



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

DATE 02/06/2018	Page 1 of 3
TIME IN 10:51 AM	TIME OUT 12:37 PM

ESTABLISHMENT NAME Mandarin Garden		OWNER Rong Chen	PERSON IN CHARGE Tom Lin	
ADDRESS 635 South Bishop		ESTABLISHMENT LICENSE NO.	COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401	TELEPHONE NUMBER (573) 364-9610	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	41	Walk In Cooler	Fried Fish	110	Buffet
Ambient Air	40	True Single Door R/I	Egg Roll	108	Buffet
Ambient Air	27	True Two Door R/I	Mushroom	180	Buffet
Ambient Air	42	True Prep Unit	Ranch Dressing	43	Salad Buffet

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 in the kitchen.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in cold 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 the True single door reach in, and walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed excessive residual food product 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.	Corrected On-site
5-205.15	<i>Establishment's plumbing in disrepair.</i> Observed a leak at the faucet at the three vat sink. 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	02/13/2018
4-601.11(A)	<i>Observed excessive residual food product on knife blades stored on the clean magnetic strip.</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 residue and dust on the magnetic knife strip housing clean utensils adjacent to the True two door reach in.</i>	Immediate



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PRIORITY ITEMS

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	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.	
4-601.11(A)	Observed excessive residual food product on the glass, bottom shelf and tracking of 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
4-701.10	The food-contact surface of the wares and utensils not sanitized. Facility is going to use the three vat sink until ware wash machine is repaired. 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Corrected On-site
3-501.16	Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit. 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

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
4.204.112	Temperature measuring device missing in the True single door reach in. 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.	02/13/2018
3-302.12	Bulk ingredients not labeled on prep shelf adjacent to True single door reach in. 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.	02/13/2018
6-301.12	No towels at handsink in employee restroom. 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.	02/13/2018
6-202.15	Excessive air gap at the back door entrance to the kitchen. 6-202.15 Outer openings of a food establishment shall be protected against the entry of insects and rodents	02/13/2018
3-305.11	Food not protected from contamination. Observed food stored on the floor in the walk in freezer.	02/13/2018



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CORE ITEMS

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3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.

4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment.</i> Observed the ware washing machine is not properly calibrated to dispense proper ppm of bleach as a sanitizing agent. NOTE: facility must use three vat sink to wash, rinse and sanitized wares and utensils until machine is repaired. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	02/13/2018
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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 10 priority violations and 6 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.

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EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Tom Lin / Owner		DATE 02/06/2018	
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 02/13/2018