

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: 9/23/2013 **Business ID:** 103067FE
Business: GREAT WALL CHINESE RESTAURANT

Inspection: 07002589
Store ID:
Phone: 3167336833
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

340 S ANDOVER RD SUITE C
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/23/13	03:00 PM	04:40 PM	1:40	0:05	1:45	0	
Total:			1:40	0:05	1:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1200
 Certified Manager Present ..

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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p
<i>Fail Notes</i> 3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Cooked pork observed touching raw eggs (not leaking) in shell located in bin of make table COS-Employee relocated pork.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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>						
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.	p
Chemical	Y	N	O	A	C	R
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
----------	-------------

<i>Fail Notes</i>	7-207.12(A)	<i>P - Refrigerated Medicines (Storage) Medicines belonging to EMPLOYEES or to children in a day care center that require refrigeration and are stored in a FOOD refrigerator shall be stored in a package or container and kept inside a covered, leakproof container that is identified as a container for the storage of medicines. [IN front refrigerator employee identified medicines not stored in leakproof container or labeled as eyedrops. COS-Corrected on site employee removed from refrigerator.]</i>
-------------------	-------------	--

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-------------

27. Compliance with variance, specialized process and HACCP plan.	.. . p . . .
---	--------------

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
---------------------	-------------

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
--------------------------	-------------

31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>	
32. Plant food properly cooked for hot holding.	.. . p . . .
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	.. p . . . p .

<i>Fail Notes</i>	4-203.11	<i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use. [Thermometer of facility was 140 when checked against inspectors thermometer in cabbage temped as 37. COS-Employee recalibrated thermometer to 32 to correct.]</i>
-------------------	----------	--

Food Identification	Y N O A C R
---------------------	-------------

35. Food properly labeled; original container.	.. p . . . p .
--	----------------

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [Containers containing bulk sugar and bulk sesame not labeled COS-owner labeled.]</i>
-------------------	----------	---

Prevention of Food Contamination	Y N O A C R
----------------------------------	-------------

36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	.. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
---	--------------------

<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Bulk flour, sugar and salt containers not covered in storage COS-Covered]</i>
-------------------	----------------	--

- | | | | | | | |
|--|----|----|----|----|----|----|
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | .. | p | .. | .. |

Proper Use of Utensils	Y N O A C R
-------------------------------	--------------------

- | | | | | | | |
|---|---|----|----|----|----|----|
| 41. In-use utensils: properly stored. | p | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p | .. | .. | .. | .. | .. |
| 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
--	--------------------

- | | | | | | | |
|---|----|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Non food contact surfaces of bulk containers have buildup of dried on food and dust, grill area nonfood contact surfaces dirty with dried on food and grease.nonfood contact surfaces of bulk ingredient containers dirty with buildup of dried on food particals.]</i>
-------------------	-------------	---

Physical Facilities	Y N O A C R
----------------------------	--------------------

- | | | | | | | |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | |
| 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Walls, floors, wall junctures have dirty buildup of grease and dried on food particals that can lead to future pest harborage issues. No pest issues noted at current time.]</i>
-------------------	-------------	---

- | | | | | | | |
|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Administrative/Other	Y N O A C R
-----------------------------	--------------------

- | | | | | | | |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:
Sysco

Footnote 2

Notes:
Sweet sauce 147,

Footnote 3

Notes:
Raw chicken being processed 42, Walk in cooler air 39.9, eggs 44.3, raw chicken in walk in cooler 33, 42.3, cooked pork 37.3, cooked chicken 39.7, beef raw 37.7, green peppers cut 35, lo mein 37, make tbale air 38,cooked shrimp 38, raw chicken 38, beef raw 37, eggs 36, cooked pork 41.0,

Footnote 4

Notes:
Cooling precooked chicken over fryer area 81 30 minutes after cooking Facility moved chicken into walk in cooler

Footnote 5

Notes:
Discussed with employee and owner about using 3 compartment sink to prep cabbage. Explained if they are preping foods in a sink that does not have a indirect plumbing connection they will be required to install a connection in a 2nd sink. Facility has a food preparation sink by grill area.

FIELD WARNING LETTER

Insp Date: 9/23/2013 **Business ID:** 103067FE
Business: GREAT WALL CHINESE RESTAURANT

340 S ANDOVER RD SUITE C
ANDOVER, KS 67002

Inspection: 07002589
Store ID:
Phone: 3167336833
Inspector: KDA07
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/23/13	03:00 PM	04:40 PM	1:40	0:05	1:45	0	
Total:			1:40	0:05	1:45	0	

FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.