### Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHINA WOK</td>
<td></td>
<td>576</td>
<td>02/07/2019</td>
</tr>
</tbody>
</table>

**Address**

1190 INDIANA AVE.

**City/Zip Code**

ST. MARYS 45885

**License holder**

YUNYAN ZHENG

**Inspection Time**

80

**Travel Time**

15

**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

**Follow-up date (if required)**

//

**Water sample date/results (if required)**

//

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

#### Compliance Status

**Supervision**

1. 
   - O IN  O OUT  O N/A
   - Person in charge present, demonstrates knowledge, and performs duties

2. 
   - O IN  O OUT  O N/A
   - Certified Food Protection Manager

**Employee Health**

3. 
   - O IN  O OUT  O N/A
   - Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. 
   - O IN  O OUT  O N/A
   - Proper use of restriction and exclusion

5. 
   - O IN  O OUT  O N/A
   - Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. 
   - O IN  O OUT  O N/O
   - Proper eating, tasting, drinking, or tobacco use

7. 
   - O IN  O OUT  O N/O
   - No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. 
   - O IN  O OUT  O N/O
   - Hands clean and properly washed

9. 
   - O N/A  O N/O
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. 
    - O IN  O OUT  O N/A
    - Adequate handwashing facilities supplied & accessible

**Approved Source**

11. 
    - O IN  O OUT
    - Food obtained from approved source

12. 
    - O IN  O OUT  O N/A  O Y/N O
    - Food received at proper temperature

13. 
    - O IN  O OUT
    - Food in good condition, safe, and unadulterated

14. 
    - O IN  O OUT  O N/A  O Y/N O
    - Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. 
    - O IN  O OUT  O N/A  O Y/N O
    - Food separated and protected

16. 
    - O IN  O OUT  O N/A  O Y/N O
    - Food-contact surfaces: cleaned and sanitized

17. 
    - O IN  O OUT
    - Proper disposal of returned, previously served, reconditioned, and unsafe food

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

18. 
    - O IN  O OUT  O N/A  O Y/N O
    - Proper cooking time and temperatures

19. 
    - O IN  O OUT  O N/A  O Y/N O
    - Proper reheating procedures for hot holding

20. 
    - O IN  O OUT  O N/A  O Y/N O
    - Proper cooling time and temperatures

21. 
    - O IN  O OUT  O N/A  O Y/N O
    - Proper hot holding temperatures

22. 
    - O IN  O OUT  O N/A
    - Proper cold holding temperatures

**Compliance Status**

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

23. 
    - O IN  O OUT  O N/A  O Y/N O
    - Proper date marking and disposition

24. 
    - O IN  O OUT  O N/A  O Y/N O
    - Time as a public health control: procedures & records

**Consumer Advisory**

25. 
    - O IN  O OUT  O Y/N O
    - Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. 
    - O IN  O OUT  O Y/N O
    - Pasteurized foods used; prohibited foods not offered

**Chemical**

27. 
    - O IN  O OUT  O Y/N O
    - Food additives: approved and properly used

28. 
    - O IN  O OUT  O Y/N O
    - Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. 
    - O IN  O OUT  O Y/N O
    - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. 
    - O IN  O OUT  O Y/N O
    - Special Requirements: Fresh Juice Production

31. 
    - O IN  O OUT  O Y/N O
    - Special Requirements: Heat Treatment Dispensing Freezers

32. 
    - O IN  O OUT  O Y/N O
    - Special Requirements: Custom Processing

33. 
    - O IN  O OUT  O Y/N O
    - Special Requirements: Bulk Water Machine Criteria

34. 
    - O IN  O OUT  O Y/N O
    - Special Requirements: Acidified White Rice Preparation Criteria

35. 
    - O IN  O OUT  O Y/N O
    - Critical Control Point Inspection

36. 
    - O IN  O OUT  O Y/N O
    - Process Review

37. 
    - O IN  O OUT  O Y/N O
    - Variance

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

**Public health interventions** are control measures to prevent foodborne illness or injury.

As per HEA 5302A The Baldwin Group, Inc. (7/18)

As per AGR 1268 The Baldwin Group, Inc. (7/18)
# State of Ohio Food Inspection Report

## Authority: Chapters 3717 and 3715 Ohio Revised Code

### 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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Pasteurized eggs used where required</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

#### Utensils, Equipment and Vending

<table>
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<tr>
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<tbody>
<tr>
<td>54</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Food and non-food-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

#### Food Temperature Control

<table>
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<tbody>
<tr>
<td>40</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

#### Food Identification

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<tbody>
<tr>
<td>44</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Food properly labeled; original container</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

#### Prevention of Food Contamination

<table>
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<tr>
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<tbody>
<tr>
<td>45</td>
<td>3717-1-02.3(C)</td>
<td>C</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

#### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item No.</th>
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</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>3717-1-02.3(C)</td>
<td>C</td>
<td>In-use utensils: properly stored</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
<td>o</td>
<td>o</td>
</tr>
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</table>

## Observations and Corrective Actions

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

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<tbody>
<tr>
<td>6</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Food contamination prevention - eating, drinking, or using tobacco. Employee was observed eating in the kitchen. Employee went to dining room.</td>
<td>o</td>
<td>o</td>
</tr>
<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</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking. The following ready to eat foods were not dated: egg rolls, cut cabbage, cooked chicken.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food storage containers - identified with common name of food. Squirt bottle of wine was not labeled.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(L)</td>
<td>NC</td>
<td>Linens and napkins - use limitation. Cloth aprons were placed on raw vegetables as a covers.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage. Tongs were laying in the ice with the handle in contact with the food.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.4(S)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - use limitation. The following items are being re-used as food contact items: rice bags, food bags, cardboard boxes, food dye bottle.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04(J)</td>
<td>NC</td>
<td>Single-service and single-use articles - characteristics. Carry-out bags are being used as food contact surfaces.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. The following equipment is not commercial kitchen approved: wood pallets, wooden tables, wood shelves, small refrigerator/freeze, pop crates being used as shelves</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

## Person in Charge

<table>
<thead>
<tr>
<th>Sanitarian</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>02/07/2019</td>
</tr>
</tbody>
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## License

<table>
<thead>
<tr>
<th>Licensor:</th>
<th>Date</th>
</tr>
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<tbody>
<tr>
<td>Auglaize County Health Department</td>
<td>02/07/2019</td>
</tr>
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**PRIORITY LEVEL:**  C = CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
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</thead>
<tbody>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Dumpster lids were open. Closed to correct</td>
<td>y</td>
<td>o</td>
</tr>
<tr>
<td>64</td>
<td>3717-1-20(A)</td>
<td>NC</td>
<td>Equipment specifications for facilities in operation prior to March 2001 The following violations either remain from previous owner or will need to be changed due to change of licenseholder: All ceiling tile in kitchen, storage must be cleanable. All wooden pallets, racks, shelves and tables must be removed and/or replaced with commercial kitchen approved units: by back door, under rice serving unit. Chest freezer will need to be removed from kitchen. The block wall needs to be made cleanable. Lower shelf of stainless table is rusty. Wooden</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>