

Risk Category: 3

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2nd - Yellow: Owner/Operator/Person in Charge

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Inspection Report Continuation Sheet

Date 6/25/25

Establishment Cheong Hing Kitchen Town Seymour

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
egg drop soup	155°F				
sweet n sour sauce	176°F				
8 slice onion	36°F				
raw chx	40°F				
raw shrimp	39°F				
pork	42°F				
lowboy 2 door	38°F				

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	<p>CEPm: Juan chen 5/20/29, Peizhong weng 8/15/21</p> <p>Handwinks stocked ✓ signage ✓ hot h2o ✓ Sanitizer ✓ bleach-buckets 50 ppm ✓ test strips ✓ nitrile gloves ✓ probe thermometer ✓ V & D clean kit ✓ Allergen Statement ✓ labeling ✓ date marking ✓ organization of fridge good ✓</p>
43c	<p>bowls used as scoops submerged in products. COS pic removed</p>

Person in Charge (Signature)

Shen Chen

Date _____

6/25/25

Inspector (Signature)

Amy d'urand

Date _____

6/25/25