



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 57480 (R2 / 4-25)
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date

9/13/23

Date 9/13/25

No. of Risk Factor/Intervention Violations

3

Time In UNKNOWN

Time Out UNKNOWN

No. of Repeat Risk Factor/Intervention Violations

0

Establishment

HONG KONG II

Address

231 W WASHINGTON

City/State

HARTFORD CITY IN

Zip Code

47348

Telephone

765 331-0277

License/Permit #

2025-001

Permit Holder

QIUXIA LIN

Purpose of Inspection

ROUTINE

Est. Type

REST.

Risk Category

3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
Supervision			
1	IN OUT N/A N/O Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A N/O Certified Food Protection Manager		
Employee Health			
3	IN OUT N/A N/O Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN OUT N/A N/O Proper use of restriction and exclusion		
5	IN OUT N/A N/O Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	IN OUT N/A N/O Proper eating, tasting, drinking, or tobacco products use		
7	IN OUT N/A N/O No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	IN OUT N/A N/O Hands clean & properly washed		
9	IN OUT N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN OUT N/A N/O Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11	IN OUT N/A N/O Food obtained from approved source		
12	IN OUT N/A N/O Food received at proper temperature		
13	IN OUT N/A N/O Food in good condition, safe, & unadulterated		
14	IN OUT N/A N/O Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination			
15	IN OUT N/A N/O Food separated and protected		
16	IN OUT N/A N/O Food-contact surfaces; cleaned & sanitized		

Compliance Status		COS	R
17	IN OUT N/A N/O Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety			
18	IN OUT N/A N/O Proper cooking time & temperatures		
19	IN OUT N/A N/O Proper reheating procedures for hot holding		
20	IN OUT N/A N/O Proper cooling time and temperature		
21	IN OUT N/A N/O Proper hot holding temperatures		
22	IN OUT N/A N/O Proper cold holding temperatures		
23	IN OUT N/A N/O Proper date marking and disposition		
24	IN OUT N/A N/O Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	IN OUT N/A N/O Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	IN OUT N/A N/O Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	IN OUT N/A N/O Food additives: approved & properly used		
28	IN OUT N/A N/O Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
29	IN OUT N/A N/O Compliance with variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

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

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	X Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	X Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	X Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	X Non-food contact surfaces clean		
Physical Facilities			
50	Hot & cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage & wastewater properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	X Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature)

Date: 9/13/25

Inspector (Signature)

[Handwritten Signature]

Follow-up: YES NO (Circle one) Follow-up Date:

NARRATIVE REPORT

Establishment Name			Address		Inspection Date
HONG KONG II			231 W WASHINGTON HARTFORD CT		9/3/25
Item #	Code	R	REMARKS	TO BE CORRECTED BY	
234	C		SOILED TUBS (OUTSIDE) STORING RICE, FLOUR SUGAR ECT.	TODAY	
176	P		IN WALK-IN COOLER THE FOLLOWING FOOD ITEMS ARE NOT DATEMARKED / COVERED CHICKEN, CABBAGE, CULIFLOWER, NOODLES	CORRECTED ON SITE	
24	PF		IN WALK-IN COOLER THE FOLLOWING FOOD ITEM ARE NOT DATEMARKED / COVERED CHICKEN, CABBAGE, CULIFLOWER, NOODLES	CORRECTED ON SITE	
185	C		2 SOILED WIPING CLOTHS ON 2 DIFFERENT PREP TABLES LAYING ON TABLES NOT IN SANITIZER	TODAY	
183	C		USING CUPS NO HANDLES FOR RICE, FLOUR SUGAR ECT.	CORRECTED ON SITE	
461	C		HOOD VENTS ABOVE WOK AREA'S ARE SOILED WITH GREASE AND DRIPPING BACK ONTO FRYERS AND WOK	TODAY	
Received By (Name & Title)			Inspected By (Name & Title)		Page 2 of 2
X Qinxia Lin			[Signature]		

Blackford County Health Department

506 East Van Cleve Street, Hartford City, IN 47348

Phone # 765-348-4317

Fax # 765-348-3041

Operator Inspection Response

State Form 80047 (2-01)

DATE: 9/15/2025

The following is a response to the inspection report Executed by the Blackford County Health Departments Food Safety Officer/EHS R Dale Carr from the Blackford Health Department on 9/3/2025.

Date: Action Taken by Establishment:

9/3/25	234 C	It's been corrected
9/4/25	176 P	It's been corrected
9/4/25	214 PF	It's been corrected
9/3/25	185 C	It's been corrected
9/4/25	183 C	It's been corrected
9/3/25	461 C	It's been corrected

(Please forward this Form to the Blackford County Health Department by mail/fax within 10 days)

Name of respondent: Quiana Title: owner

Establishment Name: HONG KONG II

Address: 231 W WASHINGTON Hartford City