

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: 6/19/2013 **Business ID:** 98559FE
Business: BEIJING CHINESE RESTAURANT

Inspection: 33002271
Store ID:
Phone: 3167755999
Inspector: KDA33
Reason: 02 Follow-up
Results: Follow-up

301 W 7TH ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/19/13	04:00 PM	05:20 PM	1:20	0:20	1:40	0	
Total:			1:20	0:20	1:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 0 _____ Priority foundation(Pf) Violations 0 _____
 Certified Manager on Staff _____ Address Verified _____ Actual Sq. Ft. _____
 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.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R

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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
14. Food-contact surfaces: cleaned and sanitized.
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>Fail Notes</i> 3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [RIC by fryer, cooked beef at 52.3, cooked chicken at 49.1, and cooked shrimp at 56.8, all made and had been held in RIC over night, per cook. Corrected on site(COS)-discarded. RIC by fryer, crab rangoon at 54.6 and egg rolls at 53.3, both placed in RIC around 1:30pm, per cook. COS-allowed to cool rapidly in WIF Ambient temperature of RIC was 48.9. Facility does not maintain temperature logs on RIC. Do not store anything in RIC until it is serviced and maintaining food temperatures at 41 or below.]</i>						
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.

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Chemical			Y	N	O	A	C	R
26. Toxic substances properly identified, stored and used.		
Conformance with Approved Procedures			Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.		
GOOD RETAIL PRACTICES								
Safe Food and Water			Y	N	O	A	C	R
28. Pasteurized eggs used where required.		
29. Water and ice from approved source.		
30. Variance obtained for specialized processing methods.		
Food Temperature Control			Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.			..	p
<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [RIC by fryer, cooked beef at 52.3, cooked chicken at 49.1, and cooked shrimp at 56.8, all made and had been held in RIC over night, per cook. Corrected on site(COS)-discarded. RIC by fryer, crab rangoon at 54.6 and egg rolls at 53.3, both placed in RIC around 1:30pm, per cook. COS-allowed to cool rapidly in WIF Ambient temperature of RIC was 48.9. Facility does not maintain temperature logs on RIC. Do not store anything in RIC until it is serviced and maintaining food temperatures at 41 or below.]</i>						
32. Plant food properly cooked for hot holding.		
33. Approved thawing methods used.		
34. Thermometers provided and accurate.		
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.		
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.		
37. Contamination prevented during food preparation, storage and display.		
38. Personal cleanliness.		
39. Wiping cloths: properly used and stored.		
40. Washing fruits and vegetables.		
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.		
42. Utensils, equipment and linens: properly stored, dried and handled.		
43. Single-use and single-service articles: properly used.		
44. Gloves used properly.		
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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 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. | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

Material Distributed | Education Title #33 Refrigeration Temperature Log

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Footnote 1

Notes:

On counter, cooked vegetables at 125 for 30min. Moved to WIC to cool. Stovetop, cooked chicken at 85 for 1hr. Moved to WIC to cool rapidly. Do not cool food at room temperature, use ice bath or refrigeration.

Footnote 2

Notes:

Steam table: egg drop soup 183

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 3

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 cooked beef Qty Units Value \$

Description pie pan of cooked beef at 52.3

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cooked chicken Qty 3 Units lbs Value \$

Description cooked chicken at 49.1

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product cooked shrimp Qty 4 Units Value \$

Description cooked shrimp at 56.8

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A