

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: 4/2/2014 **Business ID:** 117828FE
Business: YOUNG DRAGON CHINESE BUFFET
 808 Skyway Plaza HWY 59
 808 SKYWAY PLAZA HWY 59
 ATCHISON, KS 66002

Inspection: 48001173
Store ID:
Phone: 9133671100
Inspector: KDA48
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/02/14	08:30 AM	10:30 AM	2:00	0:25	2:25	0	
Total:			2:00	0:25	2:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. Yes
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1 Left App. _____ Lic. Approved Yes
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2400
 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) 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

	Y	N	O	A	C	R
Demonstration of Knowledge
1. Certification by accredited program, compliance with Code, or correct responses.
Employee Health
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices

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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.
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.	p
10. Food received at proper temperature.
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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.
19. Proper hot holding temperatures.	p
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
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.	p
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.	..	p	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[In the mop room/storage room, multiple bottles of bleach being stored over bag in a box soda syrup. Corrected on site (COS) by moving bleach to an approved location.]</i></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.

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.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

This item has Notes. See Footnote 3 at end of questionnaire.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate.

<i>Fail Notes</i>	4-204.112(E)	<p><i>Pf - Temperature Measuring Devices (Scaled) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1°C or 2°F in the intended range of use.</i></p> <p><i>[Could not supply a food thermometer. COS, inspector provided thermometer.]</i></p>
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.

37. Contamination prevented during food preparation, storage and display.

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
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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.

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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
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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.

Physical Facilities	Y	N	O	A	C	R
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
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. [There is a 4-5 inch hole in the wall behind the 1 door Traulsen cooler.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other	Y	N	O	A	C	R
55. Other violations
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided p
Material Distributed | Education Title #22 *Focus On Food Safety Manual (on the Website)*

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Footnote 1

Notes:

Low temp dish machine using chlorine sanitizer was tested at 75 ppm chlorine.

Footnote 2

Notes:

Make table, raw chicken 36 F Lower portion of make table, imitation crab 35 F
2 door silver cooler, raw chicken 35 F
1 door Traulsen, cream cheese puff 39 F
walk in cooler, imitation crab 43 F

Footnote 3

Notes:

Freezer items were frozen solid.

Footnote 4

Notes:

Chlorine test strips provided.

Footnote 5

Notes:

Application and Fees received by Topeka Office