

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: 6/14/2012 **Business ID:** 109018FR
Business: EAST BUFFET

Inspection: 07001823
Store ID:
Phone: 6204421520
Inspector: KDA07
Reason: 09 Modified Complaint
Results: No Follow-up

2906 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/14/12	11:40 AM	12:45 PM	1:05	0:10	1:15	0	
Total:			1:05	0:10	1:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 1 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

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

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Preventing Contamination by Hands	Y	N	O	A	C	R
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
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [On food bar Chicken on a stick 98 COS-Corrected on site owner pulled off food bar]						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.
26. Toxic substances properly identified, stored and used.	p
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.

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Safe Food and Water	Y	N	O	A	C	R
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.
32. Plant food properly cooked for hot holding.
33. Approved thawing methods used.	..	p	p	..
<i>Fail Notes</i> 3-501.13 <i>Proper thawing methods used for PHF [Sheet pan of frozen meatballs sitting on cart by walk in cooler COS- Employee relocated to walk in cooler]</i>						
34. Thermometers provided and accurate.
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
37. Contamination prevented during food preparation, storage and display.
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.
40. Washing fruits and vegetables.
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.
43. Single-use and single-service articles: properly used.
44. Gloves used properly.
Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices.
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned.
52. Garbage and refuse properly disposed; facilities maintained.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
53. Physical facilities installed, maintained and clean.	p

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Physical Facilities	Y	N	O	A	C	R
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54. Adequate ventilation and lighting; designated areas used.
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Dish machine 50ppm Bleach (Parts Per Million)

Footnote 2

Notes:

Roasted chicken 147, Spring rolls 150, Seafood Shrimp 135, Fried rice 165,

Footnote 3

Notes:

walk in cooler air 41, Raw Chicken 43, Crab salad 41, Vegetable Sushi 42, Refrigerator air 42, Sweet and sour chicken 43,

Footnote 4

Notes:

No pest related problems with facility

Footnote 5

Notes:

Dumpster serviced by city of Arkansas City leaks and liquid food (Non-Fryer oil) Leaks on ground owners report that they clean surface under dumpster weekly and it is sloped to drain. Noticed no leaching to vegetable garden near the dumpsters. Facility uses a container to recycle their vegetable oil used for Fryinig in the facility. Looked at that unit and noted no oil leaks. Dumpster stored on surface taht allows for drainage.