



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

DATE 12/19/2018	Page 1 of 3
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Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

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
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ESTABLISHMENT TYPE							PURPOSE Routine
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
crab rangoon	37	whirlpook	sliced onion	36	walk in
chicken	36	prep table			
shrimp	38	prep table			
beef	38	walk in			

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

In Compliance	<b>2-1 Supervision</b>
In Compliance	<b>2-2 Employee Health</b>
In Compliance	<b>2-3 Personal Cleanliness</b>
In Compliance	<b>2-4 Hygienic Practices</b>

**Food**

In Compliance	<b>3-1 Characteristics</b>
In Compliance	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
Not In Compliance	<b>3-3 Protection From Contamination After Receiving</b> <u>Core</u> <i>Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.</i> 3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage. <b>Correct By:</b> Corrected On-site
In Compliance	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
In Compliance	<b>3-7 Contaminated Food</b>
In Compliance	<b>3-8 Special Requirements for Highly Susceptible Populations</b>

**Equipment, Utensils, and Linens**

In Compliance	<b>4-1 Materials For Construction and Repair</b>
Not In Compliance	<b>4-2 Design and Construction</b> <u>Priority</u> <i>Food contact surface(s) not smooth. Dishes chipped. thrown away at time of inspection.</i> -202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection. <b>Correct By:</b> Corrected On-site
In Compliance	<b>4-3 Numbers and Practices</b>



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**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

In Compliance	<b>4-4 Location and Installation</b>
Not In Compliance	<b>4-5 Maintenance and Operation</b> <u>Core</u> <i>Inadequate cleaning as evidenced by chlorine solution does not meet pH, concentration or temperature requirements.</i> 4-501.114 A warewashing machine; the compartments of sinks or other equipment used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards shall be cleaned before use; throughout the day as necessary to prevent recontamination; and at least every 24 hours. <b>Correct By:</b> Corrected On-site
In Compliance	<b>4-6 Cleaning Of Equipment and Utensils</b>
Not In Compliance	<b>4-7 Sanitization Of Equipment and Utensils</b> <u>Priority</u> <i>The wares not sanitized before each use. Observed emoloyee handwashing dishes then rinsing without sanitizing.</i> 4-702.11 Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. <b>Correct By:</b> Immediate
Not Applicable	<b>4-8 Laundering</b>
Not In Compliance	<b>4-9 Protection Of Clean Items</b> <u>Core</u> <i>Wares not allowed to completely air dry before being stored or coming in contact with food.</i> 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. <b>Correct By:</b> Immediate

**Water, Plumbing, and Waste**

In Compliance	<b>5-1 Water</b>
In Compliance	<b>5-2 Plumbing System</b>
Not Applicable	<b>5-3 Mobile Water Tank and Mobile Food Establishment Water Tank</b>
In Compliance	<b>5-4 Sewage, Other Liquid Waste, and Rainwater</b>
In Compliance	<b>5-5 Refuse, Recyclables, and Returnables</b>

**Physical Facilities**

In Compliance	<b>6-1 Materials For Construction and Repair</b>
In Compliance	<b>6-2 Design, Construction, and Installation</b>
Not In Compliance	<b>6-3 Numbers and Capacities</b> <u>Core</u> <i>Absence of handwashing signage at all sinks used by employees.</i> 6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees. <b>Correct By:</b> Corrected On-site
In Compliance	<b>6-4 Location and Placement</b>
Not In Compliance	<b>6-5 Maintenance and Operation</b> <u>Core</u>



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**RISK FACTORS AND INTERVENTIONS**

**Physical Facilities**

*Excessive mold buildup in toilet of employee restroom.*  
 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.  
**Correct By:** Next Regular Inspection

**Poisonous or Toxic Materials**

In Compliance	<b>7-1 Labeling and Identification</b>
In Compliance	<b>7-2 Operational Supplies and Applications</b>
In Compliance	<b>7-3 Stock and Retail Sale</b>

**Compliance and Enforcement**

In Compliance	<b>8-1 Modifications</b>
Not Applicable	<b>8-2 HACCP Plan</b>
In Compliance	<b>8-3 Qualifications and Responsibilities</b>
Not Applicable	<b>8-4 Ceasing Operations and Reporting</b>

**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 2 critical violations and 5 non-critical 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.

*WZ*

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Wanxia Zou / owner	DATE 12/19/2018
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010	EPHS NO. 1212
FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP N/A