### State of Ohio Food Inspection Report

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

#### Name of facility

CHINA WOK

#### Address

1190 INDIANA AVE.

#### City/State/Zip Code

ST. MARYS OH 45885

#### License holder

YUNYAN ZHENG

#### License Number

576

#### Date

01/28/2020

#### Inspection Time

60

#### Travel Time

5

#### Category/Descriptive

COMMERCIAL CLASS 4 <25,000 SQ. FT.

#### Type of inspection (check all that apply)

- [X] Standard
- [X] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Pre-licensing
- [ ] Consultation

#### 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. [X] IN  [ ] OUT  [ ] N/A  
   Person in charge present, demonstrates knowledge, and performs duties

2. [X] IN  [ ] OUT  [ ] N/A  
   Certified Food Protection Manager

**Employee Health**

3. [X] IN  [ ] OUT  [ ] N/A  
   Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. [X] IN  [ ] OUT  [ ] N/A  
   Proper use of restriction and exclusion

5. [X] IN  [ ] OUT  [ ] N/A  
   Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. [ ] IN  [X] OUT  [ ] N/O  
   Proper eating, tasting, drinking, or tobacco use

7. [X] IN  [ ] OUT  [ ] N/O  
   No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. [X] IN  [ ] OUT  [ ] N/O  
   Hands clean and properly washed

9. [ ] IN  [X] OUT  [ ] N/O  
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [X] IN  [ ] OUT  [ ] N/O  
    Adequate handwashing facilities supplied & accessible

**Approved Source**

11. [X] IN  [ ] OUT  [ ] N/O  
    Food obtained from approved source

12. [X] IN  [ ] OUT  [ ] N/O  
    Food received at proper temperature

13. [X] IN  [ ] OUT  [ ] N/O  
    Food in good condition, safe, and unadulterated

14. [X] IN  [ ] OUT  [ ] N/O  
    Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. [X] IN  [ ] OUT  [ ] N/O  
    Food separated and protected

16. [X] IN  [ ] OUT  [ ] N/O  
    Food-contact surfaces: cleaned and sanitized

17. [X] IN  [ ] OUT  [ ] N/O  
    Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. [X] IN  [ ] OUT  [ ] N/O  
    Proper cooking time and temperatures

19. [X] IN  [ ] OUT  [ ] N/O  
    Proper reheating procedures for hot holding

20. [X] IN  [ ] OUT  [ ] N/O  
    Proper cooling time and temperatures

21. [X] IN  [ ] OUT  [ ] N/O  
    Proper hot holding temperatures

22. [X] IN  [ ] OUT  [ ] N/A  
    Proper cold holding temperatures

23. [X] IN  [ ] OUT  [ ] N/O  
    Proper date marking and disposition

24. [X] IN  [ ] OUT  [ ] N/O  
    Time as a public health control: procedures & records

25. [X] IN  [ ] OUT  [ ] N/A  
    Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. [X] IN  [ ] OUT  [ ] N/A  
    Pasteurized foods used; prohibited foods not offered

**Chemical**

27. [X] IN  [ ] OUT  [ ] N/A  
    Food additives: approved and properly used

28. [X] IN  [ ] OUT  [ ] N/A  
    Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. [X] IN  [ ] OUT  [ ] N/A  
    Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. [X] IN  [ ] OUT  [ ] N/A  
    Special Requirements: Fresh Juice Production

31. [X] IN  [ ] OUT  [ ] N/A  
    Special Requirements: Heat Treatment Dispensing Freezers

32. [X] IN  [ ] OUT  [ ] N/A  
    Special Requirements: Custom Processing

33. [X] IN  [ ] OUT  [ ] N/A  
    Special Requirements: Bulk Water Machine Criteria

34. [X] IN  [ ] OUT  [ ] N/A  
    Special Requirements: Acidified White Rice Preparation Criteria

35. [X] IN  [ ] OUT  [ ] N/A  
    Critical Control Point Inspection

36. [X] IN  [ ] OUT  [ ] N/A  
    Process Review

37. [X] IN  [ ] OUT  [ ] N/A  
    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.

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

*As per AGR 1268 The Baldwin Group, Inc. (10/19)*
## 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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### General Notes
- **COS** = critical observations not in compliance
- **R** = repeat violations
- **N/O** = not observed
- **N/A** = not applicable

### Observations
- **Comment/ Obs**: CCP: Reviewed and observed employee food handling practices and date marking requirements. See item 15
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- **Comment/ Obs**: CCP: Reviewed found the packaging methods used to properly cool foods.
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### Corrective Actions
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- **R**: CCP: Reviewed and observed employee food handling practices and date marking requirements. See item 15
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### Facility Information
- **Name of Facility**: CHINA WOK
- **Type of Inspection**: sta ccp
- **Date**: 01/28/2020
- **Sanitarian**: KENT MARTZ
- **License**: Auglaize County Health Department

**Priorities**
- **C** = critical
- **NC** = non-critical

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

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

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**Auglaize County Health Department 5302B The Baldwin Group, Inc. (10/19)**
### Observations and Corrective Actions (continued)

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<td>NC</td>
<td>Unlabeled squeeze bottles were observed in the prep cooler on the cook line. BOTTLES WERE LABELED DURING THE INSPECTION.</td>
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| 56       | 3717-1-04.5(D)   | NC             | Insect control devices - design and installation. Fly strip was hanging above the three compartment sink.  
THIS WAS MOVED DURING THE INSPECTION |
| 60       | 3717-1-06.4(H)   | NC             | Nonfood-contact surfaces - cleaning frequency. Dust on the fan grates in the walk-in cooler and on the air fins on the back side of the condenser. |
| 62       | 3717-1-06.4(B)   | NC             | Toilet room receptacle - covered. Trash can in the restroom needs a lid/cover                                                        |
|          |                  |                | Cleaning - frequency and restrictions. Mold starting to grow on the wall behind the hand wash sink.                                    |

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**State of Ohio**  
**Continuation Report**  
Authority: Chapters 3717 and 3715 Ohio Revised Code

**Name of Facility:**  
CHINA WOK

**Type of Inspection:**  
sta ccp

**Date:**  
01/28/2020

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