

**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:** 1/14/2013      **Business ID:** 113308FR  
**Business:** ORIENTAL GARDEN

1910 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Inspection:** 29000500  
**Store ID:**  
**Phone:** 6208563003  
**Inspector:** KDA29  
**Reason:** 03 Complaint  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/14/13	02:50 PM	04:45 PM	1:55	0:20	2:15	0	
<b>Total:</b>			1:55	0:20	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification    Print    Critical (P) Violations 3    Critical (Pf) Violations 0    Lic. Insp. No  
 Certified Manager on Staff        Certified Manager Present        Address Verified   

**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 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) 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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	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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<b>Preventing Contamination by Hands</b>	Y   N   O   A   C   R
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- |  |                            |
|--|----------------------------|
| 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>	Y   N   O   A   C   R
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- |  |                            |
|--|----------------------------|
| 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>	Y   N   O   A   C   R
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|---|----------------------------|
| 13. Food separated and protected.   | p   ..   ..   ..   ..   .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | p   ..   ..   ..   ..   .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p   ..   ..   ..   ..   .. |

<b>Potentially Hazardous Food Time/Temperature</b>	Y   N   O   A   C   R
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|--|----------------------------|
| 16. Proper cooking time and temperatures.                                  | p   ..   ..   ..   ..   .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                            |
| 17. Proper reheating procedures for hot holding.                           | ..   ..   p   ..   ..   .. |
| 18. Proper cooling time and temperatures.                                  | ..   ..   p   ..   ..   .. |
| 19. Proper hot holding temperatures.                                       | p   ..   ..   ..   ..   .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |                            |
| 20. Proper cold holding temperatures.                                      | p   ..   ..   ..   ..   .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |                            |
| 21. Proper date marking and disposition.                                   | ..   p   ..   ..   p   ..  |

<i>Fail Notes</i>	3-501.18(A)(2)* <b>CRITICAL P - RTE PHF, Disposition-discard if in a container w/out a date</b> <i>[Cooked chicken, cooked pasta, and cooked mushrooms were all found in containers without date marking in the walk in cooler. COS=owner stated the products were cooked on 1/12 and date marked appropriately]</i>
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| 22. Time as a public health control: procedures and record. | ..   ..   ..   p   ..   .. |
|---|----------------------------|

<b>Consumer Advisory</b>	Y   N   O   A   C   R
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|--|----------------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | ..   ..   ..   p   ..   .. |
|--|----------------------------|

<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
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|---|----------------------------|
| 24. Pasteurized foods used; prohibited foods not offered. | ..   ..   ..   p   ..   .. |
|---|----------------------------|

<b>Chemical</b>	Y   N   O   A   C   R
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- |  |                            |
|--|----------------------------|
| 25. Food additives: approved and properly used.            | ..   ..   p   ..   ..   .. |
| 26. Toxic substances properly identified, stored and used. | p   ..   ..   ..   ..   .. |

<b>Conformance with Approved Procedures</b>	Y   N   O   A   C   R
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| 27. Compliance with variance, specialized process and HACCP plan. | ..   ..   ..   p   ..   .. |
|---|----------------------------|

<b>GOOD RETAIL PRACTICES</b>
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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	..	..	..	..	..
32. Plant food properly cooked for hot holding.	p	..	..	..	..	..
33. Approved thawing methods used.	p	..	..	..	..	..
34. Thermometers provided and accurate.	p	..	..	..	..	..
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	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<i>Fail Notes</i>   3-305.11(A)(3) <i>Food stored 6" above floor</i> <i>[One bag of cabbage was observed stored on the floor of the walk in cooler.]</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- Critical items	..	p	..	..	..	..
<i>Fail Notes</i>   4-101.11* <i>CRITICAL P - Utensils/food-contact surfaces of safe materials</i> <i>[Chopped onions, cooked/raw beef, cooked/raw chicken, sliced peppers, cooked pasta, and sliced celery were found stored in Sterilite wash tubs. Sliced cabbage cooked potatoes, and broccoli were found stored in Lowe's Rugged Tote storage boxes. All of the foods were in direct contact with the plastic of the totes and tubs.]</i>						
<i>4-102.11* CRITICAL P - Single-service/use items made of safe &amp; clean materials</i> <i>[Several 'Thank You' bags were found containing chicken in the walk in freezer. The chicken was in direct contact with the bags.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
47. Non-food contact surfaces clean.	p	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R

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Physical Facilities	Y	N	O	A	C	R
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
55. Other violations	p	..	..	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided      p

*Material Distributed | Education Title #08    Date Marking*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

202 chicken from fryer

## **Footnote 2**

### **Notes:**

200 F rice in cooker  
149 F chicken lomein  
151 F orange chicken  
136 F fried mushrooms  
138 F fried shrimp  
149 F rice  
145 F fried potatoes  
153 F sesame chicken  
138 F chicken on stick  
149 F fried chicken  
152 F fried mushrooms

## **Footnote 3**

### **Notes:**

39 F shrimp in make table  
40 F ice cream mix in dispenser  
41 F cottage cheese  
39 F sliced melon  
41 F lettuce salad  
38 F cooked pasta in walk in cooler  
36 F cooked mushrooms in walk in cooler

## **Footnote 4**

### **Notes:**

50 parts per million chlorine at dishwasher

