

**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:** 1/18/2012      **Business ID:** 104782FR  
**Business:** GOLDEN GARDEN RESTAURANT

**Inspection:** 33001517  
**Store ID:**  
**Phone:** 3167332852  
**Inspector:** KDA33  
**Reason:** 01 Routine  
**Results:** No Follow-up

544 N ANDOVER RD  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/18/12	11:50 AM	03:15 PM	3:25	0:05	3:30	0	
<b>Total:</b>			3:25	0:05	3:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 5      Lic. Insp. \_\_\_\_\_  
 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**

<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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R						
<b>Preventing Contamination by Hands</b>												
6. Hands clean and properly washed.	..	..	..	..	..	..						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p	..	..	..	..	..						
8. Adequate handwashing facilities supplied and accessible.	..	p	..	..	..	..						
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<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	..	..	p	..						
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14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..						
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>												
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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	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 2 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 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	..	..	p	..						
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22. Time as a public health control: procedures and record.	..	..	..	p	..	..						

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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.		p	..	..	..	..	..
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		..	..	..	p	..	..
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p	..	..	..	..	..
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26. Toxic substances properly identified, stored and used.		..	p	..	..	..	..
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<i>Fail Notes</i>	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [Glass cleaner stored on shelf next to ziplock food storage bags.COS-moved chemical]</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	..	..
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29. Water and ice from approved source.		p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.		..	..	..	p	..	..
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Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.		p	..	..	..	..	..
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32. Plant food properly cooked for hot holding.		..	..	p	..	..	..
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33. Approved thawing methods used.		p	..	..	..	..	..
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34. Thermometers provided and accurate.		p	..	..	..	..	..
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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	..	..	..	..	..
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37. Contamination prevented during food preparation, storage and display.		..	p	..	..	..	..
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<i>Fail Notes</i>	3-306.12(A)	<i>Condiments protected-dispensers/individual packets [Sauces stored on preset tables in a bowl with a spoon to dispense it.]</i>
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38. Personal cleanliness.		p	..	..	..	..	..
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39. Wiping cloths: properly used and stored.		p	..	..	..	..	..
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***This item has Notes. See Footnote 5 at end of questionnaire.***

40. Washing fruits and vegetables.		..	..	p	..	..	..
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Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.		..	p	..	..	p	..
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<i>Fail Notes</i>	3-304.12(C)	<i>In-use utensil storage-on cleaned/sanitized surface [Knife stored between prep table and soiled make table and tongs stored hanging on soiled oven door handle. COS-moved and cleaned utensils]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Dishmachine chlorine sanitizer 75ppm

## **Footnote 2**

**Notes:**

Wok: chicken 174,179

## **Footnote 3**

**Notes:**

Steam table: egg drop soup 151

Steamer: white rice 169, fried rice 166

## **Footnote 4**

**Notes:**

Make table: crab rangoon 43, eggroll 43, chicken 42

Make table: chicken 40, beef 41

WIC: beef 36, chicken 37, eggs 35, pasta 41

RIC: milk 32

RIC: cheese 37

## **Footnote 5**

**Notes:**

chlorine sanitizer 75ppm