

Food Service Establishment
 Retail Food Service
 Temporary/Seasonal
 Tavern/Liquor



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. ELDORADO
 City: DECATUR Zip Code: 62521

Owner or Operator: Meng Tran
 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	Original Container, Properly Labeled	19	X	Wash, rinse water; clean, proper temperature			INSECT, RODENT ANIMAL CONTROL			
* 3	X	5 Potentially hazardous food meets, temperature requirements during storage preparation, display, service and transportation.	20	X	Sanitization rinse: clean, temperature, concentration	* 35	X	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals			
* 4	X	4 Facilities to maintain product temperature	21	X	Wiping cloths: clean, use restricted			FLOORS, WALLS AND CEILINGS			
5	X	1 Thermometers provided & conspicuous	22	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	36	X	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods			
6	X	2 Potentially hazardous food properly thawed	23	X	Non-food contact surfaces of equipment and utensils clean	37	X	Walls, ceiling, attached equipment: constructed good repair, clean surfaces, dustless cleaning methods			
* 7	X	4 Unwrapped and potentially hazardous food not re-served, CROSS CONTAMINATION	24	X	Storage, handling of clean equipment - utensils			LIGHTING			
8	X	2 Food protection during storage, preparation, display, service and transportation	25	X	Single-service articles, storage, dispensing	38	1	Lighting provided as required - Fixtures shielded			
9	2	Handling of food (ice) minimized, methods	26	X	No re-use of single-service articles			VENTILATION			
10	1	Food (ice) dispensing utensils properly stored				39	1	Rooms and equipment - vented as required			
PERSONNEL											
* 11	5	Personnel with infections restricted	27	5	Water source, safe: Hot and cold under pressure			DRESSING ROOMS			
* 12	X	5 Hands washed and clean, good hygienic practices	28	4	Sewage and waste water disposal	40	1	Rooms clean, lockers provided, facilities clean			
13	1	Clean clothes, hair restraints	29	1	Plumbing			OTHER OPERATIONS			
FOOD EQUIPMENT AND UTENSILS											
14	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	30	5	Installed, maintained	* 41	X	Toxic items properly stored, labeled and used			
15	1	Non-Food contact surfaces: designed, constructed, maintained, installed, located			Cross-connection, back siphonage, back flow	42	1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel			
16	X	2 Dishwashing facilities: designed, constructed, maintained, installed, located, operated.			TOILET AND HAND-WASHING FACILITIES	43	1	Complete separation from living/sleeping quarters, laundry			
17	X	1 Accurate Thermometers, chemical test kits provided, gauge cock	31	4	Number, convenient, accessible, designed, installed.	44	1	Clean, soiled linen properly stored			
25	X		33	X	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean	* 45		Management personnel certified			
			(15)	X		(2)		Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

Temperatures: Temp/PPM Chemical

Certified Manager:

Name: Meng Tran

No: 0173300-22

Dish: Ch.50g Hot Foods Rice

140°

Cold Foods

Pork Shrimp, 45-67

Buckets: 0 ppm

141°

Egg rolls.

Gravy Salad

152°

Chicken 70°+

Item	Rule No.	Remarks and Recommendations for Corrections	Corrected by
* 3	+50°	Raw chicken sitting out at room temp. (72-75°) 7/23/16	X
"	140	Pork & Shrimp in prep table in excess of 45°+?	X
"	"	Eggrolls in upright cooler in excess of 47°.	X
4	140	Upright cooler & prep table unable to maintain temp. - Repair.	X
"	"		X

Report and Instructions Received by: X

(Signature of Owner or Representative)

Date: 7.20.16 Time: 2:15 a.m. or p.m.

Sanitation Score 48 (100 Minus Demerits)

Page 1 of 5

Inspector's Signature: R. J. Amburgey

Repeat Violation *



Public Health
Macon County
Health Department

Macon County Health Department

1221 E. Condit St., Decatur, Illinois 62521-1405
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, leaving to get clean dishware of	7/23/18	
"	"	Move chicken out of walk-in without		
"	"	Washing hands.		
"	"	Employee using single-service to		
"	"	portion out raw meat & veggies,		
"	"	transferring to wok, cooking, then		
"	"	putting cooked product back in		
"	"	same single-service 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 coolers		*
"	"	With customer food. Used employee		
"	160	Gloves not discarded between use,		
"	510	Employee drinks out out food prep		
"	"	Surfaces.		
*20	820	Sanitizer concentration in buckets		
"	"	Significantly less than appropriate		
"	"	Carc. for Sanitizing (< 50 ppm).		
*35	820 RD	Front door of vestibule propped		
"	1170	Open. - Keep Closed.		
"	"	Back door threshold has opening		
"	"	- Repair.		

R. J. Anthony
SANITARIAN/INSPECTOR

Inspection report received by *K. G.*

(Signature of Owner or Representative)



Public Health
Macon County
Health Department

Macon County Health Department

1221 E. Condit St., Decatur, Illinois 62521-1405
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 7/20/16

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	Dish machine heavily soiled on exterior possibly leaking Sanitizer line, Crystallized bleach build up		*
"	"	On Exterior.		
17	820	Test strips not used appropriately to verify Sanitizer concentration.		
"	"			
19	820	Soaking rice, Cooked pasta sitting in 3-Compartment Sink during unwashing. Not rinsing wash, rinse, Sanitize methods.		
"	"			
21	810	Wiping cloths (wet/soiled) not stored in Sanitizer between use.		*
"	"			
23	800	Shelving, Prep Surfaces heavily soiled & clean & Sanitize.		

R. J. Denbury
SANITARIAN / INSPECTOR

Inspection report received by

N/A
(Signature of Owner or Representative)



Macon County Health Department

1221 E. Condit St., Decatur, Illinois 62521-1405
Phone 217-423-6988 FAX: 217-423-0992

Public Health

**Macon County
Health Department**

SUPPLEMENTAL INSPECTION REMARKS

Food Service Establishment Report

Retail Food Sanitary Inspection Report

The following remarks supplement the inspection report of

CHINA HOUSE

Dated 7/20/18

(Establishment Name)

ITEM	RULE	OBSERVATIONS	CORRECT BY	•Repeat Violation
24	860	Quantity for rice of other hot-	7/23/16	
"	"	Wet food stored in containers		
"	"	of water ^{Soiled} 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 Cans adjacent to prepared		*
"	"	Open front door does not have		
"	"	Covering.		
36	1200	Rice bags on top of shelf, floor		
"	"	beneath heavily soiled, in dry		
"	"	Storage.		
37	1210	Walls behind 3-Compartment Sink		*
"	"	heavily soiled - Clean & Sanitize.		
42	1350	wrench & bolts sitting out on		
"	1340	Food prep surface, Unused equipment		
"	"	Stored in back, Kitchen contains		
"	"	Unnecessary equipment in excess.		
"	"	-Discard, Remove, Organize		

SACRIFICIAL INSPECTOR

Inspection report received by

(Signature of Owner or Representative)



Macon County Health Department

1221 E. Condit St., Decatur, Illinois 62521-1405
Phone 217-423-6988 FAX: 217-423-0992

Public Health

Macon County Health Department

SUPPLEMENTAL INSPECTION REMARKS

Food Service Establishment Report

Retail Food Sanitary Inspection Report

The following remarks supplement the inspection report of

(Establishment Name)

Dated 7/20/18

Inspection report received by

~~SANITARIAN/INSPECTOR~~

(Signature of Owner or Representative)

Complaint # F-2850
Date: 7/23/18

MACON COUNTY HEALTH DEPARTMENT
Complaint Investigation Record

1221 E. Condit St.
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 coolers) possibility of foodborn
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. Domburg

Date: 7-23-18

Food Service Establishment
 Retail Food Service
 Temporary/Seasonal
 Tavern/Liquor



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

Zone: 3 Risk: I

RETAIL FOOD SANITARY INSPECTION REPORT

Routine Inspection
 Follow-up Inspection
 Other REOPEN
 COMPLAINT: F-2850
 Telephone: 423-8331

Name of Establishment: CHINA HOUSE

Address: 1205 E. EL DORADO

Owner or Operator: Mengqing Tian

City: DECATOR 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	2		Wash, rinse water; clean, proper temperature				INSECT, RODENT ANIMAL CONTROL
FOOD PROTECTION											
* 3	5		Potentially hazardous food meets, temperature requirements during storage preparation, display, service and transportation.	* 20	4		Sanitization rinse: clean, temperature, concentration	* 35	X	4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4	4		Facilities to maintain product temperature	21	1		Wiping cloths: clean, use restricted				FLOORS, WALLS AND CEILINGS
5	1		Thermometers provided & conspicuous	22	2		Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	36	1		Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6	2		Potentially hazardous food properly thawed	23	1		Non-food contact surfaces of equipment and utensils clean	37	1		Walls, ceiling, attached equipment: constructed good repair, clean surfaces, dustless cleaning methods
* 7	4		Unwrapped and potentially hazardous food not re-served, CROSS CONTAMINATION	24	1		Storage, handling of clean equipment - utensils				LIGHTING
8	2		Food protection during storage, preparation, display, service and transportation	25	1		Single-service articles, storage, dispensing	38	1		Lighting provided as required - Fixtures shielded
9	2		Handling of food (ice) minimized, methods	26	2		No re-use of single-service articles				VENTILATION
10	1		Food (ice) dispensing utensils properly stored	27	5		WATER	39	1		Rooms and equipment - vented as required
PERSONNEL											
* 11	5		Personnel with infections restricted	28	4		SEWAGE				DRESSING ROOMS
* 12	5		Hands washed and clean, good hygienic practices	29	1		SEWAGE and waste water disposal	40	1		Rooms clean, lockers provided, facilities clean
13	1		Clean clothes, hair restraints	30	5		PLUMBING				OTHER OPERATIONS
FOOD EQUIPMENT AND UTENSILS											
14	2		Food (ice) contact surfaces: designed, constructed, maintained, installed, located	31	4		TOILET AND HAND-WASHING FACILITIES	* 41	5		Toxic items properly stored, labeled and used
15	1		Non-Food contact surfaces: designed, constructed, maintained, installed, located	32	X	2	Number, convenient, accessible, designed, installed.	42	1		Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
16	2		Dishwashing facilities: designed, constructed, maintained, installed, located, operated.				Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43	1		Complete separation from living/sleeping quarters, laundry
17	1		Accurate Thermometers, chemical test kits provided, gauge cock				GARBAGE AND REFUSE DISPOSAL	44	1		Clean, soiled linen properly stored
								* 45			Management personnel certified
									Yes	No	

Temperatures: Temp/PPM Chemical Cl:100ppm

Hot Foods

Cold Foods

Certified Manager:

Name: _____

No: _____

NA

Chicken

40°

Beef

39°

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	CDI	*
32	1110	Restroom door does not self-close tightly - Repair	8/6/18	*

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)

Inspector's Signature: R. D. Sculley

Repeat Violation W



Public Health
Macon County
Health Department

Macon County Health Department

1221 E. Condit St., Decatur, Illinois 62521-1405
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 7.23.18

ITEM	RULE	OBSERVATIONS	CORRECT BY	*Repeat Violation
		<p><u>- COMPLAINT: F-2850 -</u></p> <p><u>DETAILS:</u> Complainant ate vegetable fried rice in late evening of 7/18/18. Early morning on 7/19/18 complainant began experiencing severe vomiting & diarrhea.</p> <p><u>FINDINGS:</u> 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></p> <p>will continue to follow-up with establishment to ensure that handling & practices are maintained properly.</p> <p>At this time, establishment has completed extensive cleaning process, has outlined & discussed appropriate handling of product & Smart food practices.</p> <p>Establishment allowed to reopen at this time; 2018 Food Service Permit reinstated!</p>		

* 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.

L. Donbury
SANTAFARIAN INSPECTOR

(Signature of Owner or Representative)

KW