

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 5/31/2012      **Business ID:** 96702FR  
**Business:** CHINESE CHEF INN ARK CITY

**Inspection:** 07001788  
**Store ID:**  
**Phone:** 6204410676  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

2113 N SUMMIT ST  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/31/12	01:15 PM	02:45 PM	1:30	0:02	1:32	0	
<b>Total:</b>			1:30	0:02	1:32	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 3      Lic. Insp. No  
 Address Verified p

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

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

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..

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	Y	N	O	A	C	R						
<b>Preventing Contamination by Hands</b>												
6. Hands clean and properly washed.	..	..	p	..	..	..						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p	..	..	..	..	..						
8. Adequate handwashing facilities supplied and accessible.	p	..	..	..	..	..						
<b>Approved Source</b>												
9. Food obtained from approved source.	p	..	..	..	..	..						
10. Food received at proper temperature.	..	..	p	..	..	..						
11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..						
12. Required records available: shellstock tags, parasite destruction.	..	..	p	..	..	..						
<b>Protection from Contamination</b>												
13. Food separated and protected.	..	p	..	..	..	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="width: 15%; padding-right: 5px;">3-302.11(A)(1)(b)*</td> <td style="padding-left: 5px;"><i>CRITICAL - Separation-Raw &amp; cooked RTE [In make table reach in cooler raw chicken stored over imitation crab meat COS-Corrected on site owner relocated chicken]</i></td> </tr> <tr> <td style="border-right: 1px solid black; padding-right: 5px;"></td> <td style="padding-right: 5px;">3-302.11(A)(2)(a)*</td> <td style="padding-left: 5px;"><i>CRITICAL - Species Separation-separate equipment [In make table reach in cooler raw chicken stored over raw beef COS-Owner relocated chicken and beef]</i></td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(b)*	<i>CRITICAL - Separation-Raw &amp; cooked RTE [In make table reach in cooler raw chicken stored over imitation crab meat COS-Corrected on site owner relocated chicken]</i>		3-302.11(A)(2)(a)*	<i>CRITICAL - Species Separation-separate equipment [In make table reach in cooler raw chicken stored over raw beef COS-Owner relocated chicken and beef]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>												
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..						
<b>Potentially Hazardous Food Time/Temperature</b>												
16. Proper cooking time and temperatures.	..	..	p	..	..	..						
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..						
18. Proper cooling time and temperatures.	p	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>												
19. Proper hot holding temperatures.	p	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>												
20. Proper cold holding temperatures.	p	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>												
21. Proper date marking and disposition.	p	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>												
22. Time as a public health control: procedures and record.	..	..	..	p	..	..						
<b>Consumer Advisory</b>												
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..						
<b>Highly Susceptible Populations</b>												
24. Pasteurized foods used; prohibited foods not offered.	..	..	p	..	..	..						
<b>Chemical</b>												
25. Food additives: approved and properly used.	..	..	p	..	..	..						
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	7-102.11* <i>CRITICAL - Common Name, Working Containers                  [At front counter bottle of employee identified window cleaner not labeled COS-Labeled, By dish area bottle of unidentified chemical identified by employee as soapy water not labeled COS-Employee labeled]</i>
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.	.. .. . p .. ..
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GOOD RETAIL PRACTICES
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Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.	.. .. . p .. ..
29. Water and ice from approved source.	p .. .. .
30. Variance obtained for specialized processing methods.	.. .. . p .. ..

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	.. p .. .. .
<i>Fail Notes</i>	3-501.15 <i>Proper cooling methods used for PHF                  [Sitting rice on food preparation counter to cool ]</i>
32. Plant food properly cooked for hot holding.	p .. .. .
33. Approved thawing methods used.	p .. .. .
34. Thermometers provided and accurate.	.. p .. .. .
<i>Fail Notes</i>	4-302.12 <i>Food thermometers provided &amp; accessible; Appropriate thermometer for measuring thin foods provided                  [Thermometer available for checking thin foods was 6 degrees off inspection standard COS-Discussed calibration and owner recalibrated thermometer.]</i>

Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p .. .. .
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons.	.. p .. .. . p ..
<i>Fail Notes</i>	6-202.13(B)(1) <i>Insect control devices not above food prep area                  [2 no pest strips over drain boards of dish washer area COS-Removed by employee]</i>  6-202.15(D)(1)* <i>SWING - Outer openings protected-16 mesh to 1 inch screens                  [NC-Not Critical (SWING) Gap in screen door larger than 1 inch at top of door where door closer for solid door iws located.]</i>
37. Contamination prevented during food preparation, storage and display.	p .. .. .
38. Personal cleanliness.	p .. .. .
39. Wiping cloths: properly used and stored.	.. p .. .. . p ..
<i>Fail Notes</i>	3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer                  [wet wiping cloths in kitchen not stored in sanitizer (Bleach at least 50 PPM) COS-Owner changed water to sanitizer 50ppm bleach.]</i>
40. Washing fruits and vegetables.	.. .. . p .. ..

Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p .. .. .
42. Utensils, equipment and linens: properly stored, dried and handled.	p .. .. .

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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|------------------------------------------------------------|----|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | p  | .. | .. | .. | .. | .. |
| 44. Gloves used properly.                                  | .. | .. | p  | .. | .. | .. |

Utensils, Equipment and Vending	Y	N	O	A	C	R
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|-------------------------------------------------------------------------------------------------------------------|---|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                         | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.                                                                              | p | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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- |                                                                    |   |    |    |    |    |    |
|--------------------------------------------------------------------|---|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure.               | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.                   | p | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed.                      | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained.   | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.           | p | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.      | p | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Dish washer 50ppm Bleach (parts per Million)

## **Footnote 2**

### **Notes:**

Discussed cooling rice rapidly

## **Footnote 3**

### **Notes:**

Hot food bar Lemon Chicken 136, Rice 179, Mashed potatoes 179, Macaroni and cheese 159, egg rolls 158, Fried shrimp 141, shrimp delight 158,

## **Footnote 4**

### **Notes:**

Walk in cooler air 38, freezers ok frozen foods ok, reach in coolers air 38, 41, 43, Salad bar cut lettuce 39, Shrimp cooked 37, Kim chee 37, Breaded chicken 39, 37, sausage 37, meatballs 25, BBQ chicken 38, chicken on a stick 36, make table raw chicken 38, raw shrimp 38, 41,

## **Footnote 5**

### **Notes:**

The largest part of all food products made are made and consumed within the 24 hour period.