

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: 5/7/2014 **Business ID:** 114978FE
Business: TSUNAMI - TERIYAKI
 6254 E 37th st N #180
 6254 E 37TH ST N #180
 BEL AIRE, KS 67220

Inspection: 50004262
Store ID:
Phone: 3164253866
Inspector: KDA50
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/07/14	03:00 PM	04:35 PM	1:35	0:15	1:50	0	
Total:			1:35	0:15	1:50	0	

FOOD ESTABLISHMENT PROFILE			
Insp. Notification <u>Email</u>	Sent Notification To _____	Lic. Insp.	<u>No</u>
Priority(P) Violations <u>2</u>	Priority foundation(Pf) Violations <u>3</u>		
Certified Manager on Staff <input type="checkbox"/>	Address Verified <u>p</u>	Actual Sq. Ft.	<u>1850</u>
Certified Manager Present <input type="checkbox"/>			

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
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
Good Hygienic Practices									
4. Proper eating, tasting, drinking, or tobacco use	p			
5. No discharge from eyes, nose and mouth.	p			
Preventing Contamination by Hands									
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									
9. Food obtained from approved source.	p			
10. Food received at proper temperature.	p			
11. Food in good condition, safe and unadulterated.	..	p	p	..			
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12. Required records available: shellstock tags, parasite destruction.	p			
Protection from Contamination									
13. Food separated and protected.	..	p	p	..			
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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									
16. Proper cooking time and temperatures.	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
17. Proper reheating procedures for hot holding.	p			
18. Proper cooling time and temperatures.	p			
19. Proper hot holding temperatures.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
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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Fail Notes	<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>[There is a container of cooked wings in the glass reach in cooler and in the walk in cooler without any date marking. Per the PIC the wings were prepared on Tuesday at 9AM. COS- PIC properly date marked both containers.</i></p> <p><i>There was one container of homemade dressing in the reach in portion of make table #2 without any date marking. There were 5 more containers in the walk in cooler without any date marking. Per the PIC the dressings were made on Monday 5/5. COS- PIC date marked all containers of dressing.</i></p> <p><i>There were 3 opened containers of milk in the walk in cooler without any date marking. PIC stated they were all opened Monday 5/5. COS- PIC correctly date marked.</i></p> <p><i>There were 2 containers of cooked noodles being stored in the walk in cooler without any date marking. Per the PIC the noodles were prepared on Monday 5/5. COS- PIC correctly date marked both containers.]</i></p>
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22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. p

Fail Notes	<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>[There was a working spray bottle containing purple liquid beneath the warewashing machine without a common name on the label. PIC identified as degreaser. COS- PIC correctly labeled.]</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. p

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

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Food Temperature Control							
31. Proper cooling methods used; adequate equipment for temperature control.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
32. Plant food properly cooked for hot holding.		p
33. Approved thawing methods used.		p
34. Thermometers provided and accurate.		p
Food Identification							
35. Food properly labeled; original container.		p
Prevention of Food Contamination							
36. Insects, rodents and animals not present.		..	p
<i>Fail Notes</i>	6-202.15(A)(3)						
	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The back door to the facility was propped wide open allowing the easy entry for pests.]</i>						
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. [A box of chinese noodles was being stored directly on the floor in the walk in cooler.]</i>						
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils							
41. In-use utensils: properly stored.		..	p
<i>Fail Notes</i>	3-304.12(A)						
	<i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [There is a small portion bowl without a handle being used as a dispensing tool held in the cooked chinese noodles in the reach in portion of make table #2.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	p	..
<i>Fail Notes</i>	4-901.11(A)						
	<i>Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD. [There were plastic food containers stacked together wet on the storage shelf by the walk in cooler. COS- PIC removed for additional cleaning and sanitation.]</i>						
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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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 p ..

<i>Fail Notes</i>	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There were 2 rubber spatulas on the clean equipment storage shelf with cracked and rough edges. COS- PIC voluntarily discarded.]</i>
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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

This item has Notes. See Footnote 5 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

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

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

<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is an accumulation of grease and old food debris built up beneath the grill area.]</i>
	6-501.16 <i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [There is a mop head with a handle being stored in the top portion of a mop bucket not allowed to properly air dry.]</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>	<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 #22</i></td> <td><i>Focus On Food Safety Manual (on the Website)</i></td> </tr> <tr> <td></td> <td><i>[5 keys to food safety magnet]</i></td> </tr> </table>	<i>Education Title #08</i>	<i>Date Marking</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>		<i>[5 keys to food safety magnet]</i>
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	<i>[5 keys to food safety magnet]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

pot stickers 190 (directly from fryer)

Footnote 2

Notes:

chicken 137 (steam table)

cooked white rice 151 (rice cooker)

Footnote 3

Notes:

cooked noodles 43 (glass reach in cooler)

raw beef 40

bean sprouts 37 (make table #1)

tofu 36

boiled eggs 40

shredded lettuce 37 (reach in portion of make table #1)

shredded lettuce 38 (make table #2)

cooked shrimp 37

homemade dressing 42 (reach in portion of make table #2)

Footnote 4

Notes:

All PHFs in freezer are frozen.

Footnote 5

Notes:

3 vat not set up. Test strips were provided, CI solution measured 50ppm at warewashing machine.

FIELD WARNING LETTER

Insp Date: 5/7/2014 **Business ID:** 114978FE
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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.