

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: 5/11/2015 **Business ID:** 117828FE
Business: YOUNG DRAGON CHINESE BUFFET
 808 Skyway Plaza HWY 59
 808 SKYWAY PLAZA HWY 59
 ATCHISON, KS 66002

Inspection: 40001452
Store ID:
Phone: 9133671100
Inspector: KDA40
Reason: 02 Follow-up
Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 05/11/15 | 02:15 PM | 03:00 PM | 0:45 | 1:30 | 2:15 | 0 | |
| Total: | | | 0:45 | 1:30 | 2:15 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 2

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, EMAIL 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

| | | | | | | |
|---|----|----|----|----|----|----|
| 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. | .. | .. | .. | .. | .. | .. |

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|--------------------------------|---|---|---|---|---|---|
| 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 | p | .. | .. | .. | .. | .. | | | |
| 5. No discharge from eyes, nose and mouth. | .. | .. | .. | .. | .. | .. | | | |
| Preventing Contamination by Hands | Y | N | O | A | C | R | | | |
| 6. Hands clean and properly washed. | p | .. | .. | .. | .. | .. | | | |
| 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. | p | .. | .. | .. | .. | .. | | | |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | p | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-601.11(A)</td> <td style="vertical-align: top;"> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Stored as clean on a magnetic strip near the walk in freezer, there were two knives that were soiled with dried food debris. COS-removed for washing.]</i> </td> </tr> </table> | <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. [Stored as clean on a magnetic strip near the walk in freezer, there were two knives that were soiled with dried food debris. COS-removed for washing.]</i> | .. | .. | .. | .. | .. | .. |
| <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. [Stored as clean on a magnetic strip near the walk in freezer, there were two knives that were soiled with dried food debris. 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. | p | .. | .. | .. | .. | .. | | | |
| 19. Proper hot holding temperatures. | .. | .. | .. | .. | .. | .. | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. | | | |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</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. | .. | .. | .. | .. | .. | .. | | | |
| 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. | .. | .. | .. | .. | .. | .. | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| GOOD RETAIL PRACTICES |
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| 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 | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used. | .. | p | .. | .. | .. | .. |

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| <i>Fail Notes</i> | <p>3-501.13(A) <i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less.</i></p> <p><i>[On a shelf near the walk in freezer, there was a tub of thawing raw chicken. PIC reported it had been on counter for approximately 2 hours. COS-placed in WIC.]</i></p> |
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|---|---|----|----|----|----|----|
| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

| Food Identification | Y | N | O | A | C | R |
|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |

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

| Proper Use of Utensils | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 41. In-use utensils: properly stored. | p | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | p | .. | .. | .. | .. |
| 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 | .. | .. | p | p |
| <i>Fail Notes</i> | <p>4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[There was a tub containing thawing raw chicken that was broken/cracked. COS-removed.]</i></p> | | | | | |

| | | | | | | |
|---|----|---|----|----|----|---|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | .. | p | .. | .. | .. | p |
|---|----|---|----|----|----|---|

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| <i>Fail Notes</i> | <p>4-501.11(B) <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.</i></p> <p><i>[The deep freezer in the outside storage shed is damaged and held together with duct tape. There is no internal covering on the inner lid over the insulation.]</i></p> |
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|---------------------------------|---|---|---|---|---|---|
| Utensils, Equipment and Vending | Y | N | O | A | C | R |
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|---|----|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | 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. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |
| <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> | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

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| Administrative/Other | Y | N | O | A | C | R |
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| 55. Other violations | .. | .. | .. | .. | .. | .. |
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| EDUCATIONAL MATERIALS |
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The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

desserts are non-phf