



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE
FOOD ESTABLISHMENT INSPECTION REPORT

DATE 05/30/2017	Page 1 of 3
TIME IN 11:36 AM	TIME OUT 12:26 PM

ESTABLISHMENT NAME China King		OWNER Yuan Chun Jiang		PERSON IN CHARGE Wanxia Zou	
ADDRESS 205 State Route B, Suite B		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265-6666	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE						PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<input checked="" type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	43	Walk In Cooler	White Rice	151	Hot Hold Unit
Rice	207	Hot Hold Unit			
Steak	38	Prep Unit			
Ambient Air	38	Whirlpool Refrigerator			

PRIORITY ITEMS		
CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY

4-601.11(A)	<i>Observed excessive debris on the blade and base of the table mounted can opener.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
3-302.11	<i>Food uncovered in the walk in cooler and the Whirlpool refrigerator.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
7-201.11	<i>Improper storage of toxics with single-service items on prep table by walk in cooler.</i> 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	Immediate
4-601.11(A)	<i>Observed excessive debris on the exterior of crock housing rice.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/13/2017
4-601.11(A)	<i>Observed stained debris on the button shelf of the prep unit housing clean wares adjacent to the three vat sink.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/13/2017
4-601.11(A)	<i>Observed debris in a skillet stored on the clean wares prep unit adjacent to the three vat sink.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/13/2017
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in cold hold units throughout facility.</i>	Immediate



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PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
	3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	
5-205.15	<i>Establishment's plumbing in disrepair. Observed the employee hand sink to be draining slowly.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	06/13/2017

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
6-202.15	<i>Excessive air gap at screen door in kitchen area.</i> 6-202.15 Outer openings of a food establishment shall be protected against the entry of insects and rodents.	06/13/2017
5-501.17	<i>Absence of covered wastebasket in the employee restroom.</i> 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.	06/13/2017
3-302.12	<i>Bulk ingredients not labeled.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	06/13/2017
3-304.12	<i>Improper storage of utensils. Observed utensils stored food contact surface up on the prep unit adjacent to the freezer.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	06/13/2017
3-602.11	<i>Observed food removed from original package unlabeled in both the Frigidaire freezers.</i> 3-602.11 Food packaged in a food establishment, shall be labeled as specified in law. Label information shall include: the common name of the food, or absent a common name, an adequately descriptive identity statement; if made from 2 or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; an accurate declaration of the quantity of contents, the name and place of business of the manufacturer, packer, or distributor; and the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.	06/13/2017
5-205.11	<i>The employee handsink is used for purposes other than hand washing .</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing.	Corrected On-site



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CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
	An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	
6-501.11	<i>Observed stained ceiling tiles in the women's restroom and across from the women's restroom.</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/13/2017
2-103.11	<i>The person in charge failed to perform required duties as evidenced by persons unnecessary for food preparation in the food prep area.</i> 2-103.11 The person in charge shall ensure the safety of foods by routine monitoring and evaluating the food establishment's operations.	Immediate
2-402.11	<i>Hair restraints not being worn by all food preparation staff.</i> 2-402.11 Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.	06/13/2017

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 8 priority violations and 9 core violations of the food code.
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

Zou

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Wanxia Zou / Manager	<i>Zou Wanxia</i>	DATE 05/30/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	<i>Debbie Matlock</i>	EPHS NO. 1508
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		DATE OF FOLLOW-UP 06/13/2017