

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility China Garden	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1030	Date 1/23/18
Address 1303 Wagner Rd Greenville, OH 45331		Category/Descriptive C3S	
License holder Richard Chui	Inspection time (min) 150 min	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	Follow-up date (if required) Within 1 Week		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input checked="" type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input checked="" type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Administrative

<input type="checkbox"/>	901.3-4 OAC
<input type="checkbox"/>	3701-21 OAC

160°F 71°C

Violation(s)/Comment(s)

2.3 (C) Observed food employee without a hair restraint. Discussed that food employees shall restrain hair or wear hair restraints such as hats, hair coverings or nets to effectively keep their hair from contacting exposed food to prevent contamination. Please obtain hair restraint.

3.2 (C) Observed ^{cut} cabbage sitting on rock in prep fridge and several containers in walk-in cooler without coverings. Discussed that food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings. Please cover the food and store food in containers once cut. *CRITICAL

3.2 (C) Observed RTE cooked chicken stored over broccoli in the walk in cooler. Discussed that food shall be protected from cross contamination by using storage order based on the internal cooking temperature.

Inspected by Brittany Weitzel	R.S./SIT # 110-4147	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>China Garden</i>	Type of Inspection <i>C3S</i>
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Violation(s)/Comment(s)

3.2 (c) continued... Please review the storage order. Shall be Ready to Eat Food, Cooked Food and Food to be Re-heated, Raw Food. *CRITICAL

3.2 (d) Observed a box of shrimp on the ground in the freezer and 2 boxes of lard shortening on the ground in the walk-in cooler. Discussed all food shall be stored 6" or higher to prevent contamination. Please place these boxes at 6" or higher.

3.4 (F) Observed cooked chicken sitting out at 43.6°F. Discussed all TCS foods shall be either stored as hot-holding or cold-holding. PIC stated food was out for food rush around 30 min. ^{Food} placed in cooler. *CRITICAL *CORRECTED

4.4 (s) Observed multiple single-use articles being re-used to hold other foods. Discussed single-service articles and single-use articles may not be re-used. Please start eliminating those containers.

4.6 Observed a sanitization bucket made up of bleach, water, and soap. Discussed a sanitization solution shall only contain bleach and water because mixing them with soap will effect the solution. *CRITICAL

* Please remember all cut leafy greens shall be date-marked after 24 hours and used or discarded by the seventh day.

Inspected by <i>Brittany Wirtzel</i>	R.S./SIT # <i>No. 4147</i>	Licensors <i>DCHO</i>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>China Garden</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1030</i>	Date <i>1/30/18</i>
Address <i>1303 Wagner Rd Greenville, OH 45391</i>		Category/Descriptive <i>C3S</i>		
License holder <i>Richard Chui</i>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing		<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation <input type="checkbox"/> 30 day <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Violation(s)/Comment(s)

** All critical violations from last inspection corrected.*

** Reminder when the freezer becomes unrepairable or inoperable it must be replaced with a commercial grade freezer.*

** Reminder to start eliminating the single-use articles holding food with food grade containers.*

Inspected by <i>Brittany Weitzel</i>	R.S./SIT # <i>116-4147</i>	Licensors <i>DCHD</i>
Received by <i>[Signature]</i>	Title	Phone