

**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:** 1/27/2014      **Business ID:** 100037FE  
**Business:** YOUNG DRAGON

**Inspection:** 48001083  
**Store ID:**  
**Phone:** 9133671100  
**Inspector:** KDA48  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

808 SKYWAY PLAZA HWY 59  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/27/14	12:55 PM	01:35 PM	0:40	0:05	0:45	0	
<b>Total:</b>			0:40	0:05	0:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 4      Priority foundation(Pf) Violations 0

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**

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

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

<b>Good Hygienic Practices</b>	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		..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		..	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		..	..	..	..	..	..
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	..	..	p	p
Fail Notes	3-302.11(A)(1)(b)	<i>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 walk in cooler found a pan of raw chicken being stored over a pan of cooked ready to eat lo mein noodles. Corrected on site (COS) by moving the chicken below the noodles. ]</i>					
	3-302.11(A)(2)	<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 [In the two door, floor model cooler opposite the fryers, found raw shrimp being stored over raw chicken. COS by moving the shrimp to an approved location. ]</i>					
14. Food-contact surfaces: cleaned and sanitized.		..	..	..	..	..	..
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.		..	..	..	..	..	..
19. Proper hot holding temperatures.		..	..	..	..	..	..
20. Proper cold holding temperatures.		..	p	..	..	p	p
Fail Notes	3-501.16(A)(2)	<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. [In the kitchen, on the bottom shelf on the counter ( to the right of the two door floor cooler) found two grey tubs full of fried on site chicken. The chicken temped at 47 F and 49 F. The manager stated the chicken had only been out for 10 minutes. COS by moving the chicken back to the walk in cooler. ]</i>					

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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.	..	..	..	..	..	..
<b>GOOD RETAIL PRACTICES</b>						
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.	..	..	..	..	..	..
32. Plant food properly cooked for hot holding.	..	..	..	..	..	..
33. Approved thawing methods used.	..	..	..	..	..	..
34. Thermometers provided and accurate.	..	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	..	..	..	..	..
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.	..	..	..	..	..	..
40. Washing fruits and vegetables.	..	..	..	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	..	..	..	..	..
43. Single-use and single-service articles: properly used.	..	..	..	..	..	..
44. Gloves used properly.	..	..	..	..	..	..
Utensils, Equipment and Vending	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>	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 opposite the fryers found one white wash tub storing commercially breaded shrimp. Also, on the bottom shelf of the counter to the right of that cooler unit found another white wash tub storing green beans. The tubs are NOT meant for food storage. COS by moving the food to an approved container. ]</i>
-------------------	-------------	--

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

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

46. Warewashing facilities: installed, maintained, and used; test strips.     ..    ..    ..    ..    ..    ..

47. Non-food contact surfaces clean.     ..    ..    ..    ..    ..    ..

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

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.     ..    ..    ..    ..    ..    ..

52. Garbage and refuse properly disposed; facilities maintained.     ..    ..    ..    ..    ..    ..

53. Physical facilities installed, maintained and clean.     ..    ..    ..    ..    ..    ..

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

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

55. Other violations     ..    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided     ..

<i>Material Distributed</i>	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

A new door seal was installed on the walk in cooler door.

