

**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:** 12/4/2012      **Business ID:** 113308FR  
**Business:** ORIENTAL GARDEN

**Inspection:** 72002570  
**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:
12/04/12	03:15 PM	05:00 PM	1:45	0:45	2:30	0	
<b>Total:</b>			1:45	0:45	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification        Email                          Critical Violations 6                      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/](http://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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
-------------------------	-------------

*Fail Notes* | 2-401.11\* **CRITICAL - Eating, Drinking, or Using Tobacco**  
 [Employees eating in kitchen while food is being prepared. (COS) moved to dining room]

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

*Fail Notes* | 2-301.14(E)\* **CRITICAL - When to Wash Hands - After handling soiled equipment or utensils**  
 [The dishwasher handled dirty dishes & then handled clean dishes after Handwash instructioin the dish washer handled dirty dishes then rinsed hands without washing with soap then handled clean dishes.]

2-301.15 **Where to Wash Hands**  
 [Employees washing hands in three vat sink]

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

*Fail Notes* | 3-302.11(A)(2)(b)\* **CRITICAL - Species Separation-separation in equipment**  
 [Raw cut chicken stored above raw cut beef in walk in cooler (WIC) (COS) rearranged items]

14. Food-contact surfaces: cleaned and sanitized.      p .. .. .. ..

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

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 .. .. p ..

*Fail Notes* | 3-501.14(A)(1)\* **CRITICAL - Cooling PHF-135 to 70°F within the first 2 hours**  
 [cooked chicken sitting on counter cooling per employee 76F after 2 hours (COS) moved to WIC]

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

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

*Fail Notes* | 3-501.16(A)(1)\* **CRITICAL - PHF Hot Holding->135°F**  
 [Chicken 102 on buffet for Hot holding (HH) per employee (COS) removed]

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

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

*Fail Notes* | 3-501.16(A)(2)(a)\* **CRITICAL - PHF Cold Holding-<41°F**  
 [Cut Cantaloupe 62 on salad bar (COS) discarded]

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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	..	..
<b>GOOD RETAIL PRACTICES</b>						
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	..	..	..	..	..
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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
--	--------------------

- |   |           |
|---|-----------|
| 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 .. .. . |

<b>Physical Facilities</b>	<b>Y N O A C R</b>
----------------------------	--------------------

- |  |           |
|--|-----------|
| 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 .. .. . |

<b>Administrative/Other</b>	<b>Y N O A C R</b>
-----------------------------	--------------------

- |                      |           |
|----------------------|-----------|
| 55. Other violations | p .. .. . |
|----------------------|-----------|

<b>EDUCATIONAL MATERIALS</b>
------------------------------

The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

commercaill dishwasher 200ppm

## **Footnote 2**

### **Notes:**

Employee stated all items on buffet were being replaced at 4:00  
chicken leg on buffet >135  
rice on second buffet >135

## **Footnote 3**

### **Notes:**

All items on salad bar being held for cold holding per employee  
raw chicken in make table (MT) <41  
cottage cheese on salad bar <41  
raw beef and chicken in WIC <41  
freezer ok

