



Time In:	10:30 AM
Time Out:	12:14 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: China Garden Restaurant		OWNER: China Garden Restaurant, Inc
ADDRESS: 3245 E US Highway 50 Unit B Canon City CO 81212-9343		
DATE: 09/22/2021		INSPECTION TYPE: Re-Inspection
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
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 to be designated as IN, OUT, NA, NO for each numbered item		
IN= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation		
Compliance Status		COS R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	OUT	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8	IN	Hands clean & properly washed
9	OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	IN	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: China Garden Restaurant

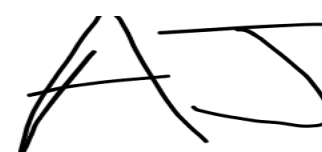
GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance					
				COS= Corrected on Site	R= Repeat Violation
Compliance Status				COS	R
Safe Food and Water					
30	N/A	Pasteurized eggs used where required			
31	IN	Water and ice from approved source			
32	N/A	Variance obtained for specialized processing methods			
Food Temperature Control					
33	IN	Proper cooling methods used; adequate equipment for temperature control			
34	N/A	Plant food properly cooked for hot holding			
35	IN	Approved thawing methods used			
36	IN	Thermometer provided & accurate			
Food Identification					
37	IN	Food properly labeled; original container			
Prevention of Food Contamination					
38	IN	Insects, rodents, & animals not present			
39	IN	Contamination prevented during food preparation, storage & display			
40	IN	Personal cleanliness			
41	OUT	Wiping Cloths; properly used & stored	X		
42	IN	Washing fruits & vegetables			
Proper Use of Utensils					
43	OUT	In-use utensils: properly stored	X		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled			
45	IN	Single-use/single-service articles: properly stored & used			
46	IN	Gloves used properly			
Utensils, Equipment and Vending					
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	IN	Warewashing facilities: installed, maintained, & used; test strips			
49	OUT	Non-food contact surfaces clean	X	X	
Physical Facilities					
50	IN	Hot & cold water available; adequate pressure			
51	IN	Plumbing installed; proper backflow devices			
52	IN	Sewage & waste water properly disposed			
53	IN	Toilet facilities; properly constructed, supplied, & cleaned			
54	IN	Garbage & refuse properly disposed; facilities maintained			
55	OUT	Physical facilities installed, maintained, & clean	X	X	
56	IN	Adequate ventilation & lighting; designated areas used			
Regulatory Action					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
On-Site Actions					
Voluntary Condemnation		Compliance Agreement		Embargo Notice	
Resolution					
Reinstatement of License		Violation Correction Sheet		Embargo Release	

Person In Charge:

Inspector:

Name: Lien Long

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

6. Proper eating, tasting, drinking, or tobacco use

This is a Core item

2-401.11 - Eating, Drinking, or Using Tobacco

Observation: Observed several employee beverages in kitchen, stored on or above food preparation areas. Closed beverage containers are allowable, but should not be stored above exposed food.

(Corrected on Site) (Repeat)

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Observed employee scooping lo mein with a fork but also using index finger. This is bare hand contact with ready to eat food, and must be avoided. This can be done with gloves, utensils, etc.

(Corrected on Site)

23. Proper date marking and disposition

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: Date marking is a requirement for cooked ready to eats that are kept for more than 24 hours, this is to help ensure the food product is used or discarded within 7 days. If the cooked rice or noodles are kept for more than 24 hours, they need a date mark. Discussed during inspection.

(Corrected on Site) (Repeat)

41. Wiping cloths; properly used and stored

This is a Core item

3-304.14 - Wiping Cloths, Use Limitation

Observation: Cloths used for wiping counters should be held in sanitizer buckets when not in use.

Observed several towels out on counters.

(Corrected on Site)

43. In-use utensils; properly stored

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: Observed ice scoop laying down in ice bin. Ice scoop can be stored in the ice however the handle should be point up out of the ice to protect the ice from contamination from hands.

(Corrected on Site)

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces, such as the outside of equipment, or inside shelving of refrigerators needs to be cleaned more often.

(Corrected on Site) (Repeat)

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean. This has been noted on the last few inspection reports. Additionally the grease build up has been noted on pest control invoices. Keeping a clean restaurant will help with pest control efforts. Removing food debris removes food sources. Observed grease dripping from underneath grill area. Outside of equipment should be routinely

Observed Violations *(See additional pages if necessary)*

wiped down. Outsides of food storage bins have collected debris.
(Corrected on Site) (Repeat)

General Comments

GENERAL COMMENTS

Score 46= passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
egg drop soup	Hot Holding	180F
Beef	Cold Holding	38F
prep table veggies	Cold Holding	36F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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