

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 4/10/2013 **Business ID:** 109950FE
Business: CHINA DRAGON

Inspection: 40000134
Store ID:
Phone: 9137282698
Inspector: KDA40
Reason: 01 Routine
Results: Follow-up

15510 STATE AVE SUITE 6A
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/10/13	11:30 AM	01:00 PM	1:30	0:25	1:55	0	
Total:			1:30	0:25	1:55	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. No
 Priority(P) Violations 5 Priority foundation(Pf) Violations1
 Certified Manager on Staff Certified Manager Present 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.

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

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	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
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
<i>Fail Notes</i> 3-302.11(A)(1)(a) <i>P - Separation-Raw & raw RTE food [In True RIC: boxes of raw shell eggs stored over boxes of broccoli. In kitchen RIC: two containers of raw beef stored over bag of sprouts. Bin of raw beef skewers stored over bin of cooked noodles.]</i>						
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
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a) <i>P - PHF Cold Holding-<41°F [In Coca Cola RIC: egg roll at 47.3 degrees, cooked chicken at 50.2 degrees. COS-employee moved to the freezer.]</i>						
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
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical						
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name, Working Containers</i> <i>[A spray bottle containing what employee identified as window cleaner was not labeled. A bucket containing what employee identified as bleach was not labeled. COS-containers labeled.]</i>
	7-204.11	<i>P - Sanitizers, Criteria</i> <i>[Bucket contained a bleach mixture with a concentration beyond measurable amounts. COS-employee discarded and remade.]</i>

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

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

<i>Fail Notes</i>	3-305.11(A)(3)	<i>Food stored 6" above floor</i> <i>[Large bag of rice stored on floor between the True RIC and Freezer and the storage rack.]</i>
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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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41. In-use utensils: properly stored. .. . p

<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage(non-PHF)-handles above food</i> <i>[In container of flour, sugar and cornstarch, there were cups with no handles which were stored in contact with food. COS- employee removed.]</i>
	3-304.12(F)	<i>In-use utensil storage-135°F water</i> <i>[Spoons for scooping the steamed rice were stored in a bin of standing water at a temperature of 60.0 degrees.]</i>

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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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 4-101.11 *P - Utensils/food-contact surfaces of safe materials
[In kitchen RIC: mixed vegetables, chopped onions, shredded cabbage,
raw chicken and raw beef stored in containers made of non NSF plastic.
In kitchen RIC: chopped carrots and cooked chicken stored in non NSF
plastic bags. In kitchen: flour, sugar and cornstarch stored in large
containers not made of NSF plastic. In True RIC: cream cheese,
chicken, assorted vegetables stored in containers not made of NSF
plastic.]*

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

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

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

Fail Notes 5-202.13 *P - Air gap provided between water supply inlet & flood level rim of
plumbing fixture
[In utility sink there was a y splitter valve downstream from the faucet.
COS-PIC removed.]*

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

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

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

EDUCATIONAL MATERIALS						
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The following educational materials were provided ..

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Footnote 1

Notes:

Sweet and sour sauce at 179 degrees. Hot and sour soup at 178 degrees. Steamed rice at 166 degrees. Vegetable fried rice at 146 degrees.

Footnote 2

Notes:

True RIC: ambient temperature at 41 degrees. cream cheese at 40 degrees. Cold prep table: shredded cabbage at 39 degrees, raw beef at 38 degrees. Coca Cola RIC: cooked shrimp at 42 degrees. In kitchen RIC: cooked noodles at 41 degrees, cooked chicken at 39 degrees.

Footnote 3

Notes:

kitchen handsink hot water temperature at 103 degrees.

