

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: 8/23/2012 **Business ID:** 113308FR
Business: ORIENTAL GARDEN

Inspection: 72002506
Store ID:
Phone: 6208563003
Inspector: KDA72
Reason: 02 Follow-up
Results: Follow-up

1910 MILITARY AVE
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/23/12	12:40 PM	02:50 PM	2:10	0:40	2:50	0	
Total:			2:10	0:40	2:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 11 Lic. Insp. No

Sent Notification To _____

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

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
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p	p
<i>Fail Notes</i> 2-301.14(E)* <i>CRITICAL - When to Wash Hands - After handing soiled equipment or utensils [Employee handled dirty dishes then went directly to clean dishes without washing hands (COS) educate]</i>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	..	p
<i>Fail Notes</i> 6-301.12 <i>Hand Drying Provision. [No hand drying provision provided in hand sink in kitchen]</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	p	p
<i>Fail Notes</i> 3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw & raw RTE [Raw shell eggs stored directly over raw RTE cut green peppers, raw beef stored directly over raw RTE carrots in MT and Raw beef stored directly over raw RTE scallions in WIC (COS) rearranged items]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-702.11* <i>CRITICAL - Sanitizing Before Use After Cleaning [Pans in kitchen being washed rinsed but not sanitized before being put away (COS) re-washed, rinsed and sanitized]</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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F [chicken leg 114 on buffet, generals chicken 106 on buffet 2, orange chicken 105 on buffet 3 (COS) remade]</i>						
20. Proper cold holding temperatures.	..	p	p	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [Chicken 53 on counter, buffter 59 on MT,]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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<i>Fail Notes</i>	3-501.16(B)	<i>CRITICAL - Raw shell eggs stored in refrigerated equipment with ambient air temperature of 45 °F or less [Raw shell egg 75 on counter (COS) VD, Cantaloupe 54 and cottage cheese 45 on salad bar (COS) VD]</i>
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21. Proper date marking and disposition. .. p p ..

<i>Fail Notes</i>	3-501.18(A)(2)*	<i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [noodles and chicken leg in WIC lacking date of when made. Employee stated they were made yesterday morning (COS) dated]</i>
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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

<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers [Spray bottle lacking common name of product containing pink substance. Employee stated it was cleaner (COS) labeled]</i>
	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [Spray bottle of cleaner stored over MT (COS) moved spray bottle]</i>
	7-202.12(A)(2)*	<i>CRITICAL - Used per instructions/Approved for food establishments [Raid ant and roach killer used in building per employee to spray by door and under three vat sink (EPA 4822-447) (COs) discarded]</i>

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	Y N O A C R
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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. p

Food Identification	Y N O A C R
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35. Food properly labeled; original container. p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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
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	..				
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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				

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>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 5px;">Education Title #22</td> <td style="padding: 5px;"><i>Focus On Food Safety Manual (on the Website) [available in office]</i></td> </tr> </table>	Education Title #22	<i>Focus On Food Safety Manual (on the Website) [available in office]</i>
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Footnote 1

Notes:

pork cooked to 160

Footnote 2

Notes:

rice cooker 1&2 >135
eggdrop soup >135 on buffet 3

Footnote 3

Notes:

Beef <41 in MT
noodles and chicken legs <41 in WIC
freezer ok

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/23/2012 **Business ID:** 113308FR
Business: ORIENTAL GARDEN

1910 MILITARY AVE
 BAXTER SPRINGS, KS 66713

Inspection: 72002506
Store ID:
Phone: 6208563003
Inspector: KDA72
Reason: 02 Follow-up

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Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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Total:			2:10	0:40	2:50	0	

ACTIONS

Number of products Voluntarily Destroyed 4

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 Raw shell egg Qty 48 Units ea Value \$ 12.00

Description held out of temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Chicken Qty 10 Units lbs Value \$ 25.00

Description held out of temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Butter Qty 2 Units lbs Value \$ 5.00

Description held out of temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product cantaloupe Qty 1 Units lbs Value \$ 2.50

Description held out of temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

