

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: 1/21/2014 **Business ID:** 113308FE
Business: ORIENTAL GARDEN

Inspection: 29001066
Store ID:
Phone: 6208563003
Inspector: KDA29
Reason: 01 Routine
Results: No Follow-up

1910 MILITARY AVE
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/21/14	01:30 PM	03:30 PM	2:00	0:05	2:05	0	
Total:			2:00	0:05	2:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified p Actual Sq. Ft. 2400

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

	Y	N	O	A	C	R			
Good Hygienic Practices									
4. Proper eating, tasting, drinking, or tobacco use	p			
5. No discharge from eyes, nose and mouth.	p			
Preventing Contamination by Hands									
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	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 10%;">6-301.11</td> <td style="width: 75%;"> <i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Hand cleanser was not provided at the prep area handsink. COS=employee restocked]</i> </td> </tr> </table>	<i>Fail Notes</i>	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Hand cleanser was not provided at the prep area handsink. COS=employee restocked]</i>						
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Approved Source									
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			
Protection from Contamination									
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			
Potentially Hazardous Food Time/Temperature									
16. Proper cooking time and temperatures.	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
17. Proper reheating procedures for hot holding.	p			
18. Proper cooling time and temperatures.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
19. Proper hot holding temperatures.	p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	..	p	p	..			
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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			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	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 p ..

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A chemical spray bottle containing a red liquid was found without labeling on the floor under the three vat sink. COS=employee identified contents as degreaser and labeled appropriately]</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

GOOD RETAIL PRACTICES

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

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
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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. [Bulk containers of flour and corn starch were found without labeling. COS=employee labeled containers]</i>
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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. p

37. Contamination prevented during food preparation, storage and display. p

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
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

This item has Notes. See Footnote 5 at end of questionnaire.

47. Non-food contact surfaces clean.	..	p
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<i>Fail Notes</i>	<p>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. [Dried food debris was observed on the sides of the wok station and make table. Food spills were found in the wait station cabinets. Mold growth and dried syrup were observed in the area behind the nozzles on the soda fountain.]</i></p>
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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
<i>Fail Notes</i>						
<i>5-205.15(B)</i>	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The prep sink faucet is leaking around the base while in use.]</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>	<p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Dried food debris and grease accumulation were observed on the floor in the kitchen under equipment and floor mats. Dried food debris and syrup spills were found under the wait station cabinets.]</i></p> <p>6-501.16 <i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [A wet mop was found stored in the service sink basin.]</i></p>
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54. Adequate ventilation and lighting; designated areas used.	p
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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 #28 Ice Bath Cooling

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

217 F chicken from fryer

Footnote 2

Notes:

51 F fried chicken after cooling 2.5 hours in walk in cooler

Footnote 3

Notes:

145 F broccoli/beef on buffet
148 F egg roll
146 F fried chicken
138 F corn nugget
151 F potato wedge
156 F fried mushroom
138 F fried shrimp
157 F garlic sausage
151 F sesame chicken
138 F chicken on a stick
158 F egg drop soup
153 F vegetable lomein
163 F rice
147 F orange chicken
143 F mushroom chicken
139 F fried chicken nuggets
160 F cashew sauce in steam table

Footnote 4

Notes:

42 F tofu in make table
43 F raw shell eggs
38 F raw beef
38 F shredded lettuce on salad bar
38 F sliced melon
41 F cottage cheese
36 F shredded cabbage in walk in cooler
37 F raw chicken
37 F fried chicken
36 F whole cooked chicken
37 F cooked pasta
37 F ice cream mix in dispenser

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Footnote 5

Notes:

100 parts per million chlorine at dish machine

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product shredded cabbage Qty 1 Units lbs Value \$ 2

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

FIELD WARNING LETTER

Insp Date: 1/21/2014 **Business ID:** 113308FE

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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.