

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: 1/17/2013 **Business ID:** 96254FR
Business: JOY GARDEN

 717 8TH ST
 BALDWIN, KS 66006

Inspection: 66002737
Store ID:
Phone: 7855943308
Inspector: KDA66
Reason: 02 Follow-up
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/17/13	01:00 PM	02:15 PM	1:15	0:45	2:00	0	
Total:			1:15	0:45	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical (P) Violations 0 Critical (Pf) Violations 0 Lic. Insp. No
 Certified Manager on Staff Certified Manager Present Address Verified

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

Demonstration of Knowledge	Y	N	O	A	C	R
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	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
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices	Y	N	O	A	C	R
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
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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
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

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Safe Food and Water		Y	N	O	A	C	R
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|---|----|----|----|----|----|----|----|
| 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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| 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 | .. | .. | .. | .. | .. | .. |

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

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; no unauthorized persons. | .. | p | .. | .. | .. | .. | p |
|--|----|---|----|----|----|----|---|

<i>Fail Notes</i>	6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Noncritical. Door from the rear storage area to the outside has 1/2" gaps at the sides and bottom.]</i>
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|---|----|----|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | .. |
| 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- Critical items | p | .. | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|----|

This item has Notes. See Footnote 6 at end of questionnaire.

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|--|----|----|----|----|----|----|----|
| 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>	4-601.11(B) <i>Food contact surfaces of cooking equipment free of encrusted grease/soil deposits [The stove has a heavy buildup of grease.]</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [The handle of the make table has a dried food buildup. Cooler shelves and racks have a dried food buildup. The exhaust hood over the stove has a heavy accumulation of grease so that it drips.]</i>
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Physical Facilities		Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. | .. |
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Physical Facilities	Y	N	O	A	C	R
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 [Womens toilet room off the hall has door that is not self closing.]</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 [Ceiling and floor tiles are broken and/or missing. The carpet in the dining area is worn, tearing, and not easily cleaned. Floor tiles in the toilet rooms are broken and not adhering to the floor so that cleaning is difficult.]</i>						
6-501.12(A) <i>Physical facilities clean [The floors have a grease accumulation, especially heavy under equipment and under the food prep room hand sink.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #25* *Handwashing*

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Footnote 1

Notes:

Follow up to SO 8738

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.

* Critical (bold the documentation in violation description)

BHC Bare Hand Contact

CAP Corrective Action Plan

COS Corrected On-Site

Cl Chlorine

F Fahrenheit (all temps are in F)

HACCP Hazard Analysis Critical Control Point

HH Hot Holding

HVAC Heating Ventilation and Air Conditioning

KSA Kansas Statutes Annotated

MT Make Table (Refrigerated preparation table)

NC Non-Critical Violation

NONC Notice of Non-Compliance

PHF Potentially Hazardous Food

PIC Person In Charge

PPM Parts Per Million

QT Quaternary Ammonia Compounds

RCP Risk Control Plan

RIC Reach-in Cooler

RIF Reach-in Freezer

RTE MOS

Ready-To-Eat Made on site

ST Steam table

ST Steam Table

TPHC Time as a Public Health Control

VC Voluntary Closure

VD Voluntary Destruction

WIC Walk-In Cooler

WIF Walk in freezer

Footnote 2

Notes:

dishwasher rinse water is 100 ppm bleach

Footnote 3

Notes:

buffet: hot sour soup 166, wonton soup 167

(The buffet was torn down by the end of this inspection).

pot: rice 170

Footnote 4

Notes:

mt: raw liquid egg 36, chicken 34, pork 34, beef 34 (all raw); cooked pasta 40

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refrig: gen pao chicken 43, crab rangoon 45 (recently made and put in refrig), eggroll 42, raw chicken on a stick 43, cooked beans 41.
wic: chicken 39, fish 38, gen pao chicken 40, rangoon 40

Footnote 5

Notes:

PIC is to check the thermometers for accuracy

Footnote 6

Notes:

Foods are stored in their original container and then stored in Sterilite containers.