



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

DATE 08/02/2017	Page 1 of 5
TIME IN 10:30 AM	TIME OUT 12:38 PM

ESTABLISHMENT NAME Great Wall		OWNER Huiying Huang		PERSON IN CHARGE Huiying Huang	
ADDRESS 1505 N. Bishop			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 341-9922	FAX NUMBER	REGION I
WATER SUPPLY Community			FROZEN DESSERT N/A		SEWAGE DISPOSAL Public
Date Sampled: N/A			Result: N/A		Expires: N/A
					License Number: N/A

ESTABLISHMENT TYPE							PURPOSE
<input type="checkbox"/> Bakery	<input checked="" 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	Routine
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	48	Walk In Cooler	Chicken	158	Buffet #1
Soy Sauce	46	Walk In Cooler	Fried Rice	142	Buffet #1
Ambient Air	38	True Two Door R/I	Pork Egg Roll	136	Buffet #2
Ambient Air	40	Rangaire	Ranch Dressing	33	Buffet # 3

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
3-302.11	<i>Food uncovered on the prep table in the back prep area</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-302.11	<i>Food uncovered in the walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
5-205.15	<i>Observed the employee hand sink is not draining properly.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	08/04/2017
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Immediate
3-302.11	<i>Observed a bag of sugar and bread crumbs opened in the storage room.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-302.11	<i>Food uncovered in the True two door reach in.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the True two door reach in.</i> 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.	08/04/2017



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DATE 08/02/2017	Page 2 of 5
TIME IN 10:30 AM	TIME OUT 12:38 PM

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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
4-601.11(A)	Observed excessive residual food product on the bottom shelf, door tracks, and exterior of the True two door reach in. 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.	08/04/2017
6-501.111	Live roaches seen in the kitchen prep area, and in the magnetic knife holder, and shelves housing clean wares. 6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.	Immediate
4-601.11(A)	Observed residual food product on knives stored on the clean magnetic rack. 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
4-601.11(A)	Observed excessive residual food product on the exterior and interior of the microwave oven. 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
4-601.11(A)	Observed excessive dust and debris on all the shelves of the clean ware rack by the True two door reach in. 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	Food uncovered in the Rangaire Refrigerator. 3-302.11 Food shall be protected from cross contamination.	Immediate
3-302.11	Food uncovered in the Kenmore freezer. 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	Observed excessive food debris on the bottom shelf and door shelves of the Kenmore freezer. 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.	08/04/2017
4-903.11	Stacking wet dishes before they had air-dried. 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	08/04/2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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DATE 08/02/2017	Page 3 of 5
TIME IN 10:30 AM	TIME OUT 12:38 PM

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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
3-303.11	Observed a cup of sliced lemons stored in the bulk ice machine. 3-303.11 After use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment, ice may not be used as food.	Immediate
4-601.11(A)	Observed mold/mildew on the interior lip of the bulk ice machine 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	Observed an opened bag of tea in the second drawer of cabinet housing soda dispensing machine. 3-302.11 Food shall be protected from cross contamination.	08/04/2017
4-601.11(A)	Observed excessive tea debris in the second drawer of cabinet housing soda dispensing machine. 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.	08/04/2017
4-101.11	Observed food prep table shelf to be covered in aluminum foil. 4-101.11 Materials used in the construction of utensils and food-contact surfaces of equipment may not allow migration of deleterious substances or impart colors, odors, or tastes to food.	08/04/2017
4-601.11(A)	Observed excessive dried residual food product on the round prep table in the bade food prep area. 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
4-601.11(A)	Observed excessive residual product on the blade and base of the table mounted can opener. 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

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
8-302.12	Applicant failed to submit approval to open form to the regulatory authority. 8-302.12 A person desiring to operate a food establishment shall submit to the regulatory authority a completed approval to open form.	Immediate
3-501.13	Improper thawing of Potentially Hazardous Foods. 3-501.13 Potentially Hazardous Foods shall be thawed under refrigeration at 41°F degrees	Corrected On-site



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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DATE 08/02/2017	Page 4 of 5
TIME IN 10:30 AM	TIME OUT 12:38 PM

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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
	or below or completely submerged under running water at 70°F degrees or below, with sufficient water velocity to agitate and float loose particles.	
6-501.18	The handwashing sink(s) is dirty. 6-501.18 Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.	Immediate
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment.</i> Observed excessive ice accumulation on the interior of all freezers in the facility. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	08/04/2017
3-602.11	<i>Food not properly labeled in the True two door reach in.</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.	08/09/2017
4-602.13	<i>Observed excessive dust accumulation on the fan blades and cover of the box fan in the back prep area.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	08/04/2017
6-501.110	<i>Observed shoes stored with wares on the bottom shelf of the clean wares rack by the True two door reach in.</i> 6-501.110 Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.	Immediate
3-304.12	<i>Improper storage of ice scoop.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	08/04/2017
3-304.12	<i>Observed the spoon used to serve rice in a bowl of water with no sanitation, and floating rice debris.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	Immediate



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FOOD ESTABLISHMENT INSPECTION REPORT

DATE 08/02/2017	Page 5 of 5
TIME IN 10:30 AM	TIME OUT 12:38 PM

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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.	08/04/2017

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 23 priority violations and 10 core violations of the food code. HYH
 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.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Huiying Huang / Owner	<i>Huiying Huang</i>	DATE 08/02/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 08/09/2017