

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: 7/15/2013 **Business ID:** 100037FE
Business: YOUNG DRAGON

Inspection: 40000342
Store ID:
Phone: 9133671100
Inspector: KDA40
Reason: 02 Follow-up
Results: No Follow-up

808 SKYWAY PLAZA HWY 59
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/15/13	02:00 PM	03:00 PM	1:00	0:10	1:10	0	
Total:			1:00	0:10	1:10	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 808 SKYWAY PLAZA HWY 59 City ATCHISON
 Zip 66002

Owner _____ License Type FE

Risk Category _____ RAC/Size Confirmed Size Range Under 5,000 sq feet

Updated Risk Category RAC# 06 High Risk Updated Size Range _____

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 1

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
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
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.	..	Ⓟ	Ⓟ	..
<i>Fail Notes</i> 6-301.14 <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No hand washing signage at kitchen hand sink or at waitress station. COS-stickers provided and posted.]</i>						
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.	..	Ⓟ	Ⓟ	Ⓟ
<i>Fail Notes</i> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Three large metal mixing bowls which had been stored as clean were soiled with grease film. COS-removed for washing.]</i>						
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.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.
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.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

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.

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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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
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31. Proper cooling methods used; adequate equipment for temperature control.

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
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35. Food properly labeled; original container. .. p p p

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [Container of sugar, container of corn starch and a container of honey sauce were not labeled. COS-labeled.]</i>
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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.

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

<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In walk in freezer, a box of frozen shrimp was stored on the floor. COS-employee moved.]</i>
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38. Personal cleanliness.

39. Wiping cloths: properly used and stored. .. p p p

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [wet wipe cloths were store in a container of sanitizer (bleach) with a concentration greater than measureable limits. COS-sanitizer discarded and remade.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
40. Washing fruits and vegetables.	
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		..	p	p	p
<i>Fail Notes</i>	3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [A scoop was stored in a container of raw rice with the handle in contact with the rice. COS-employee moved.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	p	p
<i>Fail Notes</i>	4-901.11(A) <i>Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD. [Multiple plastic beverage cups were stacked wet in such a manner to prevent air drying. COS-rewashed.]</i>						
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		..	p
<i>Fail Notes</i>	4-501.12 <i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [Three cutting boards were scored to a degree which prevented effective cleaning. COS-discarded.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	
47. Non-food contact surfaces clean.		p
Physical Facilities		Y	N	O	A	C	R
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.		..	p	p	..
<i>Fail Notes</i>	5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [women's restroom is not equipped with a covered waste bin.]</i>						
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.	
Administrative/Other		Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided | p

Material Distributed | Education Title #10 Did You Wash 'Em Sign / Sticker

FIELD WARNING LETTER

Insp Date: 7/15/2013 **Business ID:** 100037FE
Business: YOUNG DRAGON

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ATCHISON, KS 66002

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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.