



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

TIME IN 12:30pm	TIME OUT 4:00pm
DATE 01/17/2023	PAGE 1 of 7

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: CHIN Restaurant	OWNER: Xiu Kai Zhang	PERSON IN CHARGE: Conjie Lin, Manager
ADDRESS: 1301 S. Perryville Blvd.	ESTABLISHMENT NUMBER:	COUNTY: Perry - 157
CITY/ZIP: Perryville, MO 63775	PHONE:	FAX:
P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		

ESTABLISHMENT TYPE	<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 VENDORS
	<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"/> TEMP. FOOD	

PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other \_\_\_\_\_

FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled 12/01/2022	Results <sup>Absent for E. Coli &amp; Coliform</sup>
License No. _____			

**RISK FACTORS AND INTERVENTIONS**

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance		Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			IN	OUT	N/A	Proper cooking, time and temperature
		<b>Employee Health</b>				IN	OUT	N/A
IN	OUT	Management awareness; policy present			IN	OUT	N/A	Proper reheating procedures for hot holding
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	N/A	Proper cooling time and temperatures
		<b>Good Hygienic Practices</b>				IN	OUT	N/A
IN	OUT	N/A			IN	OUT	N/A	Proper hot holding temperatures
IN	OUT	N/A			IN	OUT	N/A	Proper cold holding temperatures
IN	OUT	N/A			IN	OUT	N/A	Proper date marking and disposition
IN	OUT	N/A			IN	OUT	N/A	Time as a public health control (procedures / records)
		<b>Preventing Contamination by Hands</b>				IN	OUT	N/A
IN	OUT	N/A			IN	OUT	N/A	Consumer Advisory
IN	OUT	N/A			IN	OUT	N/A	Consumer advisory provided for raw or undercooked food
IN	OUT	N/A			IN	OUT	N/A	Highly Susceptible Populations
IN	OUT	N/A			IN	OUT	N/A	Pasteurized foods used, prohibited foods not offered
		<b>Approved Source</b>				IN	OUT	N/A
IN	OUT	N/A			IN	OUT	N/A	Chemical
IN	OUT	N/A			IN	OUT	N/A	Food additives: approved and properly used
IN	OUT	N/A			IN	OUT	N/A	Toxic substances properly identified, stored and used
IN	OUT	N/A			IN	OUT	N/A	Conformance with Approved Procedures
IN	OUT	N/A			IN	OUT	N/A	Compliance with approved Specialized Process and HACCP plan
IN	OUT	N/A			The letter to the left of each item indicates that item's status at the time of the inspection.			
IN	OUT	N/A			IN = in compliance      OUT = not in compliance N/A = not applicable      N/O = not observed COS = Corrected On Site      R = Repeat Item			

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
		Pasteurized eggs used where required					In-use utensils: properly stored		
		Water and ice from approved source					Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>				IN	OUT	N/A	Single-use/single-service articles: properly stored, used
		Adequate equipment for temperature control					Gloves used properly		
		Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
		Thermometers provided and accurate					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>				IN	OUT	N/A	Warewashing facilities: installed, maintained, used; test strips used
		Food properly labeled; original container					Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>				<b>Physical Facilities</b>			
		Insects, rodents, and animals not present					Hot and cold water available; adequate pressure		
		Contamination prevented during food preparation, storage and display					Plumbing installed; proper backflow devices		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					Sewage and wastewater properly disposed		
		Wiping cloths: properly used and stored					Toilet facilities: properly constructed, supplied, cleaned		
		Fruits and vegetables washed before use					Garbage/refuse properly disposed; facilities maintained		
							Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Conjie Lin, Manager</i>	Conjie Lin, Manager	Date: 01/18/2023
Inspector: <i>Melanie Honoas, Taylor Brady, Katalyn Pecaut</i>	Melanie Honoas, Taylor Brady, Katalyn Pecaut	Telephone No. (573) 547-6564
		PHES No. 1882, 1743, 1821
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 01/20/2023

MO 580-1814 (8-13)      DISTRIBUTION: WHITE - OWNER'S COPY      CANARY - FILE COPY      E8.37

*Lead inspector, Melanie Honoas, did not sign report. Discovers after no longer with agency. Xiu Kai Zhang*



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ESTABLISHMENT NAME CHIN Restaurant		ADDRESS 1301 S. Perryville Blvd.		CITY / ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Kolpak walk-in cooler / Kitchen		36.0	Beer kegrator / Entrance to buffet & dining area		39.0
Kolpak walk-in freezer inside of Kolpak walk-in cooler / Kitchen		-2.0	Mini cooler / Hibachi & sushi prep area		32.0
True Dr. Pepper cooler / Kitchen		35.0	White rice / hot holding in pressure cooker		155.0
Bison prep rail cooler / Kitchen		40.0	Raw beef / cold holding on tray in buffet ice bath by hibachi & sushi prep area		41.0
True Dr. Pepper beverage cooler / Entrance to buffet & dining area		34.0	Sushi roll / prepped and cold holding on ray in buffet ice bath (*Discussed)		55.0

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

	<p>Observation:          - Raw frog legs are prepped on cutting board touching raw chicken.  <b>CORRECTED:</b> Inspector observed manager voluntarily discard raw frog legs during inspection.</p> <p>Observation:          - Ice guard inside ice machine is soiled with mold-like debris.</p> <p>Observation:          - Unapproved no-splash Clorox bleach observed in warewashing area.          - Inspector observed unapproved bottles of lemon scent Lysol in kitchen area, when inspector asked food employee what the bottles of lemon scent Lysol is used for employee stated that they used the bottles of lemon scent Lysol to clean countertops in kitchen area, sides of equipment, buffet counters, and tables in dining area.  <b>CORRECTED:</b>          - Inspector advised employee to use regular unscented bleach on food-contact surfaces and areas were food is prepare and gave an information fact sheet on how to make and use an approved sanitizer for food-contact and food related surfaces.          - Inspector also observed manager provide approved unscented Clorox bleach during inspection.</p>	01/17/23 COS	
		01/20/23	
		01/17/23 COS	

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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

	<p>Observations:          - Dead roach found in dish rack holding under manual 3-compartment sink in kitchen warewashing area.          - Dead roaches found on the floor in the corners of mechanical room (where mop sink is located) in kitchen.          - Dead roaches and mice droppings found in equipment containers and on the floor underneath shelving in dry storage area near warewashing area in kitchen.          - Dead roach found underneath storage rack in flour/rice dry storage area.          - Mouse droppings found in waitress station under counter &amp; handwash sink on shelving.          - Dead bug-like debris found on floors in janitor closets, on floors along walls in dining area under tables, and on floors along walls door entrance areas.</p> <p>Observation:          - Buffet steam table wells are soiled with a build-up of lime-like debris.          - There is a build-up of ice-like debris forming on the cooling denser in True Dr. Pepper beverage cooler located between the front entrance cashier and buffet &amp; dining area. Employee has pans inside refrigeration unit to catch drips from ice build-up on cooling condenser as well.</p> <p>Observations:          - Clean drinking cups stacked on drying rack are still wet and are not completely air dried.          - Clean cooking pans stacked on drying rack are still wet and are not completely air dried.</p>	01/31/23	
		01/31/23	
		01/20/23	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Conjle Lin , Manager		Date:	01/18/2023
Inspector:	<i>Melanie Honaas, Taylor Brady, Katelyn Pecaut</i>	Telephone No.	PHES No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		(573) 547-6564	1682,1743,1821	Follow-up Date:	01/20/2023



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Raw chicken / Kitchen prep table		34.0	Hot & sour soup / hot holding on buffet steam table		140.0
Sushi / cold holding in Kolpak walk-in cooler		35.0	Black pepper chicken / cooked and placed on buffet steam table		181.0
Raw beef / cold holding in Kolpak walk-in freezer		0.0 (Frozen)	Fried rice / cooked and placed on buffet steam table		169.0
Vanilla ice cream mix / cold holding in ice cream machine hopper		38.0	Stir fried potato / hot holding on buffet steam table		160.0
Chocolate ice cream mix / cold holding in ice cream machine hopper		39.0	Baked mussel / hot holding on buffet steam table		144.0

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3-303.11	<p>Observation: - One (1) live roach crawling on the floor near manual 3-compartment sink in warewashing area.</p> <p>CORRECTED: - Inspector observed manager stomp and kill roach with his foot during inspection. Manager stated that Kammermann's Pest Control serviced restaurant on 01/02/2023. Manager also provided monthly invoices from Kammermann's Pest Control service operator which dated back to February 2022.</p>	01/17/23 COS	
	<p>Observation: - Cabbage leaves stored in uncovered container have a black mold-like debris.</p> <p>CORRECTED: - Inspector observed food employee voluntarily discard container for cabbage leaves with black mold-like debris during inspection.</p>	01/17/23	
	<p>Observation: - Covered container of cut lemons is stored within ice container in contact with ice used in customer drinks.</p> <p>CORRECTED: - Inspector observed food employee remove covered container of cut lemons stored within ice in ice container and voluntarily discarded ice during inspection.</p>	01/17/23 COS	

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6-202.14	<p>Observation: - Self-closing device is disconnected and damaged on employee restroom in kitchen, and does not self close.</p>	01/31/23	
6-501.18	<p>Observations: - Handwash sinks throughout kitchen, waitress stations, and hibachi &amp; sushi area are soiled with a soap scum-like debris. - Plumbing pipes and drains are soiled with food and mold-like debris throughout kitchen area.</p>	01/20/23	
6-501.11	<p>Observation: - There is a large hole in the wall behind ice machine.</p>	01/31/23	
6-501.16	<p>Observation: - Mops are stored in basin of mop bucket and do not have a hanger to hang up mops to air dry.</p>	01/31/23	
7-209.11	<p>Observation: - Personal employee items are stored on top of beer kegerator near dispensing tap.</p>	01/20/23	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Conjle Lin , Manager		Date: 01/18/2023
Inspector: <i>Mike Brady, Katelyn Pecaut</i>	Melanie Honaas, Taylor Brady, Katelyn Pecaut	Telephone No. (573) 547-6564 PHEs No. 1682, 1743, 1821 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 01/20/2023



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/LOCATION		TEMP. in ° F
Container of cubed chicken / cold holding in Bison prep cooler		41.0			

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4-501.14 (B)	Observations: - The internal components of Hobart high temperature dish machine is soiled with a heavy build-up of lime-like debris and pink-mold-like debris. - The dish table and pre-scrape sink in warewash area is heavily soiled with food and mold-like debris. - The drainboard in warewash area is soiled with lime-like debris. - Clean dish racks used for placing dishes through dish machine, are soiled with a build-up of grease-like debris.	01/20/23	
4-402.12 (A)	Observation: - Caulking is peeling around plumbing equipment in warewash area and is forming a mold-like debris within the peeling caulking.	01/31/23	
4-601.11 (C)	Observations: - The outsides of ice machine is soiled with lime and food-like debris. - Handles on Chinese Wok range gas stove are heavily soiled with a greasy food-like debris. - The sides of deep fryers in kitchen are soiled with greasy food-like debris. - The outside of meat grinder is soiled with food-like debris. - Shelving units and lower prep table shelving in throughout kitchen areas, dry storage, and refrigeration units are soiled with food-like debris. - Fan guard on kitchen fan is soiled with a build-up of grease-like debris.	01/31/23	

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Person in Charge /Title: **Conjie Lin , Manager** Date: **01/18/2023**

Inspector: *Melanie Honaas, Taylor Brady, Katelyn Pecaut* Telephone No. **(573) 547-6564** PHES No. **1692,1743,1821** Follow-up:  Yes  No  
 Follow-up Date: **01/20/2023**



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5-205.15 (B)	Observations: - Pipe attached to the water filter is leaking onto floor. - Water pipe in back storage room is leaking onto floor. - Water supply to handwash sink located near deep fryers is turned off during inspection. Manager turned on water supply to sink, inspector observed water leaking from faucet due to the handwash sink handle on knob for the hot water supply becoming blocked by back sidewall of hand wash sink, allowing the water supply to not be fully turn off. - Faucet on manual 3-compartment sink is leaking.	01/31/23	
6-501.12 (A)	Observations: - Wall and ceiling is soiled with dust/dirt-like debris behinds ice machine. - Tiles above pre-scrape sink in warewashing area are soiled with a mold-like debris. - Greasy food and dirt like debris found on floors throughout kitchen under shelving under cooking equipment, deep fryers, prep tables, sinks, and ice machine. - Food and dirt like debris found on floors underneath shelving in dry food storage areas. - Food and dirt like debris found on floors throughout Kolpak refrigeration units. - Food and dirt like debris found underneath counter shelving units in waitress stations. - Flooring underneath soda storage racks is soiled with food and dirt-like debris. - Floor underneath hibachi grill is soiled with food-like debris.	01/31/23	

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Inspector:	<i>Melanie Honnas, Taylor Brady, Katelyn Pann</i>		Telephone No. (573) 547-6564	PHES No. 1682,1743,1821	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: 01/20/2023		



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3-302.11 (A)(4)	<p>Observations:</p> <ul style="list-style-type: none"> <li>- Containers of broccoli and mushrooms, along with trays of shrimp and salmon is stored uncovered in Kolpak walk-in cooler.</li> <li>- Container of cabbage leaves is stored uncovered in Bison prep cooler in kitchen.</li> <li>- Tray of raw salmon is stored uncovered in True Dr. Pepper cooler in kitchen.</li> <li>- Ice cream cones are stored uncovered in container in buffet area and the ice cream cone food contact surface is present to allow contamination from customers.</li> </ul> <p>CORRECTED:</p> <ul style="list-style-type: none"> <li>- Inspector observed food employee voluntarily discarded container of cabbage leaves during inspection.</li> </ul>	01/20/23	
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