



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

11:45A 12:05P
TIME IN 10:10A TIME OUT 11:07A
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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: China King OWNER: Mei Chen PERSON IN CHARGE: Mei Chen
 ADDRESS: 1205 E. Scenic Rivers Blvd COUNTY: Dent
 CITY/ZIP: Jalem 65560 PHONE: 724-8882 FAX: 724-8883 P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS

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	Compliance		Potentially Hazardous Foods		COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				IN	OUT N/O N/A	Proper cooking, time and temperature			
		Employee Health				IN	OUT N/O N/A	Proper reheating procedures for hot holding			
IN	OUT	Management awareness; policy present				IN	OUT N/O N/A	Proper cooling time and temperatures			
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT N/O N/A	Proper hot holding temperatures			
		Good Hygienic Practices				IN	OUT N/O N/A	Proper cold holding temperatures			
IN	OUT N/O	Proper eating, tasting, drinking or tobacco use				IN	OUT N/O N/A	Proper date marking and disposition			
IN	OUT N/O	No discharge from eyes, nose and mouth				IN	OUT N/O N/A	Time as a public health control (procedures / records)			
		Preventing Contamination by Hands				IN	OUT N/A	Consumer Advisory			
IN	OUT N/O	Hands clean and properly washed						Consumer advisory provided for raw or undercooked food			
IN	OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Highly Susceptible Populations			
IN	OUT	Adequate handwashing facilities supplied & accessible				IN	OUT N/O N/A	Pasteurized foods used, prohibited foods not offered			
		Approved Source				IN	OUT N/A	Chemical			
IN	OUT	Food obtained from approved source				IN	OUT	Food additives: approved and properly used			
IN	OUT N/O N/A	Food received at proper temperature				IN	OUT	Toxic substances properly identified, stored and used			✓
IN	OUT	Food in good condition, safe and unadulterated						Conformance with Approved Procedures			
IN	OUT N/O N/A	Required records available: shellstock tags, parasite destruction				IN	OUT N/A	Compliance with approved Specialized Process and HACCP plan			
		Protection from Contamination				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 COS = Corrected On Site R = Repeat Item					
IN	OUT N/A	Food separated and protected									
IN	OUT N/A	Food-contact surfaces cleaned & sanitized									
IN	OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food									

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	IN	OUT	Proper Use of Utensils		COS	R
✓		Pasteurized eggs used where required				✓		In-use utensils: properly stored			
✓		Water and ice from approved source					✓	Utensils, equipment and linens: properly stored, dried, handled			✓
		Food Temperature Control					✓	Single-use/single-service articles: properly stored, used			✓
✓		Adequate equipment for temperature control				✓		Gloves used properly			
✓		Approved thawing methods used						Utensils, Equipment and Vending			
✓		Thermometers provided and accurate				✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Food Identification				✓		Warewashing facilities: installed, maintained, used; test strips used			
	✓	Food properly labeled; original container		✓		✓		Nonfood-contact surfaces clean			
		Prevention of Food Contamination						Physical Facilities			
✓		Insects, rodents, and animals not present				✓		Hot and cold water available; adequate pressure			
	✓	Contamination prevented during food preparation, storage and display				✓		Plumbing installed; proper backflow devices			
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				✓		Sewage and wastewater properly disposed			
✓		Wiping cloths: properly used and stored				✓		Toilet facilities: properly constructed, supplied, cleaned			
✓		Fruits and vegetables washed before use				✓		Garbage/refuse properly disposed; facilities maintained			
						✓		Physical facilities installed, maintained, and clean			

Person in Charge / Title: Mei Chen Date: 6-6-2024
 Inspector: Dina Jones EPHS II Telephone No. 573-724-3106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: 6-10-24



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ESTABLISHMENT NAME <i>Chinaching</i>		ADDRESS <i>1205 E. Scenic Rivers Blvd.</i>		CITY <i>Salem</i>	ZIP <i>65560</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
<i>Ambient Air Beverage cooler</i>		<i>41°</i>	<i>shell eggs walk in cooler</i>		<i>35°</i>
<i>chicken prep table</i>		<i>38°</i>			
<i>pork cooling in prep table</i>		<i>42°</i>			
<i>Sauce undercounter prep</i>		<i>40°</i>			
<i>Broccoli+Carrots walk in</i>		<i>37°</i>			

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
<i>4-601.11A</i>	<i>Obs - beverage cooler upfront with the fan inside covered with debris.</i>	<i>OK 6-10-24</i>	<i>MJC</i>
<i>7-201.11</i>	<i>Obs: fly strips hanging above chest freezer</i>	<i>CDS</i>	<i>MJC</i>
<i>4-601.11A</i>	<i>Obs: stainless counter tops need scrubbed</i>	<i>OK 6-10-24</i>	<i>MJC</i>
<i>4-202.11</i>	<i>Obs: two rubber spatulas chipped and cracked around edges. Voluntarily thrown away.</i>	<i>CDS</i>	<i>MJC</i>

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
<i>3-302.11(A)</i>	<i>4 Obs: no lid on container with sugar in it.</i>	<i>CDS</i>	<i>MJC</i>
<i>3-302.12</i>	<i>Obs: container of sugar unlabeled.</i>	<i>CDS</i>	
<i>6-202.15</i>	<i>Obs: back door not tight fitting.</i>	<i>OK 6-10-24</i>	
<i>3-302.11(A)</i>	<i>4 Obs: Sauce in undercounter prep fridge uncovered</i>	<i>CDS</i>	
<i>4-101.19</i>	<i>Obs: at front counter lots of cardboard + cardboard boxes with grease stains.</i>	<i>OK 6-10-24</i>	
<i>6-501.12(A)</i>	<i>Obs: wall above fryers splattered with grease</i>	<i>CDS</i>	
<i>6-501.12(A)</i>	<i>Obs: floor with debris - needs swept and mopped</i>	<i>OK 6-10-24</i>	
<i>6-501.12(A)</i>	<i>Obs: stainless steel above chest freezer dirty to sight and touch.</i>	<i>CDS</i>	<i>MJC</i>

EDUCATION PROVIDED OR COMMENTS
No evidence of pests but recommend pest control treatment since it's been one and a half years since it's been done.

Person in Charge / Title: *M. J. Jones* Date: *6-6-2024*
Inspector: *Carrie Jones EPHS II* Telephone No. *513-789-3106* EPHS No. *1168*
Follow-up: Yes No
Follow-up Date: *6-10-24*

