

Retail Food Facility Inspection Report

Facility: GRAND CHINA Facility ID: 141556
Owner: GRAND CHINA CHINESE RESTAURANT
Address: 156 LANCASTER AVE
City/State: Columbia PA
Zip: 17512 **County:** Lancaster **Region:** Region 6E
Phone: (717) 684-9551

Insp. ID: 786957
Insp. Date: 3/3/2020
Insp. Reason: Follow-up
No. of Risk Factors: 7
No. of Repeat Risk Factors: 4
Overall Compliance: OUT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

| Supervision | | Protection From Contamination | |
|--|-----------|--|-----------|
| 1. Person in charge present, demonstrates knowledge, & performs duties | Out | 14. Food separated & protected | Out, C, R |
| Employee Health | | 15. Food-contact surfaces: cleaned & sanitized | Out, C, R |
| 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting | In | 16. Proper disposition of returned, previously served, reconditioned, & unsafe food | In |
| 3. Proper use of restriction & exclusion | In | Time/Temperature Control for Safety | |
| 4. Procedure for responding to vomiting & diarrheal events | In | 17. Proper cooking time & temperatures | N/O |
| Good Hygienic Practices | | 18. Proper reheating procedures for hot holding | N/O |
| 5. Proper eating, tasting, drinking, or tobacco use | Out, C, R | 19. Proper cooling time & temperatures | N/O |
| 6. No discharge from eyes, nose, & mouth | In | 20. Proper hot holding temperatures | In |
| Preventing Contamination by Hands | | 21. Proper cold holding temperatures | Out, C |
| 7. Hands clean & properly washed | Out, C | 22. Proper date marking & disposition | In |
| 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed | In | 23. Time as a public health control: procedures & records | N/A |
| 9. Adequate handwashing sinks properly supplied & accessible | Out, R | Consumer Advisory | |
| Approved Source | | 24. Consumer advisory provided for raw / undercooked foods | N/A |
| 10. Food obtained from approved source | In | Highly Susceptible Population | |
| 11. Food received at proper temperature | N/A | 25. Pasteurized foods used; prohibited foods not offered | N/A |
| 12. Food in good condition, safe, & unadulterated | In | Food/Color Additives & Toxic Substances | |
| 13. Required records available: shellstock tags, parasite destruction | N/A | 26. Food additives: approved & properly used | N/A |
| | | 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored | In |
| | | Conformance with Approved Procedures | |
| | | 28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan | N/A |

GOOD RETAIL PRACTICES

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

| Safe Food & Water | | Proper Use of Utensils | |
|---|----|--|-----|
| 29. Pasteurized eggs used where required | In | 42. In-use utensils: properly stored | Out |
| 30. Water & ice from approved source | In | 43. Utensils, equipment & linens: properly stored, dried & handled | In |
| 31. Variance obtained for specialized processing methods | In | 44. Single-use/single-service articles: properly stored & used | In |
| Food Temperature Control | | 45. Gloves used properly | In |
| 32. Proper cooling methods used; adequate equipment for temperature control | In | Utensils, Equipment & Vending | |
| 33. Plant food properly cooked for hot holding | In | 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used | Out |
| 34. Approved thawing methods used | In | 47. Warewashing facilities: installed, maintained & used; test strips | In |
| 35. Thermometers provided & accurate | In | 48. Non-food contact surfaces clean | In |
| Food Identification | | Physical Facilities | |
| 36. Food properly labeled; original container | In | 49. Hot & cold water available; adequate pressure | In |
| Prevention of Food Contamination | | 50. Plumbing installed; proper backflow devices | In |
| 37. Insects, rodents & animals not present | In | 51. Sewage & waste water properly disposed | In |
| 38. Contamination prevented during food preparation, storage & display | In | 52. Toilet facilities: properly constructed, supplied, cleaned | In |
| 39. Personal cleanliness | In | 53. Garbage/refuse properly disposed; facilities maintained | In |
| 40. Wiping cloths: properly used & stored | In | 54. Physical facilities installed, maintained, & clean | In |
| 41. Washing fruit & vegetables | In | 55. Adequate ventilation & lighting; designated areas used | In |

FOOD EMPLOYEE CERTIFICATION

| Certified Food Employee | | Certificate | |
|---|----|--|----|
| 56. Certified Food Employee employed; acts as PIC; accessible | In | 57. Certified food manager certificate: valid & properly displayed | In |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|--------------------------------|----------------------------|-----------|---------------|----------------------|-----------|---------|----------|
| 3/3/2020 | QUIYAN LIN (Signature on File) | | 3/15/2020 | Theresa Mosby | <i>Theresa Mosby</i> | 3/3/2020 | 1:00 PM | 2:35 PM |

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OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

| Item Number | Violation of Code | Comment | Correct By Date | Repeat Violation |
|-------------|-------------------------|--|-----------------|------------------|
| 1. | 2 - 102.11(A-C1)(C4-16) | The Person in Charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection. | | |
| 5. | 2 - 401.11 | An open employee's beverage container was observed on top of the bain marie, a food preparation area. | | Repeat Violation |
| 7. | 2 - 301.12 | Food Employee did not follow proper hand washing procedure. Soap and warm water not used. | | |
| 7. | 2 - 301.14 | Food Employee observed donning single use gloves without a prior hand wash. | | |
| 9. | 5 - 204.11 | The food facility does not have a hand-wash sink located in the food prep / warewashing area. | | Repeat Violation |
| 14. | 3 - 302.11 | Observed raw chicken and raw shell eggs stored above broccoli and shredded lettuce in the reach-in refrigerator. | | Repeat Violation |
| 14. | 3 - 302.11 | Observed raw chicken stored above assorted sauces in the reach-in refrigerator. | | Repeat Violation |
| 15. | 4 - 601.11(A) | Old food residue observed on the can opener and inside the meat grinder. | | Repeat Violation |
| 21. | 3 - 501.16(A2)(B) | Observed egg rolls, and two bins of chicken were held at 54, 48, 53°F respectively for an unknown amount of time, in the cooking, rather than 41°F or below as required. New Violation. | | |
| 42. | 3 - 304.12 | Food utensils for rice observed stored in a container of water which is not maintained at 135°F. | 3/4/2020 | |
| 46. | 4 - 202.16 | Observed cardboard and aluminum foil, not easily cleanable, being used to line shelves and the fire suppression pipes. | 3/7/2020 | |
| 46. | 4 - 501.12 | Observed deeply scored cutting boards not resurfaced or discarded as required. | 3/6/2020 | |

PUBLISHED COMMENTS

This is a FOLLOW-UP inspection, the facility is again placed OUT OF COMPLIANCE and a follow-up will be scheduled. A WARNING LETTER will be sent to the facility and a WRITTEN RESPONSE is required. The facility will not be granted a license at this time.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.

Reviewed, emailed, and provided a printed copy of the inspection report to Quiyan Lin ~ Certified Food Manager.