

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: 12/8/2014 **Business ID:** 109950FE
Business: CHINA DRAGON

Inspection: 40001188
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: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 12/08/14 | 12:05 PM | 02:20 PM | 2:15 | 0:05 | 2:20 | 0 | |
| Total: | | | 2:15 | 0:05 | 2:20 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 4 _____ Priority foundation(Pf) Violations 5 _____
 Certified Manager on Staff _____ Address Verified p _____ 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. | .. | .. | 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 |
|--------------------------------|---|---|---|---|---|---|

4. Proper eating, tasting, drinking, or tobacco use .. p p ..

Fail Notes | 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.
[open employee beverage on table next to steam bin above open bowl of sugar. COS-moved.]*

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 p ..

Fail Notes | 6-301.12 *Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.
[No paper towels at kitchen hand sink. COS-provided.]*

6-301.14 *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. COS-sticker provided.]*

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|------------------------|---|---|---|---|---|---|
| Approved Source | Y | N | O | A | C | R |
|------------------------|---|---|---|---|---|---|

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

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|--------------------------------------|---|---|---|---|---|---|
| Protection from Contamination | Y | N | O | A | C | R |
|--------------------------------------|---|---|---|---|---|---|

13. Food separated and protected. .. p p ..

Fail Notes | 3-302.11(A)(1)(b) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.
[In the double sliding door RIC: there was a container of raw shrimp stored above a bag of cooked RTE chicken. COS-moved.]*

14. Food-contact surfaces: cleaned and sanitized. .. p

Fail Notes | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.
[On a rack, stored as clean, above the 3 vat sink, there were approximately 8-10 containers that were soiled with food debris and a greasy film. On a rack, stored as clean, above the kitchen hand sink, there were approximately 5 large metal bowls that were soiled with food debris and a greasy film. In a drain rack, there were two cups that were soiled with dried food debris.
The door seals on the prep table are soiled with an accumulation of dried food debris.]*

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 |
|--|---|---|---|---|---|---|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | | |
|---|--|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | | Y | N | O | A | C | R |
|---|--|---|---|---|---|---|---|

16. Proper cooking time and temperatures. p

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

17. Proper reheating procedures for hot holding. p

18. Proper cooling time and temperatures. .. p p ..

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|-------------------|----------------|---|
| <i>Fail Notes</i> | 3-501.14(A)(2) | <p><i>P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours]</i></p> <p><i>[In the prep table, there was a container of cooked noodles. The internal temperature of the noodles was 46.2F. According to PIC, the noodles had been prepared yesterday morning, longer than 24 hours earlier. COS-discarded.]</i></p> |
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19. Proper hot holding temperatures. p

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures. p

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

21. Proper date marking and disposition. .. p

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| <i>Fail Notes</i> | 3-501.18(A)(2) | <p><i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[In the True RIC: there was a large container of mixed cream cheese. There was not date mark. PIC indicated the mixture is made once a week. This batch was made 6 days ago.]</i></p> |
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22. Time as a public health control: procedures and record. p

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| Consumer Advisory | | Y | N | O | A | C | R |
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23. Consumer advisory provided for raw or undercooked foods. p

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| Highly Susceptible Populations | | Y | N | O | A | C | R |
|--------------------------------|--|---|---|---|---|---|---|

24. Pasteurized foods used; prohibited foods not offered. p

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| 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

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| <i>Fail Notes</i> | 7-102.11 | <p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[There is a spray bottle of a redish/pink liquid on the floor near the stove. Employee indicated it was for cleaning. The bottle is not labeled.]</i></p> |
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| 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 | | Y | N | O | A | C | R |
|-----------------------|--|---|---|---|---|---|---|

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| Safe Food and Water | | Y | N | O | A | C | R |
|---------------------|--|---|---|---|---|---|---|

28. Pasteurized eggs used where required. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Safe Food and Water | Y | N | O | A | C | R |
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| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |

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

Fail Notes | 4-302.12(A) Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures.
 [The ambient thermometer in the prep table is broken. The measuring pipe has come loose from the gauge.]

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| Food Identification | Y | N | O | A | C | R |
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| 35. Food properly labeled; original container. | .. | p | .. | .. | .. | .. |
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Fail Notes | 3-302.12 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.
 [There was an unlabeled bowl of what employee identified as sugar stored on a bin under the steam bin.]

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

Fail Notes | 3-305.11(A)(1) 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.
 [Behind the service counter, there is a box of bamboo chutes and a box of water chestnuts stored on the floor.]

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| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |

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| Proper Use of Utensils | Y | N | O | A | C | R |
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| 41. In-use utensils: properly stored. | .. | p | .. | .. | p | .. |
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Fail Notes | 3-304.12(A) In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container.
 [There was a cup without handles stored in a container of sweet and sour sauce and another cup without handles stored in a bag of sugar. COS-removed.]

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|---|---|----|----|----|----|----|
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Proper Use of Utensils | Y | N | O | A | C | R |
|---|--|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | | | | | | |
| 4-101.11(A) | <i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [In the double sliding door RIC: cooked chicken was stored in non-food grade plastic bags. In the True RIC: broccoli was stored in non-food grade plastic bags. In the prep table, cooked noodles were stored in a non-food grade plastic container.]</i> | | | | | |
| 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. [There are three cutting boards which are damaged with deep scoring and discoloration.]</i> | | | | | |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | | | | | | |
| 4-302.14 | <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment uses bleach as a sanitizer. There is no test kit available.]</i> | | | | | |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | | | | | | |
| 4-601.11(C) | <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The tracks of the sliding door RIC are soiled with an accumulation of food debris. The bottom shelf of both the Coca Cola RIC and the sliding door RIC are soiled with an accumulation of food debris. The bottom shelf and handles of the prep table are soiled with dried food debris. The walls behind the steam bin and next to the stove are soiled with dried food splatter and grease. The pipe along the side of the stove are wrapped in aluminum foil that is heavy with an accumulation of dried food. The floor under the stove, under the rice crocks in the storage room are soiled with dried food and detritus. The handles of the RIC are soiled with grease and grime. The speed rack is soiled with an accumulation of dried food debris. The handles of the freezers are soiled with grime.]</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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 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 | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | | | | | | |
| 6-501.12(A) | <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The floor under the stove, under the rice crocks in the storage room are soiled with dried food and detritus.]</i> | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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:

Cooked beef at 182F

Footnote 2

Notes:

Rice in cooking pot at 192F.

Footnote 3

Notes:

Prep table: baby corn at 43F, raw beef at 42F, garlic in oil at 42F.

True RIC: cream cheese at 38F.

Coca Cola RIC: egg roll at 39F.

Double sliding door RIC: raw shrimp at 39F.

Footnote 4

Notes:

hand sink hot water achieved. 108F

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 1

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 noodles Qty 3 Units lb Value \$ 2.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

