State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: China Garden
Address: 388 Wagner Rd, Greenville, OH 45331
License holder: Richard Chui
Inspection time (min): 150
Category/Descriptive: C3S
Date: 1/23/18

3717-1 OAC Violation Checked

Management and Personnel
- 2.1 Employee health
- 2.2 Personal cleanliness
- 2.3 Hygienic practices
- 2.4 Supervision

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

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

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 reusables

Poisonous or Toxic Materials
- 7.0 Labelling and identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

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
- 8.5 Facility layout and equipment specifications
- 8.6 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

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 contaminating exposed food to prevent contamination. Please obtain hair restraint.

3.2(c) Observed cut cabbage sitting on rack in prep fridge and several containers in walk-in cooler without cover. 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 *

3.3(c) Observed raw 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.

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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 hard shortening on the ground in the walk-in cooler. Discussed all food shall be stored 16" or higher to prevent contamination. Please place these boxes at 16" or higher.

3.4 (c) Observed cooked chicken sitting out at 43.6°F. Discussed all TCS foods shall be either stored as held holding or cold-holding. Plc slated food was cut for food rush around 30 min. and placed in cooler.*CRITICAL* CORRECTED

4.4 (c) 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 these containers.

4.1b 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.
**State of Ohio**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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<th>Date</th>
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<td>☑ FSO</td>
<td>1030</td>
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### Administrative

- 9013-4 OAC
- 3701-31 OAC

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**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.*

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**Inspected by**

[Signature]

**R.S./SIT #**

[86-4117]

**Licensor**

[DCID]

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