

**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:** 4/27/2015      **Business ID:** 117828FE  
**Business:** YOUNG DRAGON CHINESE BUFFET  
 808 Skyway Plaza HWY 59  
 808 SKYWAY PLAZA HWY 59  
 ATCHISON, KS 66002

**Inspection:** 40001427  
**Store ID:**  
**Phone:** 9133671100  
**Inspector:** KDA40  
**Reason:** 03 Complaint  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/27/15	12:10 PM	03:20 PM	3:10	1:00	4:10	0	
<b>Total:</b>			3:10	1:00	4:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 5      Priority foundation(Pf) Violations 4

Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 0

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..

<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
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# 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   ..   ..   p   ..

*Fail Notes*    2-401.11    *EMPLOYEEES 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.  
[There was an open employee beverage on shelf above the lowboy RIC. COS-removed. ]*

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   ..   ..   p   ..

*Fail Notes*    2-301.14(E)    *P - Wash Hands (Soiled Utensils) FOOD EMPLOYEEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS  
[employee handled soiled equipment then cleaned/sanitized equipment without a hand wash. COS-dishes returned to washing, educated, hands washed. ]*

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*    6-301.14    *A sign or poster that notifies FOOD EMPLOYEEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEEES and shall be clearly visible to FOOD EMPLOYEEES.  
[No hand washing signage in the men's, women's or employee's restrooms. COS-stickers provided. ]*

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   ..   ..   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 Traulsen RIC, raw fish was stored above RTE chicken. COS-moved. ]*

3-302.11(A)(2)    *P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas  
[In the WIC, raw chicken was stored above raw beef. COS-moved. ]*

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination
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Y N O A C R

Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[Stored as clean, there were approximately 20-30 food containers that were soiled with dried food debris. Stored as clean on a magnetic strip, there were assorted knives and a spoon that were soiled with dried food debris. On a hook next to the magnetic strip, stored as clean, there were two cutters and two peelers that were soiled with dried food debris. COS-removed for cleaning. Stored as clean on a rack of #10 cans, there were cutting boards. One was soiled with dried food debris. COS-discarded. The seals on the prep table and the lowboy doors were soiled with food debris. COS-cleaned. ]</i></p>
	4-602.11(E)(4)	<p><i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i></p> <p><i>[There was a build up of an orange algae/mold on the divider plate of the ice bin. COS-cleaned. ]</i></p>

15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
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Potentially Hazardous Food Time/Temperature
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Y N O A C R

16. Proper cooking time and temperatures.	..	..	p	..	..	..
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17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
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18. Proper cooling time and temperatures.	..	p	..	..	p	..
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Fail Notes	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 WIC, there was a tote bin filled with cooked pasta and covered with plastic wrap. The date on the container was 4/24. According to the PIC, the food had been in WIC since preparation. The internal temperature of the noodles was 50.1F. COS-discarded. ]</i></p>
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19. Proper hot holding temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

20. Proper cold holding temperatures.	..	p	..	..	p	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

Fail Notes	3-501.16(A)(2)	<p><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.</i></p> <p><i>[On the dessert buffet table, there was a tray of mousse cakes, a tray of coconut drops and mini cupcakes and a tray of cream puffs and cream filled pastries. The temperature of the cream puff was 69.3F and the temperature of the cream pastry was 69.9F. The buffet has no temperature control. According to the commercial boxes, the food required refrigeration. The ingredients included milk. COS-discarded. ]</i></p>
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21. Proper date marking and disposition.	p	..	..	..	..	..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
22. Time as a public health control: procedures and record.		..	..	..	p	..	..
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		..	..	..	p	..	..
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		..	..	..	p	..	..
Chemical		Y	N	O	A	C	R
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
27. Compliance with variance, specialized process and HACCP plan.		..	..	..	p	..	..
GOOD RETAIL PRACTICES							
Safe Food and Water		Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control.		..	p	..	..	p	..
<i>Fail Notes</i>	<p>3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i>  <i>[Cooked noodles were densely packed in a large plastic tote container and sealed with plastic wrap. After 3 days in the WIC, the internal temperature of the noodles was 50.1F. COS-educated.]</i></p>						
32. Plant food properly cooked for hot holding.		..	..	p	..	..	..
33. Approved thawing methods used.		p	..	..	..	..	..
34. Thermometers provided and accurate.		..	p	..	..	..	..
<i>Fail Notes</i>	<p>4-203.12 <i>Pf - Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±1.5°C in the intended range of use. Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±3°F in the intended range of use.</i>  <i>[There is no thermometer available in the lowboy RIC.]</i></p>						
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y N O A C R
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<i>Fail Notes</i>	3-302.12	<p><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.</i></p> <p><i>[On a shelf above the lowboy, there was a container of a white substance. It was not labeled. PIC identified it as sugar. COS-labeled. On a shelf near the back door, there was a container of a brown substance. It was not labeled. PIC identified it as brown sugar. COS-discarded.]</i></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 . . . . .
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***This item has Notes. See Footnote 3 at end of questionnaire.***

37. Contamination prevented during food preparation, storage and display.	. . p . . . . .
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<i>Fail Notes</i>	3-305.11(A)(1)	<p><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.</i></p> <p><i>[In the walk in freezer, there were 4 containers of cooked chicken stored on the floor. There were wrapped bundles of raw meat stored on the floor.</i></p> <p><i>In the WIC, there was a container of raw eggs and a tub of raw chicken stored on the floor,</i></p> <p><i>In the outside separate storage unit, there was a bag of MSG stored on the floor. ]</i></p>
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38. Personal cleanliness.	p . . . . .
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39. Wiping cloths: properly used and stored.	. . p . . p . .
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<i>Fail Notes</i>	3-304.14(B)(1)	<p><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.</i></p> <p><i>[wet wipe cloth stored on a side table. COS-removed. ]</i></p>
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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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<i>Fail Notes</i>	3-304.12(A)	<p><i>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.</i></p> <p><i>[In a container of rice and in a container of flour, there were scoops stored with handles in contact with food. COS-moved. ]</i></p>
	3-304.12(F)	<p><i>In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.</i></p> <p><i>[There was a scoop stored in a container of standing water at a temperature of 69.3F. COS-removed. ]</i></p>

42. Utensils, equipment and linens: properly stored, dried and handled.	. . p . . . . .
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-903.11(A)	<p><i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In the outside separate storage unit, there was a box of napkins and single use ramekins stored on the floor. Above the 3 vat sink, assorted equipment is stored as clean on a shelf that is soiled with a build up of grime and grease. ]</i></p>
	4-903.11(B)	<p><i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Approximately 20-30 food containers were stacked wet, not in a self-draining position. COS-removed for washing. ]</i></p>
	4-904.11(B)	<p><i>Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [On a shelf above the lowboy, there was a container of spoons that were not inverted. COS-inverted. ]</i></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

<i>Fail Notes</i>	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [there were 4 small cutting boards damaged with deep scoring. The edges were chipped and the rubber coating was separating. There were five plastic food containers that were cracked and chipped. There were two rubber spatulas that were pitted, chipped and stained. COS-discarded. ]</i></p>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	p	..	..	..	..
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<i>Fail Notes</i>	4-501.11(B)	<p><i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [In the outside separate storage unit, there is a deep freezer. It is damaged. There is no internal covering over the insulation and the lid is held together with duct tape. ]</i></p>
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
47. Non-food contact surfaces clean.		p				

<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is an accumulation of debris/detritus on and around the warewash machine. ]</i></p>
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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				
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
51. Toilet facilities: properly constructed, supplied and cleaned.		p				

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
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Y N O A C R

<i>Fail Notes</i>	6-202.14 <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The door to the employee restroom is not self-closing. ]</i>
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52. Garbage and refuse properly disposed; facilities maintained. p . . . . .

<i>Fail Notes</i>	5-501.113 <i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [The outside waste bin is equipped with a lid. It was not covered. ]</i>
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53. Physical facilities installed, maintained and clean. p . . . . .

<i>Fail Notes</i>	6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [The kitchen floor has missing tiles near the stove. ]</i>
	6-501.114(B) <i>Premises (Litter) The PREMISES shall be free of litter. [There is an accumulation of trash on the grounds outside the building next to the separate storage unit. ]</i>
	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is a build up of grime on the light switch plate in the employee's restroom. There is a build up of grime on the light switch plate behind the wait station toward the back door. ]</i>

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

Administrative/Other
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Y N O A C R

55. Other violations p . . . . .

EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	Education Title #09 <i>Did You Wash 'Em Flier</i>
	Education Title #10 <i>Did You Wash 'Em Sign / Sticker</i>
	Education Title #27 <i>Hot and Cold Holding</i>
	Education Title #49 <i>Two-Stage Cooling</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

In kitchen, rice at 197F, egg drop soup at 154F.  
center buffet: sesame chicken at 157F, pepper pork at 161F.  
side buffet: baked seafood at 154F, spring roll at 138F.

## **Footnote 2**

### **Notes:**

WIC: fried chicken at 40F, cream cheese at 41F.  
Cold buffet: cut cantaloupe at 38F, cooked sushi at 40F.  
Lowboy RIC: cooked chicken at 27F.  
prep table: cooked beef at 39F, cooked chicken at 43F.  
Traulsen RIC: cooked chicken at 41F.

## **Footnote 3**

### **Notes:**

PIC indicated the establishment is serviced on a monthly basis by a pest control company.

## **Footnote 4**

### **Notes:**

Inspection conducted as a result of a complaint regarding sewage back up in the men's and women's restrooms. There was no evidence of sewage back up. PIC indicated she had contacted a plumber and had the lines serviced. Documents provided indicated the outside sewage lines had been flushed prior to the complaint. She indicated the building landlord contacted the plumber to clear the lines at time of complaint. She did not have documentation for that service. PIC indicated the floors were cleaned with a bleach solution.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 4/27/2015      **Business ID:** 117828FE  
**Business:** YOUNG DRAGON CHINESE BUFFET  
 808 Skyway Plaza HWY 59  
 808 SKYWAY PLAZA HWY 59  
 ATCHISON, KS 66002

**Inspection:** 40001427  
**Store ID:**  
**Phone:** 9133671100  
**Inspector:** KDA40  
**Reason:** 03 Complaint

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/27/15	12:10 PM	03:20 PM	3:10	1:00	4:10	0	
Total:			3:10	1:00	4:10	0	

**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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   pasta   Qty   50   Units   lbs   Value \$   75.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   desserts   Qty   2   Units   trays   Value \$   20.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 4/27/2015      **Business ID:** 117828FE  
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 808 Skyway Plaza HWY 59  
 808 SKYWAY PLAZA HWY 59  
 ATCHISON, KS 66002

**Inspection:** 40001427  
**Store ID:**  
**Phone:** 9133671100  
**Inspector:** KDA40  
**Reason:** 03 Complaint

**Time In / Time Out**

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04/27/15	12:10 PM	03:20 PM	3:10	1:00	4:10	0	
Total:			3:10	1:00	4:10	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 05/07/15

Inspection Report Number 40001427                      Inspection Report Date 04/27/15

Establishment Name      YOUNG DRAGON CHINESE BUFFET

Physical Address      808 SKYWAY PLAZA HWY 59                      City ATCHISON  
    808 Skyway Plaza HWY 59                      Zip 66002

Additional Notes and Instructions