

- ☒ Food Service Establishment
☐ Retail Food Service
☐ Temporary/Seasonal
☐ Tavern/Liquor



Public Health

Macon County Health Department
 Environmental Health Office
 1221 E. Condit Street, Decatur, IL 62521-1405
 Phone: (217) 423-6988 * Fax: (217) 423-0992

- ☒ Routine Inspection
☐ Follow-up Inspection
☐ Other

Zone: 3 Risk: I

RETAIL FOOD SANITARY INSPECTION REPORT

Telephone: 423-8331

Name of Establishment: CHINA HOUSE

Address: 1205 E. EL DORADO

Owner or Operator: Meng Tian

City: DECATUR Zip Code: 62521

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules Promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the Enforcement Provisions of these acts. * = Critical Items Requiring Immediate Correction.

ITEM	X	WT	Description	ITEM	X	WT	Description	ITEM	X	WT	Description
			FOOD								
* 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
2	X	1	Original Container, Properly Labeled	19	X	2	Wash, rinse water; clean, proper temperature				INSECT, RODENT ANIMAL CONTROL
			FOOD PROTECTION	* 20	X	4	Sanitization rinse: clean, temperature, concentration	* 35	X	4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 3	X	5	Potentially hazardous food meets, temperature requirements during storage preparation, display, service and transportation.	21	X	1	Wiping cloths: clean, use restricted				FLOORS, WALLS AND CEILINGS
				22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
* 4	X	4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	37	X	1	Walls, ceiling, attached equipment: constructed good repair, clean surfaces, dustless cleaning methods
5	X	1	Thermometers provided & conspicuous	24	X	1	Storage, handling of clean equipment - utensils				LIGHTING
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	38		1	Lighting provided as required - Fixtures shielded
* 7	X	4	Unwrapped and potentially hazardous food not re-served, CROSS CONTAMINATION	26	X	2	No re-use of single-service articles				VENTILATION
8	X	2	Food protection during storage, preparation, display, service and transportation				WATER	39		1	Rooms and equipment - vented as required
9		2	Handling of food (ice) minimized, methods	* 27		5	Water source, safe: Hot and cold under pressure				DRESSING ROOMS
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	40		1	Rooms clean, lockers provided, facilities clean
			PERSONNEL	* 28		4	Sewage and waste water disposal				OTHER OPERATIONS
* 11		5	Personnel with infections restricted				PLUMBING	* 41	X	5	Toxic items properly stored, labeled and used
* 12	X	5	Hands washed and clean, good hygienic practices	29		1	Installed, maintained	42	X	1	Premises: maintained, free of litter, unnecessary articles, cleaning/ maintenance equipment properly stored, authorized personnel
13		1	Clean clothes, hair restraints	* 30		5	Cross-connection, back siphonage, back flow	43		1	Complete separation from living/sleeping quarters, laundry
			FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES	44		1	Clean, soiled linen properly stored
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	* 31		4	Number, convenient, accessible, designed, installed.				Management personnel certified
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	32	X	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue				Yes <u>X</u> No <u></u>
16	X	2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated.				GARBAGE AND REFUSE DISPOSAL				
(25) X		1	Accurate Thermometers, chemical test kits provided, gauge cock	(15) X		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean	(12)			

Temperatures: Temp/PPM Chemical Dish: 140° Hot Foods Rice 140° Cold Foods Pork, Shrimp, 45-47°
 Certified Manager: Buckley: 141° Groovy 141° Egg rolls 141°
 Name: Meng Tian No: 0173300-22 Salce 152° Chicken 70°+

Item	Rule No.	Remarks and Recommendations for Corrections	Corrected by	*
* 3	150	Raw chicken sitting out at room temp (72-75°)	F/23/18	*
"	140	Pork & Shrimp in prep table in excess of 45°+		
"	"	Eggrolls in upright cooler in excess of 47°		
4	140	Upright Cooler & prep table unable to maintain temp. - Repair.		*

Report and Instructions Received by: [Signature]

(Signature of Owner or Representative)

Date: 7.20.18 Time: 2:15 a.m. or p.m.

Sanitation Score 48 (100 Minus Demerits)

Page 1 of 5

Inspector's Signature: [Signature]

Repeat Violation



Public Health

Macon County
Health Department

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Phone 217-423-6988 FAX: 217-423-0992

SUPPLEMENTAL INSPECTION REMARKS

Food Service Establishment Report

Retail Food Sanitary Inspection Report

The following remarks supplement the inspection report of

CHINA HOUSE

(Establishment Name)

Dated 7/20/18

ITEM	RULE	OBSERVATIONS	CORRECT BY	*Repeat Violation
* 7	160	Employee slicing raw chicken,	7/23/18	
"	"	leaving to get clean dishware &		
"	"	move chicken out of walk-in without		
"	"	washing hands.		
"	"	Employee using single-serve to		
"	"	portion out raw meat & veggies,		
"	"	transferring to wok, cooking, then		
"	"	putting cooked product back in		
"	"	same single-serve container.		
"	"	Employee using same utensil to portion		
"	"	meat, to cook with, & to portion		
"	"	cooked meat in to-go containers.		
* 12	510	Employee food in multiple cookers		*
"	"	with customer food, used employee		
"	160	gloves not discarded between use,		
"	510	Employee drink out on food prep		
"	"	surfaces.		
* 20	820	Sanitizer concentration in buckets		
"	"	significantly less than appropriate		
"	"	conc. for sanitizing (< 50ppm).		
* 35	820	Front door of vestibule propped		
"	1170	Open. - Keep Closed.		
"	"	Back door threshold has opening		
"	"	- Repair.		

SANITARIAN/INSPECTOR

Inspection report received by

(Signature of Owner or Representative)



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CHINA HOUSE
(Establishment Name)

Dated 7/20/16

ITEM	RULE	OBSERVATIONS	CORRECT BY	*Repeat Violation
*41	1310	Fire extinguisher stored on product shelf (Food, Single Service)	7/23/16	
"	"	-Reorganize.		
2	110	All Secondary/Bulk Containers must have labels indicating product.		*
5	140	Thermometers missing/broken in cold-holding - Replace.		
8	140	Several food items in cold-holding & in Kitchen not shielded from sources of contamination.		*
16	830 830	Dish machine heavily soiled on exterior, possibly leaking sanitizer line, Crystallized bleach build up on Exterior.		*
17	820 820	Test strips not used appropriately to verify sanitizer concentration.		
19	820	Soaking rice, cooked pasta sitting in 3-Compartment Sink during warewashing. Not using wash, rinse, sanitize method.		
21	810	Wiping cloths (used/soiled) not stored in sanitizer between use.		*
23	400	Shelving, Prep Surfaces heavily soiled - Clean & Sanitize.		

Inspection report received by

R. Dumbury
SANTARIAN / INSPECTOR

(Signature of Owner or Representative)

me



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SUPPLEMENTAL INSPECTION REMARKS

Food Service Establishment Report

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CHINA HOUSE

(Establishment Name)

Dated 7/20/18

ITEM	RULE	OBSERVATIONS	CORRECT BY	*Repeat Violation
24	860	Utensils for rice & other hot-	7/23/18	
"	"	held foods stored in containers		
"	"	of water ^{soaked} between use.		
26	600	Employee using same single-		*
"	"	service containers for raw &		
"	"	cooked product.		
32	1110	Restroom door does not self-		
"	"	close tightly.		
33	1130	Garbage can adjacent to prep		*
"	"	Open front door does not have		
"	"	covering.		
36	1200	Rice bags on top of shelf, floor		
"	"	beneath heavily soaked, in dry		
"	"	storage.		
37	1210	Walls behind 3-compartment sink		*
"	"	heavily soaked - Clean & Sanitize.		
42	1350/1390	Wrench & bolts sitting out on		
"	"	food prep surface, unused equipment		
"	"	stored in back, Kitchen contains		
"	"	unnecessary equipment in excess.		
"	"	- Discard, Remove, Organize		

R. Dambury
SANITARIAN/INSPECTOR

Inspection report received by *[Signature]*

(Signature of Owner or Representative)

me

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Macon County
Health Department

Retail Food Sanitary Inspection Report

CHINA HOUSE
(Establishment Name)

Dated 7/20/18

ITEM	RULE	OBSERVATIONS	CORRECT BY	*Repeat Violation
		<p>Due to Score of 48/100 (below 60/100) facility now closed; Macan County Food Permit now Suspended.</p> <p>Permit may be reinstated when score of 85 or greater is achieved upon reinspection.</p> <p>HACCP: Hygienic Employee Practices</p>		

~~SANITARIAN/INSPECTOR~~

Inspection report received by

(Signature of Owner or Representative)

Complaint # F-2850

MACON COUNTY HEALTH DEPARTMENT

1221 E. Condit St.

Date: 7/23/18

Complaint Investigation Record

Decatur, IL 62521

(217) 423-6988

Circle One: PC Letter In Person Anonymous Email Received by: SU

Name/Address/Phone of Complainant: _____

Site of Nuisance: China House, 1205 E. Eldorado, Decatur, IL 62521

What Day did this happen? 7/18/18

What Time? _____

Reported to Staff? Yes or No If so, who did you talk to? _____
(circle)

Details of Complaint: _____

Caller had vegetable fried rice about 8:00 pm. Early the next morning he had sever vomiting and diarrhea. He did go to
urgent care

Name/Address/Telephone:
of Owner/Occupant Involved

Mengqing Tian, Owner/Manager

Applicable State Statue, Local Ordinance, Code, Rule or Regulation: 750.160, 750.140

Facts Determined by Investigation:

Due to nature of recent routine inspection (cross-contamination, cold-held temp. not adequate in multiple cookers) possibility of Foodborne Illness exists.

Recommendations:

Maintain correct handling & safe food practices - will follow-up to ensure practices remain in place. Follow ALL recommendations made during routine inspection.

Final Disposition:

COMPLAINT FOUNDED

Investigator:

R. J. Damburg

Date:

7.23.18

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- ☐ Routine Inspection
☒ Follow-up Inspection
Other REOPEN COMPLAINT: F-2850

Zone: 3 Risk: I

RETAIL FOOD SANITARY INSPECTION REPORT

Telephone: 423-8331

Name of Establishment: CHINA HOUSE

Address: 1205 E. ELIDORADO

Owner or Operator: Mengqing Tian

City: DECATUR Zip Code: 62521

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules Promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the Enforcement Provisions of these acts. * = Critical Items Requiring Immediate Correction.

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FOOD PROTECTION															
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9		2	Handling of food (ice) minimized, methods	WATER				39		1	Rooms and equipment - vented as required				
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PERSONNEL												40		1	Rooms clean, lockers provided, facilities clean
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FOOD EQUIPMENT AND UTENSILS												43		1	Complete separation from living/sleeping quarters, laundry
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16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated.	31		4	Number, convenient, accessible, designed, installed.				Yes _____ No _____				
17		1	Accurate Thermometers, chemical test kits provided, gauge cock	32	X	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue								
												GARBAGE AND REFUSE DISPOSAL			
				33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean								

Temperatures: Temp/PPM Chemical CL: 100ppm Hot Foods NA Cold Foods Chicken 40°
Certified Manager: _____ NA _____ Pork 39°
Name: _____ No: _____ Shrimp 40°

Item	Rule No.	Remarks and Recommendations for Corrections	Corrected by	*
* 35	1170	Front vestibule door now kept closed - Repair	8/6/18	*
"	"	Self-Closing Mechanism.	1	
2	110	All secondary containers must have labels	CPI	*
32	1110	Restroom door does not self-close tightly - Repair	8/6/18	*
			1	

Report and Instructions Received by: X (Signature of Owner or Representative)

Date: 7.23.18 Time: 10:30 a.m. or p.m.

Sanitation Score 97X (100 Minus Demerits)

Page 1 of 2

Inspector's Signature: R. D. Dumborg

* Repeat Violation



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CHINA HOUSE

Dated

7.23.18

(Establishment Name)

ITEM	RULE	OBSERVATIONS	CORRECT BY	*Repeat Violation
		- COMPLAINT: F-2850 -		
		DETAILS: Complainant ate vegetable fried rice in late evening of 7/18/18. Early morning on 7/19/18 complainant began experiencing severe vomiting & diarrhea.		
		FINDINGS: Due to significant cross-contamination issues found during routine inspection on 7/20/18, as well as issues found with cold-held product temps, possibility of Food-Borne Illness exists: <u>COMPLAINT FOUNDED</u>		
		Will continue to follow-up with establishment to ensure that handling & practices are maintained routinely.		
		At this time, establishment has completed extensive cleaning process, has outlined & discussed appropriate handling of product & Smart food practices. Establishment allowed to reopen at this time; 2018 Food Service Permit reinstated!		

* Will return in 10 days (8/6/18) to verify correction of Critical violation #35 & Non-critical Violation #32. Critical Violation Follow-up will result in \$75.00 fine.

K. J. Dambury
SANITARIAN/INSPECTOR

Inspection report received by [Signature]
(Signature of Owner or Representative)

Handwritten initials