

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: 9/9/2014 **Business ID:** 117828FE
Business: YOUNG DRAGON CHINESE BUFFET
 808 Skyway Plaza HWY 59
 808 SKYWAY PLAZA HWY 59
 ATCHISON, KS 66002

Inspection: 48001412
Store ID:
Phone: 9133671100
Inspector: KDA48
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/09/14	11:00 AM	01:25 PM	2:25	0:00	2:25	0	
09/09/14	02:10 PM	04:40 PM	2:30	0:00	2:30	0	
Total:			4:55	0:00	4:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 9 Priority foundation(Pf) Violations 5 _____
 Certified Manager on Staff .. Address Verified p 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, 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
This item has Notes. See Footnote 1 at end of questionnaire.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p	..
<i>Fail Notes</i> 3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the southwest corner of the kitchen, there was a soiled, wet blue towel being stored directly on top of whole russett potatoes. Several potatoes were damp from the towel. Corrected on site (COS) damp potatoes were discarded.]</i>						
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> 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, 1 container of raw chicken and 1 container of raw beef being stored over four, 5-gallon buckets full of raw cut potatoes. COS, potatoes moved to an approved location.]</i>						
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, 1 container of raw shrimp being stored over two, 5-gallon buckets of cooking sauces. COS, sauces moved to approved location.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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. [Two meat cleavers stored as clean, stored inbetween the make table and two door silver cooler with food and grease deposits on the blades.]</i>						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

19. Proper hot holding temperatures.

.. p p ..

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes	<p>3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.</i></p> <p><i>[On the hot buffet (on the wall) "chicken on a stick" at temperatures ranging from 120 - 132 F. Manager stated the chicken was made within a half of an hour. Also, crab rangoons at temperatures ranging from 114-132 F. Manager stated they were made within a half of an hour. COS, the chicken was reheated to 183 F and the crab rangoon to 176 F</i></p> <p><i>On the hot buffet (middle of the room) green beans at 113.1 F. Manager stated they were made within a half of an hours. Also discovered the beans were double panned, creating a barrier to keeping them hot. COS, beans were reheated to 157 F</i></p> <p style="text-align: center;">]</p>
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20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 5 at end of questionnaire.

Fail Notes	<p>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.</i></p> <p><i>[When I first arrived, on the metal table opposite the woks, one container of shredded cabbage at 52 F. Manager stated it had been out of the walk in cooler for approximately 30 minutes. COS, the cabbage was put on ice; as it was in constant use.</i></p> <p><i>In the kitchen make table, in the top portion, raw beef at 45 F, cooked pork at 49 F, cooked peas and carrots at 46 F and raw chicken at 46 F. In the lower portion, cooked chicken at 47 F imitation crab at 46 F, shredded cabbage at 48 F, tofu at 49 F, cut cabbage at 44 F, cracked raw shell eggs at 55 F. COS, the raw beef and raw chicken were cooked immediately, all other items were discarded.]</i></p>
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21. Proper date marking and disposition.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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<i>Fail Notes</i>	<p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[In the one door Traulsen, one box of commercially prepared egg rolls with no date marking. Employee stated they were opened on 9/7. In the lower portion of the make table, cooked chicken with no date marking Employee stated it was cooked on 9/7. In the walk in cooler, one container of lo mein with no date marking. Manager stated it was cooked yesterday at 11:00 am. Also, one container of seafood and cream cheese mixture with no date marking. Manager stated it was made on 9/7. One container of crab rangoon filling with no date marking. Manager stated it was opened on 9/7. Also, one container of sweet and sour chicken pieces with no date marking. Manager stated the chicken was cooked on 9/5, frozen and moved back to the walk in cooler 9/9. Also one container of cooked chicken wings with no date marking. Manager stated the wings were cooked on 9/3, frozen and moved back to the walk in cooler on 9/8. COS, all items were date marked.</i></p> <p>3-501.17(A) <i>Pf - In the walk in cooler, one container of General Tso's chicken with cooked date of 9/3. Manager stated the chicken was cooked on 9/3, frozen and moved back to the walk in cooler yesterday 9/8. There was no indication as to when the chicken was moved back to the walk in cooler. COS, chicken date marked.</i></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 .. . p ..
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<i>Fail Notes</i>	<p>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.</i></p> <p><i>[In the beverage station, one bucket of clear liquid with no label. Liquid was tested at 200 + parts per million chlorine. COS, the bucket was labeled and solution remade to 100 ppm. chlorine.]</i></p> <p>7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[On the lower shelf of the metal table opposite the woks, one bottle of blue dish soap being stored beside a container of Sesame cooking oil. The cap of the dish soap was left open. COS, dish soap moved to an approved location.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(B) <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> <i>[In the mop sink room, one 1-gallon can of paint being stored over soda syrup boxes. COS, paint moved to an approved location.]</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
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GOOD RETAIL PRACTICES

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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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods. p
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	.. p
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<i>Fail Notes</i>	4-301.11 <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i> <i>[The kitchen make table had an ambient temperature of 48.9 F. At the present time, it does not have the capacity to hold potentially hazardous foods at 41 F or below.]</i>
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32. Plant food properly cooked for hot holding.	.. p p ..
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This item has Notes. See Footnote 6 at end of questionnaire.

<i>Fail Notes</i>	3-401.13 <i>Pf - Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 57°C (135°F).</i> <i>[Mushrooms were cooked at temperatures ranging from 123-129 F and were ready for service. COS, mushrooms sent back to continue to cook. Reached 145 F.]</i>
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	.. p
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<i>Fail Notes</i>	6-501.112 <i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</i> <i>[In the mop sink room, one small black snake and several beetle bugs found dead on a sticky trap. COS, pests discarded.]</i>
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37. Contamination prevented during food preparation, storage and display.	.. p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-304.13	<p><i>LINENS and napkins may not be used in contact with FOOD unless they are used to line a container for the service of FOODS and the LINENS and napkins are replaced each time the container is refilled for a new CONSUMER.</i></p> <p><i>[In the lower portion of the two door silver cooler, one pan of spring rolls was lined with a blue towel; meant to absorb condensation. COS, towel was removed and replaced with a single use paper towel.]</i></p>
	3-305.11(A)(1)	<p><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></p> <p><i>[In the beverage station area, two 5-gallon buckets of tea and one 5-gallon bucket of sauce being stored on the floor.]</i></p>

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. . . p

<i>Fail Notes</i>	3-304.14(B)(1)	<p><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i></p> <p><i>[One wet wiping cloth being stored on a metal table, another being stored on top of whole russett potatoes.]</i></p>
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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

<i>Fail Notes</i>	3-304.12(B)	<p><i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i></p> <p><i>[In the beverage station area, one 5-gallon bucket of "sauce" with a plastic container with no handle being stored in the food. Also one bag of dry tea leaves with a scoop without a handle being stored in the food.]</i></p>
	3-304.12(F)	<p><i>In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.</i></p> <p><i>[One metal ice cream style scoop used for rice, being stored in standing water at 63 F. COS, scoop was removed from water and placed on a clean plate.]</i></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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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items . . p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y N O A C R
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<i>Fail Notes</i>	<p>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.</i> [4-102.11(B)(1) -P</p> <p style="text-align: center;"><i>In the walk in cooler, one thank-you style bag storing whole lemons. The entire lemon is used in sauces and is offered to customers as a drink garnish. COS, lemons moved to an approved container.]</i></p>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items p

<i>Fail Notes</i>	<p>4-501.12 <i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.</i> [One white and green cutting board with excessive scoring. Also the cutting board on the make table was excessively scored.]</p>
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46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 7 at end of questionnaire.

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

<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i> [The women's restroom did not have a covered trash receptacle.]</p> <p>6-501.19 <i>Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed.</i> [The men's and women's restrooms do not have self closing doors.]</p>
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52. Garbage and refuse properly disposed; facilities maintained. p

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

<i>Fail Notes</i>	<p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i> [Underneath the hot buffet on the wall, approximately 200 old rodent droppings.]</p>
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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>	<p><i>Education Title #08 Date Marking</i></p> <p><i>Education Title #43 Storing Food in WIC</i></p> <p><i>Education Title #44 Cooking Temperatures</i></p> <p><i>Education Title #49 Two-Stage Cooling</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA 60

Footnote 2

Notes:

Low temp dish machine using chlorine sanitizer was tested at 50 ppm chlorine.
Three compartment sink was set up for warewashing, sanitizer solution tested at 50 ppm chlorine.

Footnote 3

Notes:

Sesame chicken reheated to 164 F
General Tso's chicken reheated to 189 F
Honey chicken reheated to 189 F

Footnote 4

Notes:

hot buffet (on the wall) baked seafood, 169 F, egg roll 139 F, hot and sour soup 182 F
hot buffet, (middle of the room) spicy chicken 148.6 F, fried rice 174.4 F, lo mein 145.4 F

In the kitchen

rice cooker, fried rice 158 F
rice cooker, white rice 163 F
steam table, egg drop soup 174 F

Footnote 5

Notes:

cold buffet, cut lettuce 36 F
1 door Traulsen, cooked chicken pieces 40 F
2 door silver cooler, spring roll 39 F
make table, imitation crab 43 F, tofu 43 F
walk in cooler, tempura chicken 43 F

Footnote 6

Notes:

Sliced russet potatoes cooked to 206 F and put on the hot buffet.

Footnote 7

Notes:

Chlorine test strips provided.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 9/9/2014 **Business ID:** 117828FE
Business: YOUNG DRAGON CHINESE BUFFET
 808 Skyway Plaza HWY 59
 808 SKYWAY PLAZA HWY 59
 ATCHISON, KS 66002

Inspection: 48001412
Store ID:
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Inspector: KDA48
Reason: 03 Complaint

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 09/19/14

Inspection Report Number 48001412 Inspection Report Date 09/09/14

Establishment Name YOUNG DRAGON CHINESE BUFFET

Physical Address 808 SKYWAY PLAZA HWY 59 City ATCHISON

808 Skyway Plaza HWY 59 Zip 66002

Additional Notes and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 9/9/2014 **Business ID:** 117828FE
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Total:			4:55	0:00	4:55	0	

ACTIONS

Number of products Voluntarily Destroyed 7

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cut cabbage Qty 2 Units contai Value \$

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Imitation crab Qty 1 Units pan Value \$

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Peas/carrots mixture Qty 1 Units contai Value \$ _____

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Tofu Qty 1 Units packa Value \$ _____

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Raw eggs (cracked) Qty 2 Units cups Value \$ _____

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Cooked Chicken Qty 1 Units contai Value \$ _____

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Cooked Pork Qty 0.25 Units contai Value \$ _____

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A