## State of Ohio Food Inspection Report

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

### General Information

- **Name of facility:** CHINA WOK
- **Check one:** 
  - [ ] FSO
  - [ ] RFE
- **License Number:** 576
- **Date:** 02/15/2019

- **Address:** 1190 INDIANA AVE.
- **City/Zip Code:** ST. MARYS 45885

- **License holder:** YUNYAN ZHENG

### Type of Inspection

- **Inspection Time:**
  - [ ] IN
  - [ ] OUT
  - [ ] N/O

- **Travel Time:**
  - [ ] IN
  - [ ] OUT
  - [ ] N/O

- **Consultation:**
  - [ ] IN
  - [ ] OUT
  - [ ] N/O

- **Complaint:**
  - [ ] IN
  - [ ] OUT
  - [ ] N/O

- **Pre-licensing:**
  - [ ] IN
  - [ ] OUT
  - [ ] N/O

- **Critical Control Point (FSO):**
  - [ ] IN
  - [ ] OUT
  - [ ] N/O

- **Process Review (RFE):**
  - [ ] IN
  - [ ] OUT
  - [ ] N/O

- **Variance Review:**
  - [ ]  OUT
  - [ ] Follow Up

- **Category/Descriptive:**
  - [ ] COMMERCIAL CLASS 4 <25,000 SQ. FT.

### 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

<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></td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>Certified Food Protection Manager</td>
<td>Time as a public health control: procedures &amp; records</td>
</tr>
<tr>
<td>Management, food employees and conditional employee; knowledge, responsibilities and reporting</td>
<td>Consumer Advisory</td>
</tr>
<tr>
<td>Proper use of restriction and exclusion</td>
<td>Highly Susceptible Populations</td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>Prevention</td>
</tr>
<tr>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td>Chemical</td>
</tr>
<tr>
<td>No discharge from eyes, nose, and mouth</td>
<td>Conformance with Approved Procedures</td>
</tr>
<tr>
<td>Hands clean and properly washed</td>
<td>Compliance</td>
</tr>
<tr>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td>Pasteurized foods used; prohibited foods not offered</td>
</tr>
<tr>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td>Food additives: approved and properly used</td>
</tr>
<tr>
<td>Food obtained from approved source</td>
<td>Toxic substances properly identified, stored, used</td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td>Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td>
</tr>
<tr>
<td>Food in good condition, safe, and unadulterated</td>
<td>Special Requirements: Fresh Juice Production</td>
</tr>
<tr>
<td>Required records available; shellstock tags, parasite destruction</td>
<td>Special Requirements: Heat Treatment Dispensing Freezers</td>
</tr>
<tr>
<td>Food separated and protected</td>
<td>Special Requirements: Custom Processing</td>
</tr>
<tr>
<td>Food-contact surfaces: cleaned and sanitized</td>
<td>Special Requirements: Bulk Water Machine Criteria</td>
</tr>
<tr>
<td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
<td>Special Requirements: Acidified White Rice Preparation Criteria</td>
</tr>
<tr>
<td>Proper cooking time and temperatures</td>
<td>Critical Control Point Inspection</td>
</tr>
<tr>
<td>Proper reheating procedures for hot holding</td>
<td>Process Review</td>
</tr>
<tr>
<td>Proper cooling time and temperatures</td>
<td>Variance</td>
</tr>
<tr>
<td>Proper hot holding temperatures</td>
<td></td>
</tr>
<tr>
<td>Proper cold holding temperatures</td>
<td></td>
</tr>
</tbody>
</table>

### Risk Factors

- **Foodborne illness or injury.**
- **Highly Susceptible Populations:**
  - [ ] Preparing and handling raw or undercooked food
- **Preventing Contamination by Hands:**
  - [ ] Hands clean and properly washed
  - [ ] No bare hand contact with ready-to-eat foods
- **Food Hygienic Practices:**
  - [ ] Good Hygienic Practices
  - [ ] Prevention of Cross-Contamination
- **Food Inspection Report:**
  - [ ] Pre-licensing
  - [ ] Critical Control Point Inspection
  - [ ] Process Review
  - [ ] Follow-up

### Additional Information

- **Follow-up date (if required):**
  - [ ]  OUT
  - [ ] N/A

- **Water sample date/results (if required):**
  - [ ]  OUT
  - [ ] N/A

- **City/Zip Code:** ST. MARYS 45885

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

As per AGR 1268 The Baldwin Group, Inc. (7/18)
**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  
  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 N/O  
  Thermometers provided and accurate

### Food Identification
- **44** IN OUT N/A N/O  
  Food properly labeled; original container

### Prevention of Food Contamination
- **45** IN OUT N/A N/O  
  Insects, rodents, and animals not present/outer openings protected
- **46** IN OUT N/A N/O  
  Contamination prevented during food preparation, storage & display
- **47** IN OUT N/A N/O  
  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 N/O  
  Utensils, equipment and linens: properly stored, dried, handled
- **52** IN OUT N/A N/O  
  Single-use/single-service articles: properly stored, used
- **53** IN OUT N/A N/O  
  Slash-resistant and cloth 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>
<th>COS</th>
<th>R</th>
</tr>
</thead>
</table>
| 23       | 3717-1-03.4(G) | C             | Ready-to-eat, time/temperature controlled for safety food - date marking.  
  Again, all cooked TCS foods that are going to be held for more than 24 hours must be date marked and used or thrown out within seven days. Eggrolls, cabbage, cooked chicken/pork that are cooked in bulk for three or four days use need to be date marked. | o | y |
| 44       | 3717-1-03.2(D) | NC            | Food storage containers - identified with common name of food.  
  Again, the squirt bottle at the cooking station was not labeled. All foods that are removed from their original container need to be labeled as to their content. This helps reduce the chance that the wrong product is used. | o | y |
| 46       | 3717-1-03.2(L) | NC            | Linens and napkins - use limitation.  
  Cloth linens were again found in contact with foods in the walk-in cooler. Linens were removed during the inspection. | y | y |
| 64       | 3717-1-20(A) | NC            | Equipment specifications for facilities in operation prior to March 2001  
  As noted in the initial point of sale inspection, please be reminded that there are requirements regarding upgrades to the existing facility as noted in your 2-7-2019 inspection. We will expect to see efforts made towards that list at the next regular inspection. | o | y |