

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: 10/24/2012 **Business ID:** 96254FR
Business: JOY GARDEN

717 8TH ST
 BALDWIN, KS 66006

Inspection: 66002632
Store ID:
Phone: 7855943308
Inspector: KDA66
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/24/12	01:25 PM	03:30 PM	2:05	0:45	2:50	0	
Total:			2:05	0:45	2:50	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 6 Lic. Insp. No
 Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

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.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
	Y	N	O	A	C	R

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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.		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
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	p
<i>Fail Notes</i>	3-302.11(A)(1)(a)*	<i>CRITICAL - Separation-Raw & raw RTE</i> <i>[refrigerator: raw chicken on a stick is stored over raw onions. cos: moved the raw chicken.]</i>						
	3-302.11(A)(1)(b)*	<i>CRITICAL - Separation-Raw & cooked RTE</i> <i>[mt: raw chicken and raw beef in the top of the make table is stored over cooked noodles in the bottom of the make table. In this make table, open pans of the afore described raw meats are set on supports with no covering, no shelving that would prevent or re-direct raw meat juices away from the cooked noodles directly below in the lower mt cabinet. cos: moved the cooked noodles.]</i>						
14.	Food-contact surfaces: cleaned and sanitized.		..	p
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
<i>Fail Notes</i>	4-501.114(A)*	<i>CRITICAL - Chemical Sanitization-Chlorine concentration</i> <i>[No detectable sanitizer in the ware wash machine reservoir.]</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
18.	Proper cooling time and temperatures.		p
19.	Proper hot holding temperatures.		p
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
20.	Proper cold holding temperatures.		p
	<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
21.	Proper date marking and disposition.		p
22.	Time as a public health control: procedures and record.		p
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

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Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		p
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.		p
26. Toxic substances properly identified, stored and used.		p
Conformance with Approved Procedures		Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.		p
GOOD RETAIL PRACTICES							
Safe Food and Water		Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control.		p
32. Plant food properly cooked for hot holding.		p
33. Approved thawing methods used.		p
34. Thermometers provided and accurate.		p
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		p
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.		..	p	p
<i>Fail Notes</i>	6-202.15(D)(1)* <i>SWING - Outer openings protected-16 mesh to 1 inch screens [Critical: Door to the back outside from the food storage room at the back of the restaurant is propped open yet had 1/4" inch gaps when closed.]</i>						
	6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [4-5 fresh mouse droppings on the floor in the dry food storage room. 2-3 fresh mouse droppings on the floor near the heater in the ware wash room. One live roach, on its back, moving its legs and antenna appears to be dying near the dish machine on the ware wash room floor. No traps or pest control measures were seen during the inspection. When the PIC was asked about pest control, he did not provide a response.]</i>						
	6-501.111(D)* <i>SWING - Eliminating pest harborage conditions [CRITICAL: In the restaurant, and especially in the back food storage room, there is an accumulation of equipment, supplies, building materials, and other items which create inaccessible areas to pest treatment and observation.]</i>						
37. Contamination prevented during food preparation, storage and display.		..	p	p
<i>Fail Notes</i>	3-305.11(A)(3) <i>Food stored 6" above floor [A bag of onions is stored directly on the floor in the kitchen alongside the wic.]</i>						
	3-306.11 <i>Food on display protected by sneeze shields/packaging [Ice cream cones are exposed without protective covering for customer selection by the ice cream dispenser.]</i>						
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p

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Prevention of Food Contamination		Y	N	O	A	C	R
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items		..	p	p
<i>Fail Notes</i>	4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Flour, starch, and sugar are stored in direct contact with non food grade Sterilite containers. Uncooked rice is stored in direct contact with Rubbermaid non food grade plastic trash containers.]</i>						
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	p
<i>Fail Notes</i>	4-602.13 <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [Food shelves and racks, cooler cabinets and racks, stove, make table frames, have an accumulation of dried food and grease.]</i>						
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	p
<i>Fail Notes</i>	6-202.14 <i>Toilet rooms completely enclosed-self closing door [The womens toilet room door is not self closing.]</i>						
	6-501.19 <i>Toilet room doors kept closed except during cleaning/maintenance [The womans toilet room door is open to the hall off the dining room during the inspection.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.		p
53. Physical facilities installed, maintained and clean.		..	p	p
<i>Fail Notes</i>	6-501.11 <i>Physical facilities maintained in good repair [In the back food storage room the ceiling has hanging insulation and deteriorating wood structure.]</i>						
	6-501.12(A) <i>Physical facilities clean [The kitchen walls, floor, and ceiling have a buildup of grease.]</i>						
54. Adequate ventilation and lighting; designated areas used.		..	p	p
<i>Fail Notes</i>	6-304.11 <i>Mechanical ventilation of adequate capacity to remove steam/heat/vapors/odors/smoke [grease drips from the exhaust hood and attached piping onto the stove and equipment below.]</i>						
Administrative/Other		Y	N	O	A	C	R
55. Other violations		p

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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #05</i>	<i>Clean Plate Sign</i>
	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>

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Footnote 1

Notes:

Get the "FOCUS ON FOOD SAFETY" book by going to the Kansas Department of Agriculture website, Food Safety, Publications, and then Focus on Food Safety.

Approved Abbreviations:

cos - corrected on site

PHF - Potentially Hazardous Food

ST - Steam Table

MT - Make Table

RCP - Risk Control Plan

VD - Voluntary Destruction

NC - Non Critical Violation

PPM - Parts Per Million

mos - made on site

RTE - Ready To Eat

WIC - Walk-In Cooler

RIC - Reach-in Cooler

HH - Hot Holding

NONC - Notice of Non Compliance

VC - Voluntary Closure

PIC - Person In Charge

wm - warming cabinet

QT - Quaternary Compounds

F - Fahrenheit

WIF - Walk-In Freezer

RIF - Reach-in Freezer

BHC - Bare Hand Contact

CI - Chlorine

Footnote 2

Notes:

No detectable sanitizer in the mechanical dishwasher. Bubbles in the sanitizer supply line. PIC was told to sanitize in the 3 compartment sink and to call for repairs to the dish washer.

Footnote 3

Notes:

buffer hot hold: hot sour soup 143, egg drop soup 147

Footnote 4

Notes:

mt: raw pork 31, raw beef 35, raw chicken 35, raw egg dip 35, cooked noodles 43, cooked shrimp 40

