

Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128	No. of Risk Factor/Intervention Violations 1	Date 4/24/19
Establishment China Express		License/Permit # 453	No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:50pm
Street Address 903 S. Illinois Ave.			Permit Holder Sam Chang	Time Out 3:00pm
City/State Carbondale, IL		ZIP Code 62901	Risk Category I	
			Purpose of Inspection Routine	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	<input checked="" type="radio"/> In <input type="radio"/> Out			Person in charge present, demonstrates knowledge, and performs duties			
2	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			Certified Food Protection Manager (CFPM)			
Employee Health							
3	<input checked="" type="radio"/> In <input type="radio"/> Out			Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	<input checked="" type="radio"/> In <input type="radio"/> Out			Proper use of restriction and exclusion			
5	<input checked="" type="radio"/> In <input type="radio"/> Out			Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices							
6	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Hands clean and properly washed			
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<input checked="" type="radio"/> In <input type="radio"/> Out			Adequate handwashing sinks properly supplied and accessible			
Approved Source							
11	<input checked="" type="radio"/> In <input type="radio"/> Out			Food obtained from approved source			
12	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input checked="" type="radio"/> N/O			Food received at proper temperature			
13	<input checked="" type="radio"/> In <input type="radio"/> Out			Food in good condition, safe, and unadulterated			
14	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Required records available: shellstock tags, parasite destruction			
Protection from Contamination							
15	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Food separated and protected			<input checked="" type="checkbox"/>
16	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			Food-contact surfaces; cleaned and sanitized			
17	<input checked="" type="radio"/> In <input type="radio"/> Out			Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety							
18	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper cooking time and temperatures			
19	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper reheating procedures for hot holding			
20	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper cooling time and temperature			
21	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper hot holding temperatures			
22	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper cold holding temperatures			
23	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Proper date marking and disposition			
24	<input type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Time as a Public Health Control; procedures & records			
Consumer Advisory							
25	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A			Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations							
26	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A			Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
27	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A			Food additives: approved and properly used			
28	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures							
29	<input type="radio"/> In <input type="radio"/> Out <input checked="" type="radio"/> N/A			Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required						
31	Water and ice from approved source						
32	Variance obtained for specialized processing methods						
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control						
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	<input checked="" type="checkbox"/> Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, and animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used and stored						
42	Washing fruits and vegetables						
Proper Use of Utensils							
43	In-use utensils: properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use/single-service articles: properly stored and used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used						
48	Warewashing facilities: installed, maintained, & used; test strips						
49	<input checked="" type="checkbox"/> Non-food contact surfaces clean						<input checked="" type="checkbox"/>
Physical Facilities							
50	Hot and cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage and waste water properly disposed						
53	Toilet facilities: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean						<input checked="" type="checkbox"/>
56	Adequate ventilation and lighting; designated areas used						
Employee Training							
57	All food employees have food handler training						
58	Allergen training as required						

Food Establishment Inspection Report

Establishment: China Express Establishment #: 453

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Bleach PPM: 50 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	Item/Location
Coca Cola cooler	36.0°		Fried Rice	151.6°	
Walk-In freezer	-1°		Steamed Rice	168.3°	
Make table					
◦ Shrimp	35.6°				
◦ Chicken	37.4°				
* ◦ beef	45.1°				
◦ below AA	40°		* See Notes		
2-door (slide) cooler	39.8°				
Single door cooler	41.2°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

Item Number	Description	Action
	<u>Repeat Violations:</u>	<u>NR1</u>
<u>49</u>	<u>Clean the underneath portions and components of cookline equipment. Grease build-up noted.</u>	<u>↓</u>
<u>55</u>	<u>Clean floor to wall throughout facility, paying close attention to areas under equipment and shelving, and at floor/wall juncture.</u>	<u>↓</u>
	<u>New Violations</u>	
<u>15</u>	<u>Store all raw animal products ^{protein} products in refrigeration by the final cooking temperatures. Highest cooking temperature lower than raw products of lower cooking temperature. Upon inspection raw chicken stored above raw beef.</u>	<u>COS</u>
<u>37</u>	<u>Provide proper labeling for all cooked products in the walk-in freezer with product name and date product was prepared.</u>	<u>NR1</u>
<u>49</u>	<u>Clean interior and exterior of make table. Grease/food debris noted.</u>	<u>↓</u>
<u>49</u>	<u>Clean faucets above wok area on cookline. Grease build-up noted.</u>	<u>↓</u>

CFPM Verification (name, expiration date, ID#):
Hsiau Yen Chang
 cert # 21496813
 exp: 8/23

HACCP Topic: _____

San King _____ Date: 4/24/19

Buttamp Jones / Stephen E. Williams _____ Follow-up: Yes No (Check one) Follow-up Date: _____

Inspector (Signature)

Food Establishment Inspection Report

Establishment: China Express

Establishment #: A53

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
49	Clean grill top around wok cooking pots. Food debris + grease build-up noted.	NRI
49	Clean interior of microwave. Food debris noted.	↓
49	Clean 2-shelf cart next to wok area used to store cooking spices, etc. Food debris/grease build-up noted	↓
<u>Notes</u>		
<p>* Beef in make table was cooked 1 hour prior to inspection (temperature at 45.1°). Moved from make table to walk-in freezer to speed-up cooling process.</p> <p>* Raw products stored in refrigeration need to be stored by final cooking temperature:</p> <p style="padding-left: 40px;">store higher cooking temp ↓ bottom (Ex: Chicken 165°)</p> <div style="display: flex; align-items: center; margin-left: 100px;"> <div style="border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; width: 100px; height: 100px; margin-right: 10px;"> <div style="border-bottom: 1px solid black; width: 80%; margin: 5px auto;"></div> <div style="border-bottom: 1px solid black; width: 80%; margin: 5px auto;"></div> <div style="border-bottom: 1px solid black; width: 80%; margin: 5px auto;"></div> </div> <div style="margin-left: 10px;"> <p>← fish legs (145°F)</p> <p>← beef (ground beef) 55°F</p> <p>← chicken (165°F)</p> </div> </div>		

Sam Ching
Person in Charge (Signature)

4/24/19
Date

Buttman [Signature] / [Signature] E. Williams
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____