



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

DATE 11/27/2018	Page 1 of 3
TIME IN 02:57 PM	TIME OUT 04:10 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 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
WHITE RICE	149	RICE STEAMER	BEEF	39	WALKIN FRIDGE
CHICKEN	40	PREP COOLER	SHRIMP	30	PEPSI COOLER W/ ALCOHOL
LO MEIN NOODLES	36	UNDER PREP COOLER	FRIED FISH	140	STEAM TABLE BY RESTROOM
SEAFOOD CHEESE ROLL	37	PEPSI COOLER	BAKED CRAB MEAT	137	CENTER STEAM TABLE

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	Raw shell eggs stored above ready-to-eat food in True Fridge Prep Cooler. 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-302.11	Food uncovered in Pepsi Cooler. 3-302.11 Food shall be protected from cross contamination.	11/30/2018
3-501.17	Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Crab Rangoon filling was not date labeled. 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.	11/30/2018
3-101.11	Food not Safe as evidenced by Ketchup can is dented near seam with sharp corners. 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	Corrected On-site
4-601.11(A)	Residual product buildup on 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.	11/30/2018
4-601.11(A)	Excessive residual product buildup on microwave in left corner of kitchen near he grill. 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.	11/30/2018
7-102.11	Unlabeled spray bottle found by dishwasher. 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	11/30/2018



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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
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4-601.11(A)	<i>Mold and mildew buildup in ice machine.</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.	11/30/2018
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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
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3-304.14	<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.	Corrected On-site
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4-601.11(B)(C)	<i>Excessive grease; residual food buildup on Grill Hood System.</i> 4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	11/30/2018
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3-305.11	<i>Food not protected from contamination. Food stored on the floor in the Walkin Fridge and in the dry storage area.</i> 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.	Corrected On-site
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4-903.11	<i>Employee stacking wet dishes before they had air-dried.</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.	Corrected On-site
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4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Dishwasher is not dispensing sanitizer.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	11/30/2018
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3-302.12	<i>Bulk ingredients not labeled. Salt in servers station needs to be 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.	11/30/2018
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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 0 critical violations and 0 non-critical violations of the food code. ZL
 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

Until the sanitizer is working on the dishwasher, immerse all dishes and utensils in sanitizer for 1-2 minutes.

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Tom Lin / Manager <i>Tom Lin</i>		DATE 11/27/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010 <i>Bethany Black</i>	EPHS NO. 1637	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 11/30/2018