



Time In:	10:15 AM
Time Out:	12:21 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: 09/09/2021		INSPECTION TYPE: Routine		
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	X	
7	IN	No discharge from eyes, nose, and mouth		
Presenting Contamination by Hands				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and accessible	X	
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	OUT	Food contact surfaces; cleaned & sanitized	X	
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	OUT	Proper cold holding temperatures	X	X
23	OUT	Proper date marking and disposition	X	
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	IN	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	OUT	Proper cooling methods used; adequate equipment for temperature control	X	X
34	N/O	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	OUT	Thermometer provided & accurate	X	
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	IN	Wiping Cloths; properly used & stored		
42	IN	Washing fruits & vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	X	
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean	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	
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: Lynn

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: Employee beverage in kitchen on prep table. Keep employee beverages in designated areas. Employees are allowed closed beverages if the beverage is handled to prevent contamination of food and equipment.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: Handsinks can only be used for handwashing and no other purpose. Observed scrub brush in handsink. Dishwashing should occur in dish room, use the 3 compartment sink or the dishwasher. Dishwashing hand sink is blocked, the trash can is stored in front blocking access. Keep handsinks available and accessible at all times.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: Dish machine not sanitizing correctly. Sanitizer primed during inspection, until sanitizer was seen being visibly released. When the chemicals are changed, the machine should be primed to make sure all chemicals are being dispensed properly. Discussed during inspection. Use test strips to check the sanitizer concentration.

(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Walk in refrigerator is holding temperature at 44 degrees. Owner believes this is due to the items cooling in the walk in and due to morning prep with the walk in being opened frequently. Monitor the temperature to ensure proper holding temperatures. Use probe thermometer to check the temperature of the food. The food should measure at 41 degrees or below. The ambient temperature of the walk-in should be around 38 degrees.

Observed cut cabbage sitting out at room temperature. Once cabbage is cut, it is considered a time/temperature control for safety food and should be held under refrigeration.

(Corrected on Site) (Repeat)

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 to mark the date of preparation of cooked ready to eat foods, such as rice or noodles, that are kept for more than 24 hours. Discussed during inspection and handouts on date marking provided.

(Corrected on Site)

33. Proper cooling methods used; adequate equipment for temperature control

This is a Core item

3-501.15 (B) - Cooling Methods - Additional Requirements

Observed Violations (See additional pages if necessary)

Observation: Observed cooling beef in the walk-in completely covered in saranwrap. When still actively cooling, leave food uncovered or lightly covered to help with cooling process, allowing for heat transfer. Saranwrap opened to vented during inspection. Discussed during inspection and guidance documents provided.

(Corrected on Site) (Repeat)

36. Thermometer provided and accurate

This is a Priority Foundation item

4-302.12 - Food Temperature Measuring Devices (Pf)

Observation: Food thermometers are not provided and readily accessible for use in ensuring attainment and maintenance of food temperatures. Onsite discussion of importance of checking temperatures with food thermometer. Thermometer provided.

(Corrected on Site)

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

This is a Core item

4-501.11 - Good Repair and Proper Adjustment - Equipment

Observation: Walk in refrigerator is not maintained in a state of repair. Walk in door does not fit tightly. Padding has been added around the top and sides of the door to help close the gap, this is not an acceptable fix. Please have this addressed as soon as possible, this is most likely contributing to the walk in not holding temperature appropriately.

(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 of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. Ensure shelving and outsides of equipment is wiped down more often.

(Corrected on Site)

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. Observed soda syrup spilled under soda boxes with accumulation of trash and debris. Grease and food residues has accumulated on inside and outsides of equipment and under cooking equipment. Dry storage room walls have food stains, and outsides of food storage containers are covered in dry food products. Routine cleaning of floors, walls and ceilings should happen more frequently to prevent this accumulation. Remember to routinely clean the inside and outside of equipment.

(Corrected on Site)

General Comments

GENERAL COMMENTS

Score 56= reinspection required.

Please look for a more permanent fix for the walk- in refrigeration.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Chicken @ 10:30	Cooling	75F
Chicken @ 11:30	Cooling	47F
Wonton soup	Hot Holding	181F
Pork	Serving	191F
Rice	Hot Holding	159F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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