



Delaware County Health Department

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CERTIFIED FOOD HANDLER

CHENG YONG HUANG # 7025596

Expire 4/12/2015

Date of Inspection

3/14/12

Release Date

3/24/12

Follow Up (Yes - No)

NO

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Based on an inspection this day, the item(s) noted below identify violation(s) of 410 IAC 7 - 24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name CHINA KITCHEN		Telephone Number (765) 282-9199	
Establishment Address (number and street, city, state, ZIP code) 833 S TILLOTSON AVE MUNCIE IN 47304			
E-Mail Address		Purpose: 1 - ROUTINE	Menu Type: 3 - ADVANCED PREP
Owner's Name QIN WEI		SUMMARY OF VIOLATIONS: CRITICAL / NON-CRITICAL / REPEAT C <u>2</u> NC <u>3</u> R <u>1</u>	
Owner's Address (city, state, ZIP code) 1605 S OHARE BLVD YORKTOWN IN 47396			
Name of Person In Charge QIN WEI			
Establishment Identification Number 460	County 1 8		

* Critical items are identified in the narrative columns marked "C" ("NC" Non-Critical)

* Violation(s) repeated from previous inspections are denoted in the "SUMMARY OF VIOLATIONS" and in the narrative below as "R"

ORIGINAL

Annex Key	C / NC	R	Section #	Narrative	Corrected By Date
5AABCD	C	R	189	Section 189..Potentially hazardous food; cooling. One large wok on stored on the wok station was observed filled with chicken broth and eight whole, cooked chickens all of which measured 73F at 10:25 a.m. after being left room temperature overnight.	All voluntarily discarded.
16C	C		177	Three large, metal strainer pans filled with fried rice, placed in the walk-in cooler between 9-10 p.m. on 03/12/2012 measured between 49F-53F at 11:00 a.m. on 03/13/2012. The rice in the center never completely cooled after more then twelve hours.	Today
23C	NC		425	Section 425..Storing maintenance tools. Two fly swatters were observed hanging directly over the kitchen prep table.	Today
	NC		234	Three tongs and one large, serving spoon were observed stored in stagnate, 80F water at the hot/holding unit in the kitchen.	Already corrected
24	NC		413	Section 413..Protected outer openings. The back door was blocked open but the screen door was not closed to prevent insects or rodents.	Already corrected
				An employee health policy was discussed.	

COMPLETED

Received By (Name and Title Printed) Qu Wei	Inspected By: SHARON PATTEE
Received By: (Signature) <i>Qu Wei</i>	Inspector Signature: <i>Sharon Pattee</i>
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