

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: 10/28/2014 **Business ID:** 115474FE
Business: PANDA KITCHEN
 610 S. Buckeye Ave
 610 S BUCKEYE AVE
 ABILENE, KS 67410

Inspection: 69003431
Store ID:
Phone: 6207089479
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/28/14	11:00 AM	02:00 PM	3:00	0:10	3:10	0	inspection
10/28/14	03:00 PM	05:25 PM	2:25	0:00	2:25	0	report and review
Total:			5:25	0:10	5:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 14 Priority foundation(Pf) Violations 5
 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.

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices

Y N O A C R

4. Proper eating, tasting, drinking, or tobacco use

.. p p ..

<i>Fail Notes</i>	2-401.11	<p><i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.</i></p> <p><i>[Employee cup setting on shelving unit beside make table. corrected on site, employee cup was moved to warewashing area.]</i></p>
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5. No discharge from eyes, nose and mouth.

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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(D)	<p><i>P - Wash Hands (Eating) 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 coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking</i></p> <p><i>[Employee drank from drinking glass, then handled food contact surfaces of a clean pan without washing hands, corrected on site, educated employee and hands were washed.]</i></p>
	2-301.14(E)	<p><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</i></p> <p><i>[Employee handled dirty dishes at mechanical dishwasher, then handled clean dishes without removing rubber gloves or washing hands. corrected on site, educated employee.]</i></p>
	2-301.14(F)	<p><i>P - Wash Hands (Prevent Cross Contamination) 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 during FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks</i></p> <p><i>[Employee cracked raw shell eggs, then handled food contact surface of clean metal pan without washing hands. corrected on site, employee was educated and hands were washed.]</i></p>

7. No bare hand contact with RTE foods or approved alternate method properly followed.

.. p p ..

<i>Fail Notes</i>	3-301.11(B)	<p><i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.</i></p> <p><i>[Employee touching raw green pepper while chopping green peppers for pasta salad. corrected on site, educated employee and peppers were discarded.]</i></p>
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8. Adequate handwashing facilities supplied and accessible.

.. p p ..

<i>Fail Notes</i>	6-301.11	<p><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.</i></p> <p><i>[No soap at handsink in back kitchen, corrected on site, soap was provided.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y N O A C R
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<i>Fail Notes</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 at handsink in back kitchen, corrected on site, papertowels were provided.]</i>
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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 " " p " |

<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [A flying insect was found in the potato starch bin, a small bug was found in the corn starch container, a small ant like insect was found in the flour. corrected on site, the insects, and a portion of the potato starch, cornstarch, and flour were discarded.]</i>
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| 12. Required records available: shellstock tags, parasite destruction. | " p " " " " |
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<i>Fail Notes</i>	3-203.12(C)(1)	<i>Pf - Shellstock Record Keeping (Chronological) - The identity of the source of SHELLSTOCK that are sold or served shall be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the date that is recorded on the tag or label by using an APPROVED record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label. [Facility serves mussels and the harvest tags are discarded when the box is empty. Educated owner tags have to be kept for 90 days and the last day of service should be recorded on the tag.]</i>
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Protection from Contamination	Y N O A C R
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|-----------------------------------|-----------------------|
| 13. Food separated and protected. | " p " " p " |
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<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw shrimp setting over ready to eat egg rolls in reach in cooler, corrected on site, raw shrimp were moved.]</i>
	3-302.11(A)(2)	<i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Raw mussels setting over raw chicken in reach in cooler. corrected on site, all seafood was moved to one side of cooler and other foods to the other side.]</i>

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| 14. Food-contact surfaces: cleaned and sanitized. | " p " " p " |
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This item has Notes. See Footnote 2 at end of questionnaire.

<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. [5 metal steam pans stored as clean by the make table and one metal pan by the warewash sink are dirty with food debris. Plastic pans stored as clean have old sticker residue on them. corrected on site, items moved to warewashing area.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
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Fail Notes | 4-702.11 | *P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.*
[Employee washed large straining pot in soapy water, rinsed pot with sprayer at mechanical dishwasher, then put the pot away without sanitizing. Plastic gray containers at warewashing area are sprayed off at mechanical dish area, turned upside down and placed by clean utensils without being sanitized. Corrected on site, educated employee and manager, then gray containers and pot were placed at warewashing sink to rewash.]

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

17. Proper reheating procedures for hot holding. p

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

18. Proper cooling time and temperatures. p

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

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes | 3-501.16(A)(1) | *P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.*
[Fried fish 119, egg roll 128, cooked green bean 106-108 on buffet lines, corrected on site, fish and egg rolls were discarded. Cooked green beans were reheated.]

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

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

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[Breaded chicken 50 on counter, corrected on site, chicken placed in low reach in cooler. Hard boiled egg 45-47 pasta salad 49, cottage cheese 44.6, shredded cheddar cheese 47 in salad bar reach in cooler, corrected on site, items were discarded.]

21. Proper date marking and disposition. .. p p ..

Fail Notes | 3-501.18(A)(2) | *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.*
[Pasta salad in salad reach in cooler, cheese bread filling, crab ragoon filling, breaded chicken in the walk in cooler are not dated. Person in charge states these items were made on 10/26. corrected on site, items were dated.]

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 | .. |

<i>Fail Notes</i>	7-102.11	<p><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>[Spray bottle of clear fluid setting on floor by the make table is not labeled, corrected on site, person in charge identified as degreaser, and bottle was labeled.]</i></p>
	7-201.11(A)	<p><i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[Window cleaner stored on same shelf as tea and fortune cookies, corrected on site, window cleaner was moved.]</i></p>
	7-202.12(A)(2)	<p><i>P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT.</i></p> <p><i>[Raid Ant and Roach spray, EPA reg no. 4822-447, is not approved for food establishments. Person in charge states this insecticide is used inside the the building. corrected on site, spray was discarded.]</i></p>

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

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. | p | .. | .. | .. | .. | .. |

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. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

<i>Fail Notes</i>	6-202.13(B)(1)	<p><i>Insect control devices shall be installed so that the devices are not located over a FOOD preparation area.</i></p> <p><i>[Four fly strips were hanging over food prep tables and exposed food. corrected on site, fly strips were removed and discarded.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	6-501.112	<p><i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</i></p> <p><i>[One dead roach in cabinet below handsink in wait staff area, corrected on site, roach was discarded. Approximately 10 dead roaches in the bottom of the buffet lines. Approximately 5 dead roaches in the bottom of cabinet by dessert line.]</i></p>				
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37. Contamination prevented during food preparation, storage and display.	p
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	..	p
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<i>Fail Notes</i>	3-304.14(B)(1)	<p><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i></p> <p><i>[No detectable sanitizer in the wiping cloth bucket used to wipe down customer tables.]</i></p>				
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40. Washing fruits and vegetables.	p
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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.	..	p
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<i>Fail Notes</i>	3-304.12(A)	<p><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.</i></p> <p><i>[Plastic container with no handles is setting in the white rice which is hot holding in the hot pot.]</i></p>				
	3-304.12(B)	<p><i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i></p> <p><i>[Plastic containers with no handles setting in the rice in the rice barrels.]</i></p>				
	3-304.12(F)	<p><i>In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.</i></p> <p><i>[Rice paddle stored in 72 degree water on buffet. Ice cream scoop stored in 69 degree water at dessert buffet. corrected on site, water was discarded and utensil placed in pan without water.]</i></p>				

42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
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<i>Fail Notes</i>	4-903.11(B)	<p><i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i></p> <p><i>[Metal steam pans are stacked wet on clean pan racks.]</i></p>				
	4-904.11(B)	<p><i>Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided.</i></p> <p><i>[Spoons at the soup area are presented with the lip contact surface up. corrected on site, the spoons were removed.]</i></p>				

43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>	4-101.11(A) <i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Plastic container used to store pasta salad is not approved for food contact. corrected on site, pasta salad was discarded (from temperature violation).]</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

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. [Approximately 25 old rodent droppings on floor and ledge in the storage room along the East wall. There is a pool of standing water on floor in the storage room.]</i>
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54. Adequate ventilation and lighting; designated areas used. .. p

<i>Fail Notes</i>	6-501.14(A) <i>Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. [Old oil droplets are hanging from hood system by filters above the wok station.]</i>
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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>	Education Title #04 <i>No Bare-Hand Contact</i> Education Title #08 <i>Date Marking</i> Education Title #09 <i>Did You Wash 'Em Flier [Spanish]</i> Education Title #26 <i>Hot and Cold Holding Sign</i> Education Title #43 <i>Storing Food in WIC</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA68

Footnote 2

Notes:

Mechanical dishwasher sanitizing at 100ppm chlorine.

manual warewashing sanitizing sink 100ppm chlorine.

Footnote 3

Notes:

reheating:

wok: general chicken 190

wok: fried rice 165

Footnote 4

Notes:

Hot holding:

buffet line:

hot and sour soup 141

egg roll 142

chicken on a stick 152

buffet line2:

bourbon chicken 147

black pepper chicken 135

fried rice 146

buffet line3

honey chicken 143

fish 155

dumpling 154

mussels 167

hot pot:

fried rice 162

hot pot2:

white rice 162

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 5

Notes:

Cold holding:

Low reach in cooler:

dumpling 38

make table

raw shrimp 42

raw chicken 39

counter:

g chicken 43

noodle 42

walk in cooler:

breaded chicken 40

noodle 38

breaded chicken2 39

salad bar:

pasta salad 42

hard boiled egg 43

dessert bar:

cut melon 41

Salad bar reach in cooler

ambient 43.3

wait staff reach in cooler

ambient 30

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/28/2014 **Business ID:** 115474FE
Business: PANDA KITCHEN
 610 S. Buckeye Ave
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Inspection: 69003431
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Phone: 6207089479
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Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/28/14	11:00 AM	02:00 PM	3:00	0:10	3:10	0	inspection
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Total:			5:25	0:10	5:35	0	

ACTIONS

Number of products Voluntarily Destroyed 6

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 hard boiled eggs Qty 2 Units gal Value \$ _____

Description not cold enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product pasta salad Qty _____ Units _____ Value \$ _____

Description not cold enough

Reason Product Destroyed Misbranded Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product fried fish Qty _____ Units _____ Value \$ _____

Description not hot enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product egg rolls Qty _____ Units _____ Value \$ _____

Description not hot enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product cottage cheese Qty _____ Units _____ Value \$ _____

Description not cold enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product shredded cheddar cheese Qty _____ Units _____ Value \$ _____

Description not cold enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

