

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: 5/30/2013 **Business ID:** 98559FE
Business: BEIJING CHINESE RESTAURANT

Inspection: 33002256
Store ID:
Phone: 3167755999
Inspector: KDA33
Reason: 03 Complaint
Results: Follow-up

301 W 7TH ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/30/13	04:40 PM	07:00 PM	2:20	0:20	2:40	0	
Total:			2:20	0:20	2:40	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Print Lic. Insp. _____
 Priority(P) Violations 3 Priority foundation(Pf) Violations3
 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.

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

Good Hygienic Practices	Y N O A C R
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|---|-----------------------|
| 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
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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 " " " " |

<i>Fail Notes</i>	6-301.11 <i>Pf - Handwash cleanser provided [No hand cleanser in employee toilet room.]</i>
	6-301.12 <i>Pf - Hand Drying Provision. [No hand drying provision in employee toilet room.]</i>

Approved Source	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 " " |

Protection from Contamination	Y N O A C R
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| 13. Food separated and protected. | p " " " " " |
| 14. Food-contact surfaces: cleaned and sanitized. | " p " " " " |

This item has Notes. See Footnote 1 at end of questionnaire.

<i>Fail Notes</i>	4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Ice machine, small amount of mold build-up on door to ice chute.]</i>
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p " " " " " |
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--|-----------------------|
| 16. Proper cooking time and temperatures. | p " " " " " |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | |
| 17. Proper reheating procedures for hot holding. | " " p " " " |
| 18. Proper cooling time and temperatures. | p " " " " " |

This item has Notes. See Footnote 3 at end of questionnaire.

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| 19. Proper hot holding temperatures. | " p " " p " |
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This item has Notes. See Footnote 4 at end of questionnaire.

<i>Fail Notes</i>	3-501.16(A)(1) <i>P - PHF Hot Holding->135°F [Pan of rice on shelf above make table at 108.2, employee stated it was from lunch and is discarded and more is made before dinner. Corrected on site(COS)-discarded]</i>
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| 20. Proper cold holding temperatures. | " p " " p " |
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This item has Notes. See Footnote 5 at end of questionnaire.

<i>Fail Notes</i>	3-501.16(A)(2)(a) <i>P - PHF Cold Holding-<41°F [RIC by fryer, all of the following foods were above 41: 1 pan of chicken at 50.5, 1 pan of pork at 52.9, 1 pan of chicken wings at 49.1, raw beef at 52.5, raw shell eggs at 61, 2 pans of beef at 79, and 1/2 sheet pan of crab rangoon at 53.9. Ambient air temperature of RIC was 58.5. Facility does not keep a temperature log for this cooler. COS-everything was discarded. Do not store any food in this cooler until it is repaired and able to maintain food temperatures at 41 or below.]</i>
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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|---|----|----|----|----|----|----|----|
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. | .. |

This item has Notes. See Footnote 6 at end of questionnaire.

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 | .. | .. | .. | .. | .. | .. |

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

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 | .. | .. | .. | .. | .. |
|--|----|---|----|----|----|----|----|

<i>Fail Notes</i>	<p>4-301.11 Pf - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [RIC by fryers is not maintaining food temperatures at 41 or below, ambient air temperature was 58.5, do not store any food in this cooler until it is repaired and holding food temperatures at 41 or below.]</p>
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| 32. Plant food properly cooked for hot holding. | p | .. | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 7 at end of questionnaire.

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| 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 | .. | .. | .. | .. | .. | .. |
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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 | .. | .. | .. | .. | .. |
|---|----|---|----|----|----|----|----|

This item has Notes. See Footnote 8 at end of questionnaire.

<i>Fail Notes</i>	<p>6-202.15(A)(3) Outer openings protected-solid, self-closing doors [Kitchen exit door is kept open for ventilation, but screen door does not fit tightly and has a gap at the bottom section of door and on sides of door allowing a place for the entry of pests. Screen door needs to be repaired or exit door must remained closed.]</p>
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|---|----|----|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | p | .. | .. | .. | .. | .. |

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Prevention of Food Contamination	Y	N	O	A	C	R
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Fail Notes | 3-304.14(B)(1) *Wet wiping cloths stored in sanitizer
[Wet wiping cloths stored on counter, not in sanitizer as required.]*

40. Washing fruits and vegetables. p

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored. .. p

Fail Notes | 3-304.12(F) *In-use utensil storage-135°F water
[Scoop used for rice was stored in water at 78.]*

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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items .. p

Fail Notes | 4-102.11 *P - Single-service/use items made of safe & clean materials
[WIF, cooked chicken stored in "Thank You" bags and in WIC, diced
vegetables stored in "Thank You" bags, food was stored in direct contact
with the plastic bags.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items .. p

Fail Notes | 4-501.11() *Equipment in good repair/adjustment
[4-501.11(B) RIC by fryer, door seal is falling off. Make table, door
seals are falling off.]*

46. Warewashing facilities: installed, maintained, and used; test strips. p

47. Non-food contact surfaces clean. p

Physical Facilities	Y	N	O	A	C	R
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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

Fail Notes | 6-202.14 *Toilet rooms completely enclosed-self closing door
[Employee toilet room door is not completely self-closing, it only shuts
3/4's of the way shut.]*

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

Fail Notes | 6-501.11 *Physical facilities maintained in good repair
[Tile floor in kitchen by dishmachine is chipped and tiles are missing.]*

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

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed
food/utensils/equipment
[No protective shielding on light bulb in walk in freezer.]*

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided

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EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i> <i>[spanish]</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>

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Footnote 1

Notes:

Dishmachine at 50ppm

Footnote 2

Notes:

Wok: pork 166

Footnote 3

Notes:

Chicken on stovetop at 122(cooked 30min ago, per cook). Instructed cook to put it in WIC to cool.

Footnote 4

Notes:

Steamer: rice 135

Steam table: egg drop soup 172, hot/sour soup 183

Fried rice on counter: 147(discussed with cook, about using time as a control if they weren't going to put it in warmer)

Footnote 5

Notes:

Make table: beef 39, chicken 43, beef 43

WIC: beef 40, chicken 39, eggs 38, beef 33, pasta 32

Freezers okay

Footnote 6

Notes:

Discussed using time as a control for fried rice. A policy needs to be put in place and cooking times need to be documented.

Footnote 7

Notes:

Fried rice 147

Footnote 8

Notes:

No evidence of spiders or any other pest infestation observed. Facility is treated monthly by Parker Pest Control, last treatment was 5/19/13.

