

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: 10/18/2013 **Business ID:** 115474FE
Business: PANDA KITCHEN
 610 S. Buckeye Ave
 610 S BUCKEYE AVE
 ABILENE, KS 67410

Inspection: 69002913
Store ID:
Phone: 6207089479
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/18/13	10:15 AM	12:30 PM	2:15	0:25	2:40	0	inspection
10/18/13	01:20 PM	02:30 PM	1:10	0:20	1:30	0	report
Total:			3:25	0:45	4:10	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Size Range 2,500 - 10,000 sq feet
 Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 4 Priority foundation(Pf) Violations 3
 Certified Manager on Staff Address Verified Actual Sq. Ft. 6000
 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
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	p	..
<i>Fail Notes</i>	2-301.14(E) <i>P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS [Employee handled dirty dishes, then handled clean dishes without washing hands. corrected on site, educated employee and dishes were washed again.]</i>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
<i>Fail Notes</i>	6-301.11 <i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [No soap available at front kitchen handsink, corrected on site, soap was provided.]</i>						
	6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [No papertowels available at front kitchen handsink, corrected on site, papertowels were provided.]</i>						
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>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. [Stack of several steam pans on cook's prep table for buffet food are dirty with old food. corrected on site, pans are moved to 3 vat sink. Can opener blade is dirty with dried food debris on the food contact surface, corrected onsite, can opener blade was cleaned. Outside of plastic pans have old sticker residue.]</i>						
	4-702.11 <i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [No detectable sanitizer in final rinse water of mechanical dishwasher while washing dishes. corrected on site, primed sanitizer, now it is 100ppm chlorine.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 p ..

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

Fail Notes	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. [Stuffed mushroom 110, mussels 106 on buffet line, corrected on site, mushrooms and mussels were reheated.]</i>
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20. Proper cold holding temperatures. .. p p ..

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

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
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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 p ..

Fail Notes	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. [Bottle of soap on rack above ready to eat mushrooms. corrected onsite, soap was moved.]</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

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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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.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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.	..	p									
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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									
41. In-use utensils: properly stored.	..	p									
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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-P and Pf items	..	p									
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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									
47. Non-food contact surfaces clean.	p									

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	p
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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking: wok: hot and sour soup 177, egg drop soup 190, chicken 199

Footnote 2

Notes:

Hot holding: buffet: fried rice 163, mushroom pork 170; buffet2: chicken on a stick 137, buffet3: sweet meatball 140, shrimp 135, sesame chicken 135; rice pot:rice 167; rice pot2: rice 160;

Footnote 3

Notes:

Cold holding: reach in cooler: cooked mussels 38, crab meat 38; low reach in cooler: noodle 37, raw chicken 38; make table: raw chicken 39, raw beef 37; walk in cooler: cooked chicken 39, cream cheese mix 38; reach in cooler2: pasta salad 38; salad bar: cottage cheese 39, pasta salad 40, cut melon 39; front reach in cooler: milk 34;

