASHINGTON ST.

### City/State/Zip Code
NEW BREMEN OH 45869

### License holder
REN KU YANG

### License Number
24

### Date
01/15/2020

### Inspection Time
75

### Travel Time
5

### Category/Descriptive
COMMERCIAL CLASS 4 <25,000 SQ. FT.

### Type of inspection (check all that apply)
- Standard
- Critical Control Point (FSO)
- Process Review (RFE)
- Variance Review
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Pre-licensing
- Consultation

### Time/Temperature Controlled for Safety Food (TCS food)

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td>Time as a public health control: procedures &amp; records</td>
</tr>
<tr>
<td></td>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>Employee Health</td>
<td></td>
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<tr>
<td></td>
<td></td>
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<tr>
<td></td>
<td>Preventional Contamination by Hands</td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Good Hygienic Practices</td>
</tr>
<tr>
<td></td>
<td></td>
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<tr>
<td></td>
<td>Approved Source</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Foodborne Illness Risk Factors and Public Health Interventions</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Risk Factors</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Public health interventions</td>
</tr>
</tbody>
</table>

### Risk Factors
- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public health interventions
- Control measures to prevent foodborne illness or injury.

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As per HEA 5302A The Baldwin Group, Inc. (10/19)

As per AGR 1268 The Baldwin Group, Inc. (10/19)
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## State of Ohio

### Authority: Chapters 3717 and 3715 Ohio Revised Code

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<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
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<tbody>
<tr>
<td>CHINA 88</td>
<td>sta ccp</td>
<td>01/15/2020</td>
</tr>
</tbody>
</table>

## Good Retail Practices

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:

- **IN** = in compliance
- **OUT** = not in compliance
- **N/O** = not observed
- **N/A** = not applicable

### Safe Food and Water

- **38**: IN OUT N/A N/O Pasteurized eggs used where required
- **39**: IN OUT N/A Water and ice from approved source

### Food Temperature Control

- **40**: IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control
- **41**: IN OUT N/A N/O Plant food properly cooked for hot holding
- **42**: IN OUT N/A N/O Approved thawing methods used
- **43**: IN OUT N/A Thermometers provided and accurate

### Food Identification

- **44**: IN OUT Food properly labeled; original container

### Prevention of Food Contamination

- **45**: IN OUT Insects, rodents, and animals not present/outer openings protected
- **46**: IN OUT Contamination prevented during food preparation, storage & display
- **47**: IN OUT N/A Personal cleanliness
- **48**: IN OUT N/A N/O Wiping cloths: properly used and stored
- **49**: IN OUT N/A N/O Washing fruits and vegetables

### Proper Use of Utensils

- **50**: IN OUT N/A N/O In-use utensils: properly stored
- **51**: IN OUT N/A Utensils, equipment and linens: properly stored, dried, handled
- **52**: IN OUT N/A Single-use/single-service articles: properly stored, used
- **53**: IN OUT N/A N/O Slash-resistant, cloth, and latex glove use

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection  **R** = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Chicken in the freezer by the can opener is uncovered. COVERED DURING THE INSPECTION</td>
</tr>
<tr>
<td>21</td>
<td>3717-1-03.4(F)(1)(a)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - hot holding. On the buffet line, the two shrimp products, the chicken and the beef were 128 degrees. Ren stated that they had been out for one hour and there was only 15 minutes left before the buffet line was closed. Minimum temperature for hot hold is 135 degrees to prevent the growth of pathogens. ITEMS WERE REMOVED DURING THE INSPECTION.</td>
</tr>
<tr>
<td>53</td>
<td>3717-1-03.2(N)(d)</td>
<td>NC</td>
<td>Food: protection from contamination after receiving. Observed a box of latex gloves being used.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency.</td>
</tr>
</tbody>
</table>

### Person in Charge

**Sanitarian:**

KENT MARTZ  RS/SIT# 2937

**Licensor:**

Auglaize County Health Department

### Date

01/15/2020

**Priority Level:**

- **C** = CRITICAL
- **NC** = NON-CRITICAL

As per AGR 1268 The Baldwin Group, Inc. (10/19)
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<td></td>
<td></td>
<td></td>
<td>Build-up inside the reach-in freezer by the can opener and on the metal storage racks in the walk-in cooler.</td>
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**Observations and Corrective Actions (continued)**

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sta ccp

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As per HEA 5351  The Baldwin Group, Inc. (10/19)
As per AGR 1268  The Baldwin Group, Inc. (10/19)