



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

United China
164 West Street, Suite E
Ware, MA 01082
Permit #:

Inspection #: 7EE47EE
Started: 4/15/26 3:16 PM
Closed: 4/22/26 4:36 PM
Type: Routine
Inspector: John M. Prenosil

Category: Full Service Restaurant
Phone: 413-967-0311
Risk Level: 3
PIC: Ting Ly

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance, OUT = out of compliance, N/O = not observed, N/A = not applicable, COS = corrected on-site during inspection **Repeat Violations in Yellow**

Supervision 1-2	#V IN OUTNA NOCOS	Protection From Contamination 15-17	#V IN OUTNA NOCOS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	15. Food separated and protected	3 <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Employee Health 3-5	#V IN OUTNA NOCOS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Time/Temperature Control for Safety 18-24	#V IN OUTNA NOCOS
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	18. Proper cooking time & temperatures	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Good Hygienic Practices 6-7	#V IN OUTNA NOCOS	20. Proper cooling time and temperature	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	21. Proper hot holding temperatures	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	22. Proper cold holding temperatures	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Preventing Contamination by Hands 8-10	#V IN OUTNA NOCOS	23. Proper date marking and disposition	1 <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
8. Hands clean & properly washed	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Consumer Advisory 25	#V IN OUTNA NOCOS
10. Adequate handwashing sinks supplied and accessible	1 <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
Approved Source 11-14	#V IN OUTNA NOCOS	Highly Susceptible Populations 26	#V IN OUTNA NOCOS
11. Food obtained from approved source	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
12. Food received at proper temperature	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Food/Color Additives and Toxic Substances 27-28	#V IN OUTNA NOCOS
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	27. Food additives: approved & properly used	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
		Conformance with Approved Procedures 29	#V IN OUTNA NOCOS
		29. Compliance with variance/specialized process/HACCP	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

Good Retail Practices

Safe Food and Water 30-32	#V	IN	OUT	NA	NOCOS	Proper Use of Utensils 43-46	#V	IN	OUT	NA	NOCOS
30. Pasteurized eggs used where required		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control 33-36	#V	IN	OUT	NA	NOCOS	46. Gloves used properly	#V	IN	OUT	NA	NOCOS
33. Proper cooling methods used; adequate equip. for temp. control		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending 47-49					
35. Approved thawing methods used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification 37	#V	IN	OUT	NA	NOCOS	49. Non-food contact surfaces clean	#V	IN	OUT	NA	NOCOS
37. Food properly labeled; original container		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS	Physical Facilities 50-56					
38. Insects, rodents & animals not present	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	51. Plumbing installed; proper backflow devices		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						State/Local Regulations	#V	IN	OUT	NA	NOCOS
						State / Local regulation violation		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Priority	Priority f	Core	Total
1	2	17	20

Inspector Signature

PIC Signature

Re-Inspection Scheduled on 4/29/2026

Violations Cited

10 Pf 5-202.12 (A)(B) Handwashing Sink, Installation

Code Description: A handwashing lavatory shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used at a handwashing sink.

Notes: Hand sink in kitchen did not have 100F hot water. Water was allowed to run for several minutes and only reached 72F. Water also drained slowly possibly indicating a potential plumbing issue.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 10 days.

15 C 3-302.11 (A)(3) Using clean and sanitized equipment

Code Description: Food shall be protected from cross contamination by cleaning equipment and utensils as specified under paragraph 4-602.11(A) and sanitizing as specified under section 4-703.11.

Notes: Colander and saucepan resting on top of uncovered food items in prep station. If stacking containers, food items must be covered and protected from cross contamination.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

15 C 3-302.11 (A)(4) Packaged and/or wrapped foods

Code Description: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.

Notes: Unsanitized plastic bag resting on top of food. To prevent cross contamination do not store unsanitized items on top of food products.

Area: walk in cooler



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

15 C 3-302.11 (A)(4) Packaged and/or wrapped foods

Code Description: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.

Notes: Food items being stored in broken plastic containers. Numerous containers in cold holding units were broken and had exposed sharp shards. Discard broken containers and replace with freezer safe/food safe covered containers.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

23 Pr 3-501.18 Ready-to-Eat Food Disposition

Code Description: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.

Notes: Multiple prepped food items in walk in cooler, including raw chicken and beef, had no date marking. Once prepped, all food items must be marked with either the prep or use by dates.

Area: walk in cooler



In accordance with Section 8-405.11 this violation must be corrected within 72 hours.

38 C 6-501.111 (A)(B)(D) Controlling Pests

Code Description: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.

Notes: Cobwebs and dead spiders observed in dry storage room.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

41 C 3-304.14 (A)-(E) Wiping Cloths, Use Limitation

Code Description: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.



Notes: Sanitizing cloth not being stored submerged in sanitizing solution. Store cloth submerged.

Area: kitchen

In accordance with Section 8-405.11 this violation must be corrected within 90 days.

43 C 3-304.12 In-Use Utensils/Between-Use Storage

Code Description: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



Notes: Unauthorized scoop without a handle resting in food product. To prevent cross contamination scoops must have a handle that remains out of the food product. Container has accumulation of dried food debris and shows evidence of infrequent cleaning. Container should be washed/rinsed/sanitized when empty and before refilling.

In accordance with Section 8-405.11 this violation must be corrected within 90 days.

43 C 3-304.12 In-Use Utensils/Between-Use Storage

Code Description: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



Notes: Unauthorized scoop without a handle resting in food product. To prevent cross contamination scoops must have a handle that remains out of the food product. Container has accumulation of dried food debris and shows evidence of infrequent cleaning. Container should be washed/rinsed/sanitized when empty and before refilling.

Area: walk in cooler

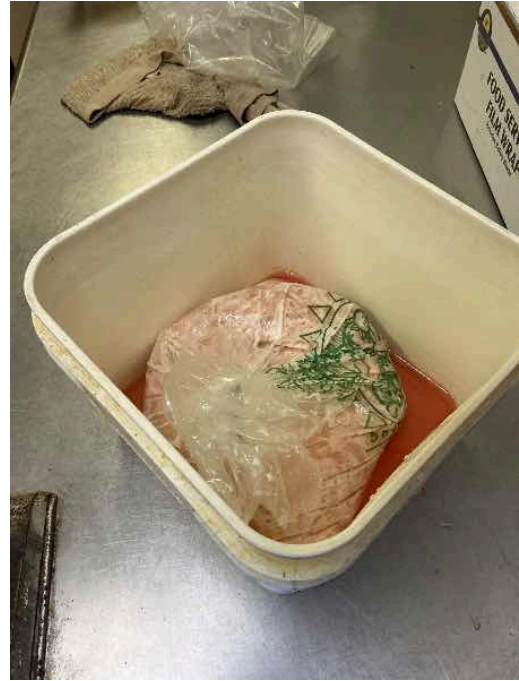
In accordance with Section 8-405.11 this violation must be corrected within 90 days.

47 Pf 4-202.11 Food-Contact Surfaces

Code Description: Multi-use food contact surfaces shall be smooth; free of breaks; open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection by one of the following methods: without being disassembled, by disassembling without the use of tools, by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Notes: Food items being stored in reused plastic shopping bags. Reused plastic bags are not food safe. All food items must be stored in food safe containers.

Area: walk in cooler



In accordance with Section 8-405.11 this violation must be corrected within 10 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Accumulation of mold/mildew on floor, walls, ceiling, and racks of walk in cooler. Entire cooler needs a deep cleaning and should be washed/rinsed/sanitized.

Area: walk in cooler



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Condenser fan guards have an accumulation of dust. To prevent cross contamination wash/rinse/sanitize.

Area: walk in cooler



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Tray under box of produce covered in fuzzy white and black mold. Accumulation of slimy water in tray and rack. Wash/rinse/sanitize tray.

Area: walk in cooler



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Accumulation of dried food debris inside cold holding units. Evidence of infrequent cleaning. Units should be washed/rinsed/sanitized.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Accumulation of dried and sticky food debris inside cold holding units. Evidence of infrequent cleaning. Units need to be deep cleaned and sanitized.

Area: kitchen



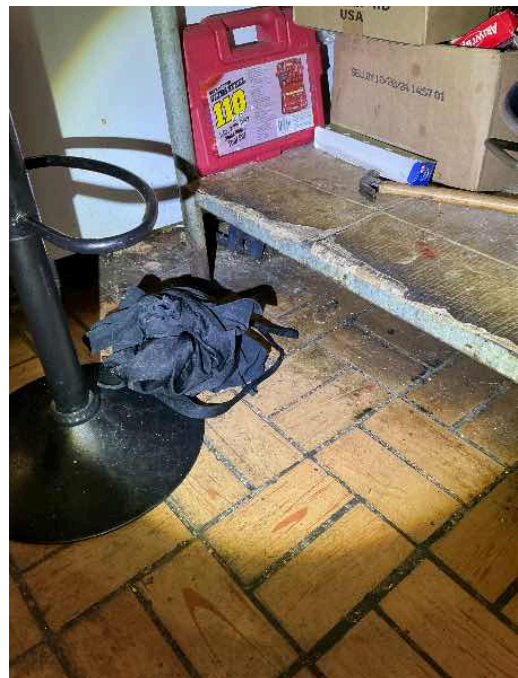
In accordance with Section 8-405.11 this violation must be corrected within 90 days.

55 C 6-501.12 Cleaning. Frequency/Restrictions

Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Accumulation of dried food debris/dust on floor. Cardboard should not be used to line shelving because it can't be sanitized. Remove cardboard. Wash/rinse/sanitize floor under all prep tables.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

55 C 6-501.12 Cleaning. Frequency/Restrictions

Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Dried food debris on wall above prep table. Evidence of infrequent cleaning. Wash/rinse/sanitize.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

55 C 6-501.12 Cleaning. Frequency/Restrictions

Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Accumulation of grease on floor under woks and fry stations. Evidence of infrequent cleaning. Areas should be washed/rinsed/sanitized thoroughly.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

55 C 6-501.12 Cleaning. Frequency/Restrictions

Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Walls and floors have accumulation of dried food debris/grease and need to be deep cleaned and sanitized.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

55 C 6-501.12 Cleaning. Frequency/Restrictions

Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Excessive clutter in former dining area. Evidence of infrequent cleaning. Items that are not being used should be removed from the premises.

Area: dining area



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

Temperatures

Area	Equipment	Product	Process	Temp (f)	Cite?
kitchen	walk in cooler	ambient	Holding	40	
kitchen	container	rice	Cooling	141	
kitchen	rice cooker	rice	Holding	153	
kitchen	prep station	raw chicken	Holding	40.6	
kitchen	hot holding	spare ribs	Holding	142	
kitchen	hand sink	water		72	
kitchen	three bay sink	water		117	

General Notes

The equipment and physical facility needs a deep and thorough cleaning. The majority of surfaces are sticky and show evidence of infrequent cleaning. Excessive clutter needs to be removed.