Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name	Telephone Number	Date of Inspection	ID#
HING WANG CHINESE RESTAURANT	Est 812-542-2728	01/17/2025	
Address 2123 E. SPRING ST., NEW ALBANY IN 47150	Own 812-946-0302		
Owner KONG HUANG NI	**Purpose** X Routine	**Follow Up** 01/24/2025	**Released** 01/17/2025
Owner's Address 3902 KYRA CIR NEW ALBANY, IN 47150-	___ Follow-up		
Person in Charge JANE/ KONG NI	___ Complaint		
Responsible Person's Email YYZHI1110@GMAIL.COM	___ Pre-Operational		
Certified Food Handler KONG HUANG NI	___ Temporary	**Menu Type**	
	___ HACCP	1 __ 2 __ 3 __ 4 X 5 __	
	___ Other (list)		

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRAIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
199		X		Observed raw chicken, beef and dough wraps being thawed outside of refrigeration and without any other approved method.	today
187	X			Measured a container of chicken in a pan of water at 60F. Measured a package of beef at 58 F and dough wraps at 65F. These food items were in the hazardoud temperature zone (42F- 134F) for an unknown amount of time. Beef and chicken were denatured with bleach and the owner was instructed to discard them.	today
438	X			Observed an unlabeled spray bottle.	1 day
295		X		Observed dried food debris on the can opener blade.	today
415	X		X	Observed flying insects, which appeared to be gnats, on the the raw chicken left out to thaw.	7 days
295	X			Observed dried food debris on the storage racks in the walk in cooler.	4 days
431		X		Observed dried grease on the floor behind the rice cooker.	1-24-25

GARLIC oil is a TCS food and should not be over 41F for more than 4 hours.

Summary of Violations C 4 NC 3 R 1 7

Received by (name and title printed):	Inspected by (name and title printed):
KONG NI	Thomas Snider CFS
Received by (signature):	Inspected by (signature):

cc:	cc:	cc: