

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>6/27/18</i>
Address <i>1303 Wagner Rd Greenville, OH 45331</i>		Category/Descriptive <i>C3S</i>		
License holder <i>Richard Chui</i>		Inspection time (min) <i>105</i>	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"/> Precicensing <input type="checkbox"/> Consultation <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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

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

Physical Facilities

6.0	Materials for construction and repair
<input checked="" type="checkbox"/> 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

Violation(s)/Comment(s)

3.2(K) Observed bowls being used as scoops in the rice container, sweet + sour sauce container, and various raw meats containers. Discussed that during pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food to prevent cross-contamination. Please obtain handled scoops.

*3.4(F) Observed raw bean sprouts sitting on prep table @ 67.5°F. Discussed all TCS foods shall be held at 41°F or lower to prevent the growth of bacteria. PIC stated bean sprouts had been out for 2 hours. Discussed bean sprouts must be cooled to 41°F within 2 hours or discarded. *CRITICAL *CORRECTED*

Inspected by <i>Brittany Hestage</i>	R.S./SIT # <i>16-4147</i>	Licensors <i>DCHD</i>
Received by	Title	Phone

State of Ohio
Continuation Report

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Name of Facility China Garden	Type of visit C3S	Date 6/27/18
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Violation(s)/Comment(s)

4.6 Observed the bleach sanitizing solution to be comprised of bleach, water, and soap. Discussed bleach sanitizing solutions shall only consist of bleach and water and be between 50-99 ppm.

* CORRECTED * REPEAT

6.1 (M) Observed the back door to the Kitchen propped open. Discussed outer openings of a food service operation shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Please obtain a screen door.

Inspected by <i>Brittany Weichel</i>	R.S./SIT # 16-4147	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone