



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

DATE 05/23/2018	Page 1 of 4
TIME IN 11:42 AM	TIME OUT 12:48 PM

ESTABLISHMENT NAME Great Wall		OWNER Hiuying Huang		PERSON IN CHARGE Hiuying Huang	
ADDRESS 1505 N Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-9922	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	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	30	Walk In Cooler	Ribs	140	Buffet # 2
Ambient Air	37	True Two Door R/I	Chicken	135	Buffet # 2
Pork	31	True Prep Unit	Sizzling Chicken	154	Buffet # 1
Quinod Salad	35	Buffet # 3	Steamed Dumplings	171	Buffet # 1

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>Raw shell eggs stored above ready-to-eat food in the walk in cooler.</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 all all hold units throughout the facility.</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.	Immediate
3-302.11	<i>Food uncovered in all cold hold units throughout the facility.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-302.11	<i>Food uncovered on all prep tables throughout the kitchen.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed excessive grease and residual food product on all shelves in the kitchen housing food and clean wares.</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
4-601.11(A)	<i>Observed excessive debris on the interior and exterior of the True prep unit.</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
4-601.11(A)	<i>Observed residual food product on the interior and exterior of the microwave oven.</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



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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)	<i>Observed excessive grease and residual food product on the exterior of all cooking equipment.</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
7-201.11	<i>Improper storage of toxics with single-service items in the cabinet in the dining room.</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
4-701.10	<i>The food-contact surface of the wares and utensils not sanitized.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Immediate
4-601.11(A)	<i>Observed residual product on the bottom shelf of the Hair refrigerator.</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

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>Observed the back door propped open upon arrival.</i> 6-202.15 Outer openings of a food establishment shall be protected against the entry of insects and rodents.	05/29/2018
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed standing water in the bottom portion of the True prep unit.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	05/29/2018
5-205.11	<i>The employee handsink is blocked or inaccessible .</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. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	05/29/2018
6-301.12	<i>No towels at the employee handsink.</i> 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	05/29/2018
6-301.12	<i>No towels at handsink in employee restroom.</i>	05/29/2018



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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
	6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	
6-202.14	Employee restroom door not self-closing. 6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.	05/29/2018
4-302.14	Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions. 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	05/29/2018
6-501.12	Observed residual grease and dirt on the entire kitchen floor. 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.	05/29/2018
4-602.13	Observed excessive grease accumulation on the wall and hood behind the stoves. 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	05/29/2018
4-903.11	Single-service items not kept in the original protective package in drawer housing coffee filters. 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.	05/29/2018
6-501.11	Observed stained ceiling tiles in the women's restroom. 6-501.11 The physical facilities shall be maintained in good repair.	05/29/2018
6-501.12	Observed the floor in the dining area to be slick and greasy. 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.	05/29/2018
4-903.11	Wares and utensils not allowed to completely air dry before being stored or coming in contact with food. 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	05/29/2018



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	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.	
4.204.112	<i>Temperature measuring device missing in the Haiar refrigerator.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	05/29/2018

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 11 priority violations and 14 core violations of the food code. *Huiying Huang*
 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 05/23/2018
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INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010 <i>John Campbell</i>	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 05/30/2018
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