



Food Establishment Inspection Report				
Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations No. Of Repeat Factor/Intervention Violations	3 0	Date: 6/25/2024 Time In: 11:47 AM Time Out: 1:00 PM	
Establishment: CHINA GARDEN	Address: 245 BEAVER CREEK CTR	City/State: North Liberty, IA	Zip: 52317	Telephone: 3196652674
License/Permit#: 213679 - Food Service Establishment License	Permit Holder: WENDONG WANG	Inspection Reason: Physical Recheck	Est. Type: Restaurants	Risk Category: Risk Level 4 (High)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

<table border="1" style="width:100%; border-collapse: collapse;"> <tr><td colspan="2">Supervision</td></tr> <tr><td>1. Person in charge present, demonstrates knowledge, and performs duties</td><td style="text-align: center;">IN</td></tr> <tr><td>2. Certified Food Protection Manager</td><td style="text-align: center;">N/O</td></tr> <tr><td colspan="2">Employee Health</td></tr> <tr><td>3. Management, food employee and conditional employee knowledge, responsibilities and reporting</td><td style="text-align: center;">IN</td></tr> <tr><td>4. Proper use of exclusions and restrictions</td><td style="text-align: center;">N/O</td></tr> <tr><td>5. Procedures for responding to vomiting and diarrheal events</td><td style="text-align: center;">IN</td></tr> <tr><td colspan="2">Good Hygienic Practices</td></tr> <tr><td>6. Proper eating, tasting, drinking, or tobacco use</td><td style="text-align: center;">N/O</td></tr> <tr><td>7. 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Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority PF- Priority Foundation C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
8.	2-301.12	P	Observation: Employee was observed washing hands without soap. Corrected by: Inspector informed employee of correct handwashing procedure. Employee rewashed hands.	COS
10.	5-205.11	PF	Observation: Large bucket stored in basin of hand sink next to walk in fridge. Plastic container stored in hand sink on grill line. Corrected by: Person in charge moved items from hand sinks to allow for easy access and prevent contamination.	COS
28.	7-102.11	PF	Observation: Multiple spray bottles underneath 3 bay sink lack label with common name.	7/5/2024

GOOD RETAIL PRACTICES

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
43.	3-304.12	C	Observation: Scoops in bulk seasoning bin lacks designated handle. Corrected by: Scoops without dedicated handles were removed from bins and replaced with scoops with designated handles.	COS
47.	4-101.11(A)	P	Observation: Sauce stored in original metal tin can after opening. Corrected by: Person in charge moved sauce to a food safe container.	COS

Inspection Published Comment:

This onsite visit is a recheck in reference to a Routine inspection conducted on (6/6/2024).

The following items have been corrected:

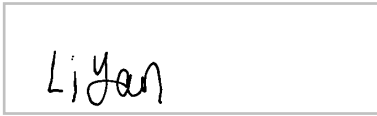
- #1 Person in charge is on site at time of inspection
- #3: Employees are now informed in a verifiable manner of their reporting procedures using forms 1b.
- #5: Written procedures for the clean-up of vomit and diarrheal incidents were provided during the inspection.
- #10: Employees are aware of when to wash hands.
- #10: Hand sinks are supplied with paper towels and are accessible.
- #15: All raw items properly stored in coolers throughout establishment.
- #23: Commercial food containers are dated marked with the day the item is opened.
- #35: Food items are thawed correctly.
- #37: Bulk containers of spices are labeled with common name.
- #40: Employees are observed wearing effective hair restraints.
- #41: Sanitizer was set up at time of inspection and tested at the correct PPM.
- #43: In use utensils were stored correctly to prevent contamination.
- #47: Foods were stored in food safe containers.
- #56: Employee personal items were store designated areas.

In order to ensure violations corrected on site at time of inspection remain in compliance. A physical re-check will be conducted on or around (7/5/2024) to verify corrections have been made.

Follow-up will be completed on or after 7/5/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_28ToxicSubstancesIdentifiedStoredAndUsed	28 Toxic substances identified stored and used
DIA_8HandsCleanAndProperlyWashed	8 Hands Clean and Properly Washed

A rectangular box containing the handwritten name "Liyan" in black ink.

Wang Liyan
Person In Charge

A rectangular box containing the handwritten name "Laura Sneller" in black ink.

Laura Sneller
Inspector