

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: 8/9/2013 **Business ID:** 96702FE
Business: CHINESE CHEF INN ARK CITY

Inspection: 44000089
Store ID:
Phone: 6204410676
Inspector: KDA44
Reason: 01 Routine
Results: No Follow-up

2113 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/09/13	11:00 AM	12:45 PM	1:45	0:25	2:10	0	
Total:			1:45	0:25	2:10	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Print</u> _____	Lic. Insp. <u>No</u> _____
Priority(P) Violations <u>1</u> _____	Priority foundation(Pf) Violations <u>1</u> _____
Certified Manager on Staff <u>..</u>	Address Verified <u>p</u>
Certified Manager Present <u>..</u>	Actual Sq. Ft. <u>3072</u>

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

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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.	p
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.	p
8. Adequate handwashing facilities supplied and accessible.	p
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
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
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	Y	N	O	A	C	R
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	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Meatballs on the buffet were 122.4. Corrected on site, meatballs were taken into the kitchen and reheated to 161.4.]					
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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	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) 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. [One spray bottle in the dining area was not marked with contents. Person in charge labeled it as bleach water. COS]</i>
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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

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 p ..

<i>Fail Notes</i>	6-202.13(B)(1)	<i>Insect control devices shall be installed so that the devices are not located over a FOOD preparation area. [One fly strip was hanging over the warewash machine drainboard, strip was relocated. COS]</i>
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37. Contamination prevented during food preparation, storage and display.

.. p p ..

<i>Fail Notes</i>	3-305.14	<i>During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination. [Under the prep table, one container of salt and one container of sugar did not have lids. In the walk in, there were about 10 items of prepped food in pans that were not covered. Corrected on site, food items were covered with plastic wrap and containers were covered with lids.]</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

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | | | |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. | | | |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. | | | |
| <table style="border-collapse: collapse; width: 100%;"> <tr> <td style="width: 15%; padding-right: 5px;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px;">5-501.17</td> <td style="padding-left: 10px;"><i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
[Womens restroom did not have lids on the trashcans.]</i></td> </tr> </table> | <i>Fail Notes</i> | 5-501.17 | <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
[Womens restroom did not have lids on the trashcans.]</i> | | | | | | |
| <i>Fail Notes</i> | 5-501.17 | <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
[Womens restroom did not have lids on the trashcans.]</i> | | | | | | | |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. | | | |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. | | | |
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[One of the storerooms used for storing flour had flour spilled on the floor which could attract pests.]</i></td> </tr> </table> | <i>Fail Notes</i> | 6-501.12(A) | <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
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[One of the storerooms used for storing flour had flour spilled on the floor which could attract pests.]</i> | | | | | | | |
| 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

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

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Footnote 1

Notes:

Buffet items - rice 167, fried shrimp 149.6, sausage 158.6.

Footnote 2

Notes:

below make table - raw beef 42.6, raw chicken 41.3, raw shell eggs 44.6.
Walk in - crab salad 42.3, boiled shrimp 40.7, cooked rice 43.6. ambient 41.
Life water cooler - eggrolls 36.1, cooked noodles 38.2.
Pepsi cooler - breaded cooked chicken 40.2, bbq chicken 41.7.
Ice cream machine 39.6, 43.1.
Drinks cooler - 38.1.

Footnote 3

Notes:

Most items are used up before 24 hours time limit. Some items in the walkin were date marked.

FIELD WARNING LETTER

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Business: CHINESE CHEF INN ARK CITY

2113 N SUMMIT ST
ARKANSAS CITY, KS 67005

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Phone: 6204410676
Inspector: KDA44
Reason: 01 Routine

Reference:

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FIELD WARNING LETTER

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.