

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: 3/21/2013 **Business ID:** 104782FE
Business: GOLDEN GARDEN RESTAURANT

Inspection: 33002159
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:
03/21/13	12:30 PM	03:00 PM	2:30	0:20	2:50	0	
Total:			2:30	0:20	2:50	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. _____
Priority(P) Violations <u>2</u>	Priority foundation(Pf) Violations <u>2</u>
Certified Manager on Staff <input type="checkbox"/>	Certified Manager Present <input type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

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).

PLEASE CALL (785) 296-5600 OR VISIT 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

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
<i>Fail Notes</i> 2-301.15 <i>Where to Wash Hands</i> [Employee washed hands in unused 3 vat sink, not designated handsink.]						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	..	p	p	..
<i>Fail Notes</i> 6-301.11 <i>Pf - Handwash cleanser provided</i> [No soap at handsink in waitress station or at handsink in kitchen. COS]						
6-301.12 <i>Pf - Hand Drying Provision.</i> [No hand drying provision at handsink in waitress station. COS]						
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	p	..
<i>Fail Notes</i> 3-302.11(A)(2)(b) <i>P - Species Separation-separation in equipment</i> [WIC, pan of raw chicken stored on shelf above pan of raw beef. COS]						
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	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a) <i>P - PHF Cold Holding-<41°F</i> [Cut cabbage in container on counter at 47.5, cabbage put out at 11am everyday for lunch hour. COS-cooled rapidly]						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
23. Consumer advisory provided for raw or undercooked foods.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

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. .. p

<i>Fail Notes</i>	6-202.15(A)(3) <i>Outer openings protected-solid, self-closing doors [Back kitchen exit door propped open for air, could allow for the entry of pests.]</i>
-------------------	---

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

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

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 clean [Build-up of grease on side of fryer and woks; food debris and spills on fronts of make table doors and handles; food debris and grease buildup on stovetop and on table where rice steamer is stored; Food debris on top of steam table.]</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
--	---	----	----	----	----	----

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>	6-501.11	<i>Physical facilities maintained in good repair [In kitchen, tile missing and cracked.]</i>
	6-501.12(A)	<i>Physical facilities clean [Build-up of dust and debris at floor/wall junctures in kitchen.]</i>

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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Wok: chicken 180

Footnote 2

Notes:

WIC: rice 70(cooling since noon)

Footnote 3

Notes:

Steam table: egg drop soup 161, hot and spicy soup 184

Footnote 4

Notes:

Make table: chicken 42

WIC: eggs 45, chicken 40, crab rangoon 43.7

WIC: chicken 42

RIC: cheese 38

RIC: lettuce 39

Freezers okay

Footnote 5

Notes:

Chlorine 100ppm

FIELD WARNING LETTER

Insp Date: 3/21/2013 **Business ID:** 104782FE
Business: GOLDEN GARDEN RESTAURANT

544 N ANDOVER RD
ANDOVER, KS 67002

Inspection: 33002159
Store ID:
Phone: 3167332852
Inspector: KDA33
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/21/13	12:30 PM	03:00 PM	2:30	0:20	2:50	0	
Total:			2:30	0:20	2:50	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.