Prevent. Promote. Protect.

CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER
ENVIRONMENTAL SECTION
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 10:30am	TIME OUT 3:15pm
PAGE 1 of 2	

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:	OWNER:	PERSON IN CHARGE:
China Crown	Jerry Feng	Amy Feng
ADDRESS: 329 S. Kinghighway	ESTABLISHMENT #: 2219	COUNTY: Cape Girardeau
CITY/ZIP: Cape Girardeau	PHONE: 576-2655	FAX:
		P.H. PRIORITY : ■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
■ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD ☐

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other

FROZEN DESSERT
☐ Approved ■ Disapproved ☐ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC ☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
IN ■COS	Person in charge present, demonstrates knowledge, and performs duties	☐	☐
	Employee Health		
■IN OUT	Management awareness; policy present	☐	☐
■IN OUT	Proper use of reporting, restriction and exclusion	☐	☐
	Good Hygienic Practices		
IN ■COS N/O	Proper eating, tasting, drinking or tobacco use	☐	☐
■IN OUT N/O	No discharge from eyes, nose and mouth	☐	☐
	Preventing Contamination by Hands		
IN ■COS N/O	Hands clean and properly washed	☐	☐
■IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	☐	☐
IN ■COS	Adequate handwashing facilities supplied & accessible	☐	☐
	Approved Source		
■IN OUT	Food obtained from approved source	☐	☐
IN OUT ■N/O N/A	Food received at proper temperature	☐	☐
IN ■COS	Food in good condition, safe and unadulterated	☐	☐
IN ■COS N/O N/A	Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
■IN OUT N/A	Food separated and protected	☐	☐
IN ■COS N/A	Food-contact surfaces cleaned & sanitized	☐	☐
IN OUT ■N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐

Compliance	Potentially Hazardous Foods	COS	R
■IN OUT N/O N/A	Proper cooking, time and temperature	☐	☐
■IN OUT N/O N/A	Proper reheating procedures for hot holding	☐	☐
IN OUT ■N/O N/A	Proper cooling time and temperatures	☐	☐
IN ■COS N/O N/A	Proper hot holding temperatures	☐	☐
IN ■COS N/A	Proper cold holding temperatures	☐	☐
IN OUT N/O ■N/A	Proper date marking and disposition	☐	☐
IN OUT N/O ■N/A	Time as a public health control (procedures / records)	☐	☐
	Consumer Advisory		
IN ■COS N/A	Consumer advisory provided for raw or undercooked food	☐	☐
	Highly Susceptible Populations		
IN OUT N/O ■N/A	Pasteurized foods used, prohibited foods not offered	☐	☐
	Chemical		
IN OUT ■N/A	Food additives: approved and properly used	☐	☐
IN ■COS	Toxic substances properly identified, stored and used	☐	☐
	Conformance with Approved Procedures		
IN OUT ■N/A	Compliance with approved Specialized Process and HACCP plan	☐	☐

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

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
X		Pasteurized eggs used where required		
X		Water and ice from approved source		
		Food Temperature Control		
X		Adequate equipment for temperature control		
	X	Approved thawing methods used		
X		Thermometers provided and accurate		
		Food Identification		
X		Food properly labeled; original container		
		Prevention of Food Contamination		
X		Insects, rodents, and animals not present		
	X	Contamination prevented during food preparation, storage and display		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
	X	Wiping cloths: properly used and stored		
X		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
	X	In-use utensils: properly stored		
	X	Utensils, equipment and linens: properly stored, dried, handled		
	X	Single-use/single-service articles: properly stored, used		
X		Gloves used properly		
		Utensils, Equipment and Vending		
	X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	X	Warewashing facilities: installed, maintained, used; test strips used		
	X	Nonfood-contact surfaces clean		
		Physical Facilities		
X		Hot and cold water available; adequate pressure		
	X	Plumbing installed; proper backflow devices		
		Sewage and wastewater properly disposed		
	X	Toilet facilities: properly constructed, supplied, cleaned		
	X	Garbage/refuse properly disposed; facilities maintained		
	X	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Amy Feng Date: 5-21-19

Inspector: [signature] Telephone No. 573-335-7846 x 136 EPHS No. 947

Follow-up: ☑ Yes ☐ No
Follow-up Date: 6-5-19

CCHD (10-13)

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ENVIRONMENTAL SECTION
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TIME IN	TIME OUT
10:30am	3:15pm

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
China Crown	329 S. Kinghighway	Cape Girardeau

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
raw shrimp/raw pork / sushi reach-in cooler	43/45	crab meat/ prep table at sushi bar	37
sushi rice/ warmer at sushi station	80	chicken/ eggs/ walk -in cooler	42
teriyaki chicken / buffet	134	chicken/ bakers rack	45
pork egg rolls / buffet	145	honey chicken/ buffet	145
cooked rice/ hibachi	150	tuna/ prep table at sushi bar	38

Code Reference	**PRIORITY ITEMS** 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.**	Correct by (date)	Initial
2-301.12	no proper handwashing occuring in the facility -- Hand sink is dry 30 minutes after employees	5-21-19	
	arrived for food prep. per operator, they wash hands in 3-vat sink, but no soap or paper towels		
	are available at there.		
2-301.15	Employee washed hands and large spoon in the 3-vat sink.	5-21-19	
3-501.13	fish thawing in the prep sink is 54 degrees F; shrimp thawing in large tote was 55 degrees F ;		
	packages of imitation crab meat are 62 degrees F		
	--employees arrive at 10 am each day. Based on temperatures of thawed foods and time of		
	our arrival at 10:30, it appears that food was left out overnight. Operator voluntarily discarded		
	all out of temp food items that were thawed improperly.	5-21-19	
3-501.16	deviled eggs on prep table for buffet are 55 F.	discarded	
3-501.16	chicken in grill reach-in cooler is 46 degrees F	5-21-19	
3-501.16	shrimp on cold bar is 53 degrees F	discarded	
3-501.16	raw chicken is 50 degrees F on hibachi line; raw pork is 49F; imitation crab is 45 F	5-21-19	
3-501.16	sushi rice is 80 degrees F -- operator adds vinegar to the rice, but has no HACCP plan for special		
	processes -- operator plans to hold rice above 135 as correction	5-21-19	
3-501.16	chicken on bakers rack in kitchen is 45 degrees F -- do not get out of cooler until ready for use	5-21-19	
4-601.11	can opener blade was heavily soiled with food debris	5-21-19	
4-501.114	dishwasher is not sanitizing; test strip indicated no chlorine	5-23-19	

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
6-301.11	no soap at the hand sink in kitchen, at hibachi grill, or in the ladies room	COS	
5-205.11	hand sink is blocked by rolling cart full of bulk containers	COS	
6-301.12	no paper towels at the hand sink in kitchen or at hibachi grill	COS	
5-501.16	no trash can at the hand sink	6-5-19	
3-501.13	thawing fish in standing water at prep sink; shrimp being thawed in plastic tote full of water		
	shrimp thawing in tote stored directly on the floor; pan of green beans stored on floor under prep		
	table; small containers of flour and breading stored directly on floor; several items in walk-ins		
	were stored on the floor; single services cups on the floor in storage shed; large bucket of		
3-305.11	bucket of raw chicken stored on floor in kitchen.	5-22-19	
3-304.12	using bowls to scoop rice in hot holding	5-22-19	
4-601.11	handles and doors of reach-in coolers are sticky from food debris	6-5-19	
6-202.15	back door and screen door are open upon arrival; screen door will not stay closed	6-5-19	
6-501.12	screen door is very dusy	6-5-19	
3-302.11	no cover on tea urn at wait station	5-22-19	
3-304.12	ice scoop handle touching ice in ice bin at wait station	COS	
5-501.115	unnecessary equipment stored in area around the storage shed	6-5-19	
5-501.113	dumpster lid is open	5-21-19	

EDUCATION PROVIDED OR COMMENTS

Handwashing demonstration followed by all kitchen employees washing hands propertly in the hand sink.

Person in Charge /Title:	Date: 5-21-19	
Inspector:	Telephone No. 573-335-7846 x 136 / EPHS No. 947	Follow-up: ☑ Yes ☐ No Follow-up Date: 6-5-19

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
China Crown	329 S. Kingshighway	Cape Girardeau

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
ice cream mix/ ice cream machine	41		

Code Reference	**PRIORITY ITEMS** 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.**	Correct by (date)	Initial
4-601.11	grinder press is soiled with food debris	5-21-19	
4-601.11	utensils (knives and cleavers) on magnetic strip are soiled with food debris	5-21-19	
4-601.11	hood and fire suppression nozzles are heavily soiled with grease	6-4-19	
4-501.114	no sanitizer found throughout the facility	5-21-19	
4-601.11	ice machine is soiled on inside lid and in upper corners of the kickplate	6-4-19	
4-101.11	using wooden sushi rollers covered in plastic wrap to shape sushi rolls	6-4-19	
7-201.11	bags of rice stored next to chemicals in storage shed; can of paint stored above food	5-21-19	
2-102.11	Operator was unable to demonstrate knowledge of food safety practices including temperature		
	requirements and hand washing	6-4-19	
2-401.11	employee drinks on prep table -- no lid, no straw	5-21-19	

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5-501.11	dumpster pad is holding water - not sloped to drain	6-5-19	
4-601.11	bulk storage containers in dry storage are heavily soiled inside and out	6-5-19	
4-602.13	racks for holding bulk containers are heavily soiled in dry storage	6-5-19	
6-501.12	floor in dry storage is heavily soiled	6-5-19	
5-202.11	strong sewer odor present near dishwasher and ice machine -- check drains in this area	6-5-19	
6-501.12	toilet, sink, floors, walls are heavily soiled in employee restroom	6-5-19	
4-602.13	shelving in the walk-in cooler are heavily soiled	6-5-19	
4-602.13	high chairs are soiled with food debris	6-5-19	
3-302.11	several food items, including prepped shrimp, are not covered in walk-in freezer	6-5-19	
3-603.11	no consumer advisory available for raw fish items	6-5-19	
4-501.11	large amount of calcium buildup present on inside of dishwasher	6-5-19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Date: 5-21-19
Inspector:	Telephone No. 335-7846 ext 136 / EPHS No. 947 / Follow-up: ☑ Yes ☐ No / Follow-up Date: 6-5-19

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