

**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:** 1/15/2014      **Business ID:** 100037FE  
**Business:** YOUNG DRAGON

**Inspection:** 48001060  
**Store ID:**  
**Phone:** 9133671100  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

808 SKYWAY PLAZA HWY 59  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/15/14	11:30 AM	01:45 PM	2:15	0:05	2:20	0	
<b>Total:</b>			2:15	0:05	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 808 SKYWAY PLAZA HWY 59 City ATCHISON  
 Zip 66002

Owner \_\_\_\_\_ License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed  Size Range Under 5,000 sq feet

Updated Risk Category RAC# 06 High Risk Updated Size Range 1. Under 5,000 sq feet

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 2

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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

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
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	..	..	p	..
<i>Fail Notes</i>	<p>6-301.11 <i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [The handsink in the kitchen was not supplied with any hand cleaning compound. Corrected on site (COS) by supplying sink with hand soap.]</i></p> <p>6-301.12 <i>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. [The handsink in the kitchen was not supplied with method to dry hands. COS by supplying sink with paper towels. ]</i></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	..	..	p	..
<i>Fail Notes</i>	<p>3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In the walk in cooler, found one pan of raw chicken being stored over raw-ready to eat red cabbage and green onions. Also found a different pan of raw chicken being stored over raw-ready to eat green beans. COS by moving the raw below the ready to eat. ]</i></p>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
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Fail Notes	3-302.11(A)(2)	<p><i>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</i></p> <p><i>[In the two door, floor model cooler, opposite the deep fryers, found raw shrimp being stored over raw chicken. COS, by moving the shrimp below the chicken. ]</i></p>
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14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

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

20. Proper cold holding temperatures.	..	p	..	..	..	..
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***This item has Notes. See Footnote 3 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>[In the kitchen, found two grey tubs full of breaded, pre-fried chicken pieces held at 46 F and 47 F. Staff explained that the chicken was fried yesterday, put into the walk in cooler and taken out approximately 20 minutes ago. COS by returning the chicken to the walk in cooler and educating staff on cold holding. ]</i></p>
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21. Proper date marking and disposition.	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
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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	..	..
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26. Toxic substances properly identified, stored and used.	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
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	..	..	..	p	..	..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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
35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	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.</i> <i>[In the walk in cooler, found one box of celery and two boxes of green beans being stored on the floor.]</i>					
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
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
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.</i> <i>[In the two door, floor model cooler found one pink plastic tub storing breaded chicken and one white wash tub storing breaded shrimp. Also found three white wash tubs storing green beans, broccoli and mushrooms sitting out on the counter top. In the walk in cooler found three white wash tubs, 1 storing shredded cheese and two storing cream cheese. Also found one large clear Sterilite container storing crispy noddles. All mentioned containers are NOT approved for food storage. I explained to the owner that the containers were not meant for food. Only the crispy noodles were moved to an approved container.]</i>					

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-102.11(A)(1) <i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [In the walk in cooler, found one white "thank you" bag storing snow peas. The snow peas were not moved before I left.]</i>
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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) <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. [The door seal on the door of the walk in cooler was found broken and torn.]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
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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.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<table border="0" style="width: 100%;"> <tr> <td style="width: 30%;"><i>Education Title #08</i></td> <td><i>Date Marking</i></td> </tr> <tr> <td><i>Education Title #26</i></td> <td><i>Hot and Cold Holding Sign</i></td> </tr> <tr> <td><i>Education Title #43</i></td> <td><i>Storing Food in WIC</i></td> </tr> <tr> <td><i>Education Title #49</i></td> <td><i>Two-Stage Cooling</i></td> </tr> </table>	<i>Education Title #08</i>	<i>Date Marking</i>	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>	<i>Education Title #43</i>	<i>Storing Food in WIC</i>	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>
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<i>Education Title #49</i>	<i>Two-Stage Cooling</i>								

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

The high temp dish machine was not in use during my visit. After running the machine multiple times, the machine finally reached 163 F. I suggested to the owner that they have the machine worked on so the water could get hot faster.

## **Footnote 2**

### **Notes:**

In the kitchen, in a hot holding table found egg drop soup held at 157 F

In the kitchen, in the hot holding rice cookers found fried rice held at 154 F and white rice held at 160 F

On the customer self service buffet, found lo mein held at 158 F, potatoes held at 147 F, jalapeno chicken held at 147 F, egg drop soup held at 173 F and an egg roll held at 150 F

## **Footnote 3**

### **Notes:**

In the two door, floor model cooler found raw chicken held at 37 F

In the make table found raw pork held at 40 F

In the walk in cooler found raw chicken held at 41 F

On the customer self service buffet found cut lettuce held at 41 F

## **Footnote 4**

### **Notes:**

All freezer items were frozen solid.

