



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y   N   O   A   C   R
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*Fail Notes* | 2-401.11\* **CRITICAL - Eating, Drinking, or Using Tobacco**  
 [Employee observed eating lunch in the food prep area by the 3 compartment sink (COS-Moved to dining area)]

5. No discharge from eyes, nose and mouth. p   ..   ..   ..   ..   ..

Preventing Contamination by Hands	Y   N   O   A   C   R
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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   ..

*Fail Notes* | 5-205.11(A) **Handsink Accessible**  
 [Upon entry to kitchen the handwashing sink was obstructed by a bowl and metal scrubber which prevented staff from using it to wash hands (COS-Cleared)]

6-301.12 **Hand Drying Provision.**  
 [Upon entry to the kitchen the hand washing sink did not have paper towels (COS-Stocked)]

Approved Source	Y   N   O   A   C   R
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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
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13. Food separated and protected. ..   p   ..   ..   p   ..

*Fail Notes* | 3-302.11(A)(1)(a)\* **CRITICAL - Separation-Raw & raw RTE**  
 [Front reach in cooler: Raw in shell eggs stored on shelf directly over a case of raw ready to eat broccoli (COS-Rearranged)]

3-302.11(A)(1)(b)\* **CRITICAL - Separation-Raw & cooked RTE**  
 [Coke cooler: Raw marinated beef stored on shelf directly over an open can of ready to eat pineapple tidbits (COS-Products rearranged)]

14. Food-contact surfaces: cleaned and sanitized. ..   p   ..   ..   p   ..

*Fail Notes* | 4-601.11A\* **CRITICAL - Food Contact Clean to Sight and Touch**  
 [Potato slicer, knife, and bowl of various utensils stored with dried on food debris on the food contact portions of each (COS-Put in 3 compartment sink to be cleaned)]

15. Proper disposition of returned, previously served, reconditioned and unsafe food. ..   ..   p   ..   ..   ..

Potentially Hazardous Food Time/Temperature	Y   N   O   A   C   R
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16. Proper cooking time and temperatures. p   ..   ..   ..   ..   ..

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

17. Proper reheating procedures for hot holding. ..   ..   p   ..   ..   ..

18. Proper cooling time and temperatures. ..   ..   p   ..   ..   ..

19. Proper hot holding temperatures. p   ..   ..   ..   ..   ..

20. Proper cold holding temperatures. ..   p   ..   ..   ..   ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

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<b>Potentially Hazardous Food Time/Temperature</b>	Y   N   O   A   C   R
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*Fail Notes*    3-501.16(A)(2)(a)\*    **CRITICAL - PHF Cold Holding-<41°F**  
*[Reach in cooler: Cut cabbage 47.3 degrees F, General Tso's chicken 46.0 degrees F, cooked noodles 49.1 degrees F; Make table: Garlic and oil stored on the top of the unit 59.2 degrees F - Owner's son stated it had been there since the previous day (COS-Garlic and oil voluntarily destroyed by discarding in the trash)]*

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|---|----------------------------|
| 21. Proper date marking and disposition.                    | p    "    "    "    "    " |
| 22. Time as a public health control: procedures and record. | "    "    "    p    "    " |

<b>Consumer Advisory</b>	Y   N   O   A   C   R
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|--|----------------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | "    "    "    p    "    " |
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<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
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| 24. Pasteurized foods used; prohibited foods not offered. | "    "    "    p    "    " |
|---|----------------------------|

<b>Chemical</b>	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    "    "    "    "    " |

<b>Conformance with Approved Procedures</b>	Y   N   O   A   C   R
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| 27. Compliance with variance, specialized process and HACCP plan. | "    "    "    p    "    " |
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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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    "    " |

<b>Food Temperature Control</b>	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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*Fail Notes*    4-301.11    **SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)**  
*[Ambient of reach in cooler located by the 3 compartment sink 50.0 degrees F - Unit unable to maintain the internal temperatures of potentially hazardous foods at or below 40 degrees F]*

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|---|----------------------------|
| 32. Plant food properly cooked for hot holding. | "    "    p    "    "    " |
| 33. Approved thawing methods used.              | "    p    "    "    p    " |

*Fail Notes*    3-501.13    **Proper thawing methods used for PHF**  
*[Upon entry into kitchen raw frozen shrimp was thawing in a container of standing water and sitting on the floor (COS-Put in cooler)]*

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|---|----------------------------|
| 34. Thermometers provided and accurate. | "    p    "    "    "    " |
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*Fail Notes*    4-302.12    **Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided**  
*[No thermometers on site to verify the internal temperatures of potentially hazardous foods in coolers and in hot holding units]*

<b>Food Identification</b>	Y   N   O   A   C   R
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| 35. Food properly labeled; original container. | p    "    "    "    "    " |
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<b>Prevention of Food Contamination</b>	Y   N   O   A   C   R
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| 36. Insects, rodents and animals not present; no unauthorized persons. | "    p    "    "    "    " |
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<b>Prevention of Food Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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*Fail Notes* | 6-202.13(B)(1) *Insect control devices not above food prep area [3 strips of fly paper hanging over the food preparation area in the kitchen]*

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

*Fail Notes* | 3-305.11(A)(1) *Food stored in clean, dry location [Cabbage and peeled onion sitting in direct contact with shelf in reach in cooler - Shelf is dirty with dried on food debris (COS-Put in clean container)]*

38. Personal cleanliness.      p    ..    ..    ..    ..    ..

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

40. Washing fruits and vegetables.      ..    ..    ..    p    ..    ..

<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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41. In-use utensils: properly stored.      ..    p    ..    ..    p    ..

*Fail Notes* | 3-304.12(D) *In-use utensil storage-in running water [Scoops for rice stored in standing water at room temperature (COS-Put on ice)]*

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    ..    ..    ..    ..    ..

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items      ..    p    ..    ..    ..    ..

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

*Fail Notes* | 4-101.11\* *CRITICAL - Utensils/food-contact surfaces of safe materials [Cooked noodles, raw beef, cut vegetables, cream cheese stored in non food grade plastic containers; Flour, sugar stored in large Sterlite containers that are not food grade- The owner's son stated the containers were bought from Costco; General Tso's chicken, sweet and sour chicken, and cut ready to eat carrots stored in non food grade plastic bags (COS-Product transferred to food grade sacks and containers)]*

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

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

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

*Fail Notes* | 4-601.11(C) *Nonfood contact surfaces of equipment clean [The side of the fryer, the right side of the wok station, the shelf under the prep table, and the sides and bottom of the interior of th reach in cooler located by the 3 compartment sink have accumulations of grease, food debris, and food splatter]*

<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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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    ..    ..    ..    ..    ..

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Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.

p    .    .    .    .    .

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [Baseboards along the wall between the Coke cooler and fryers are beginning to peel away from the wall creating harborage spaces for food debris and pests; baseboards along the wall under the 3 compartment sink is beginning to peel away from the wall creating harborage for pests ]</i>
	6-501.12(A)	<i>Physical facilities clean [The floor under the fryers, wok station, behind the ice machine and the make table have accumulations of grease, food debris and other debris ]</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
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The following educational materials were provided    p

*Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Steam well: Egg drop soup 169 degrees F, hot and sour soup 159 degrees F  
Rice pot 1: White rice 169 degrees F  
Rice pot 2: Fried rice 170 degrees F

## **Footnote 2**

### **Notes:**

Freezers (3) All product frozen  
Coke cooler: Egg rolls 40 degrees F, spring rolls 42 degrees F, General Tso's chicken 39 degrees F, sweet and sour chicken 41 degrees F, crab rangoon 42 degrees F, raw beef 40 degrees F  
Make table: Garlic and oil 38 degrees F, raw chicken 39 degrees F, tofu 39 degrees F, shrimp 40 degrees F, beef 40 degrees F, noodles 37 degrees F, ambient 38 degrees F  
Front cooler: Cream cheese 39 degrees F, rangoon 39 degrees F, ambient 38 degrees F

## **Footnote 3**

### **Notes:**

Food grade containers, bags, and liners can be purchased through the food supplier Sysco



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 3/26/2012      **Business ID:** 109950FR  
**Business:** CHINA DRAGON

**Inspection:** 64002398  
**Store ID:**  
**Phone:** 9137282698  
**Inspector:** KDA64  
**Reason:** 01 Routine

15510 STATE AVE SUITE 6A  
 BASEHOR, KS 66007

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/26/12	11:20 AM	01:45 PM	2:25	0:10	2:35	0	
Total:			2:25	0:10	2:35	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**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 Garlic and oil Qty 1 Units lbs Value \$ 5.00

Description Product was held in the temperature danger zone for more than four hours

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A