

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: 4/30/2014 **Business ID:** 109018FE
Business: EAST BUFFET

Inspection: 79000093
Store ID:
Phone: 6204421520
Inspector: KDA79
Reason: 03 Complaint
Results: Follow-up

2906 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/30/14	02:35 PM	06:35 PM	4:00	0:20	4:20	0	
Total:			4:00	0:20	4:20	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range 1. Under 5,000 sq feet
 Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 9 Priority foundation(Pf) Violations 5
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 4992
 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

Demonstration of Knowledge

Y N O A C R
 p

1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health

Y N O A C R
 p
 p

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

Fail Notes | 2-401.11 *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.*
[There was a bottle of water, with the lid badly sealed/crooked in such a way that the bottle could leak if it fell over, that was sitting on a shelf directly above the Make Table. Corrected on Site (COS) - the bottle was thrown away.]

5. No discharge from eyes, nose and mouth. p

Preventing Contamination by Hands	Y N O A C R
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6. Hands clean and properly washed. p

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

Fail Notes | 3-301.11(B) *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.*
[There was a rack next to the FrigidAire Reach in Coolers (RIC) with 8-12 pans of cooked ready-to-eat sweet and sour chicken on it cooling. While speaking to me about the sweet and sour chicken, an employee put their bare hand directly against the food. Corrected on Site (COS) - discarded the chicken that had been touched.

In the Walk in Cooler (WIC) an employee touched some shredded, ready-to-eat lettuce with their bare hands while correcting a violation for me. COS - the lettuce was discarded.]

8. Adequate handwashing facilities supplied and accessible. .. p p ..

Fail Notes | 5-205.11(A) *Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.*
[The west hand sink in the kitchen near the grill and vent hood was inaccessible upon entering the kitchen. There was a cart sitting in front of it. COS - the cart was moved.]

6-301.12 *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.*
[At the west hand sink near the grill and vent hood the hand towel dispenser was malfunctioning and would not dispense the towels inside. COS - the dispenser was fixed.]

6-301.14 *A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.*
[There are no handwashing signs in the men's or women's restroom. COS - provided with handwashing signs to be posted.]

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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Approved Source

Y N O A C R

Fail Notes | 3-101.11 *P - FOOD shall be safe, UNADULTERATED, and honestly presented. [There was a bucket of water with cut and peeled potatoes sitting in it waiting to be cooked on the west side of the kitchen near the FrigidAire RICs. An employee picked the bucket up and dumped the water out down the drain in front of the RICs. Some pieces of potato fell out onto the floor/drain and the employee picked them up and put them back in the bucket. COS - the bucket of potatoes was discarded.*

In the RIC underneath the Make Table there were two broken eggs in the container of shell eggs. COS - discarded.]

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 ..

Fail Notes | 3-302.11(A)(1)(b) *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. [In the second FrigidAire RIC there was a tray containing raw bacon directly over a tray of cooked ready-to-eat pork rolls on a stick. COS - the RIC was rearranged.*

In the RIC under the make table there were two containers of raw shell eggs that were on the shelf directly above a container of cooked noodles. COS - the RIC was rearranged.]

3-302.11(A)(2) *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*
[In the WIC there was a container of raw chicken stored directly above a container of raw beef. COS - the WIC was rearranged.]

14. Food-contact surfaces: cleaned and sanitized.

.. p

Fail Notes | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [There is a rubber tub containing chip strips that is significant dried food residue on the inside and outside surface of the tub. The container is lined with foil inside but some of the chips are above the edge of the foil in contact with the dirty container.]*

4-602.11(E)(4) *Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The ice bin in the kitchen/dry storage area had some mold on the inside shield.]*

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p

Potentially Hazardous Food Time/Temperature

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p	..

This item has Notes. See Footnote 1 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.**
[At the buffet tables, South side to North side:

Hot Hold Buffet Line 1:
Seafood Delight - 102 F
Green Beans - 114 F
Seafood Shrimp - 108 F

Hot Hold Buffet Line 2:
Spring Roll - 117 F

Hot Hold Buffet Line 3:
Chicken Nuggets - 112 F
Fried Dumplings - 122 F

Per an employee, everything on the buffet had been put out within the past 1.5 hours as their lunch rush had just recently ended. COS - all items were immediately removed from the buffet and taken to the kitchen to be reheated to 165 F.]

20. Proper cold holding temperatures.	..	p	p	..
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This item has Notes. See Footnote 2 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.**
[At the buffet, south side to north side:

Cold Hold Buffet Line 1:
Rice Pudding - 59 F
Cut Cantelope - 55 F
Cut Lettuce - 53 F

On Ice Bucket Next to Rolls:
Whipped Spread - 59 F

Per an employee, all items had been out since 12:00pm or after. It was 2:30pm when I was taking temperatures at the buffet. COS - all items were immediately removed and put in coldest part of the WIC to be rapidly cooled. The Whipped Spread containers were discarded.

]

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

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 | .. | .. | .. | .. |

<i>Fail Notes</i>	7-102.11	<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. [On the floor in the buffet area there was a bucket of liquid with a rag in it, identified by staff as bleach water, that was not labeled.]</i>
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. [In the waitress area, there was a can of Butane Fuel on a shelf directly above the coffee bean grinder and straws. COS - the chemical was moved.]</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 | .. | .. | .. |
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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 | .. | .. | p | .. |
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<i>Fail Notes</i>	3-501.15(A)	<i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [There were 8-12 pans of sweet and sour chicken that were sitting on a rack next to the FrigidAire RICs. When I tested the temperature, they were 92 F. Staff stated they had been prepared in the last 30 minutes and were cooling to be put into the WIC and used with dinner later today. COS - all pans were immediately put into the WIC to rapidly cool to temperature.]</i>
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|---|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
|--|----|---|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils

Y N O A C R

<i>Fail Notes</i>	<p>3-304.12(B) <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. [In the blue container holding rice, there was a metal coffee can that was being used as a scoop. There was no handle on the can.]</i></p> <p>3-304.12(C) <i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency. [In the waitressing area, the ice scoop was stored directly on top of the ice machine. COS - ice scoop is now being stored inside of a clean stainless steel container that is to be cleaned daily along with the ice scopp.]</i></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

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|---|----|---|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

<i>Fail Notes</i>	<p>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. [In dry storage there is a blue trash can/refuse container that has uncooked rice stored inside in direct contact with the container. In the WIC there was a non-food grade container full of shredded lettuce that was in direct contact with the container. COS - the lettuce was moved into a food-grade container. There is a plastic tub container chip strips that is not a food-grade tub. It is lined with foil on the inside but some of the chips are above the foil lining and in direct contact with the tub.]</i></p> <p>4-102.11(A)(1) <i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [In the Kenmore Reach in Freezer (RIF) there was a plastic grocery bag that had raw pork inside of it in direct contact with the bag. COS - the pork was wrapped in food-grade plastic wrap and stored back inside of the freezer. In the dry storage area/room with >10 RIFs there was a freezer full of grocery bags containing raw chicken in direct contact with the grocery bag. In the dry storage area/room with >10 RIFs there was a freezer that had at least two grocery bags with raw beef inside in direct contact with the bag.]</i></p>
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|---|----|---|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

<i>Fail Notes</i>	<p>3-304.16(B) <i>Reuse (Self-service) Except for drinking cups and containers reused by self-service CONSUMERS if refilling is a contamination-free process, self-service CONSUMERS may not be allowed to use soiled TABLEWARE, including SINGLE-SERVICE ARTICLES, to obtain additional FOOD from the display and serving EQUIPMENT. [At the buffet area there is no sign stating that customers must use a clean plate when getting more food.]</i></p> <p>4-501.11(A) <i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [There is a table with a bottom shelf in the kitchen that has significant rusting on the bottom shelf. There are some cutting boards stored on this rusting shelf.</i></p> <p style="margin-left: 20px;"><i>One of the RIF in the room containing >10 RIF has black tape holding part of the lid of the container together.</i></p> <p style="margin-left: 20px;"><i>One of the RIF in the room containing >10 RIF has duct tape holding the handle of the RIF together.]</i></p>
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46. Warewashing facilities: installed, maintained, and used; test strips. p

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

47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>	<p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is an accumulation of grease, food splatter, and food debris on the Kenmore RIF, the sides of the grill and cooking equipment, door edges of the RICs and Make Table, and Majestic Oven.</i></p> <p style="margin-left: 20px;"><i>There is significant grease accumulation in the vent hood.</i></p> <p style="margin-left: 20px;"><i>There is an accumulation of dust/grease on the fan in the WIC.</i></p> <p style="margin-left: 20px;"><i>The dish racks that dishes are loaded in to be run through the warewasher have significant grime build up on the sides/inside of the racks.]</i></p>
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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

<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered trashcan in the women's restroom.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

<i>Fail Notes</i>	<p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [There is peeling paint on the ceiling in the dry storage area.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes	<p>6-501.114(A) <i>Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used.</i> <i>[In the dry storage area there was a drill and long steel mixing rod that were not made for food use. They were not being used when during the inspection. COS - kitchen staff is taking the equipment home and away from the food establishment.]</i></p> <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i> <i>[There is significant food splatter on the walls throughout the kitchen.</i> <i>There is very significant grease build up and food debris on the floor underneath the equipment that sits low to the ground, such as the oven, fryers, and food prep tables.</i></p> <p style="text-align: right;">]</p>
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54. Adequate ventilation and lighting; designated areas used.

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Fail Notes	<p>6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</i> <i>[In the kitchen above the Make Table, Grill, and Fryers there are eight unshielded lights.</i> <i>In the middle section of dry storage, there are five lights that have plastic tube shielding on them, but the ends that should be in place to container the glass if the lights break are missing.</i> <i>The dry storage section with wooden shelves has an unshielded light bulb.</i> <i>There are four unshielded lights in dry storage/the section with >10 RIF near the back door.]</i></p>
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Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided

<i>Material Distributed</i>	<p><i>Education Title #04 No Bare-Hand Contact</i></p> <p><i>Education Title #05 Clean Plate Sign</i></p> <p><i>Education Title #06 Cooling</i></p> <p><i>Education Title #11 Employee Handwashing</i></p> <p><i>Education Title #25 Handwashing</i></p> <p><i>Education Title #27 Hot and Cold Holding</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Buffet (from South Side to North Side):

Hot Hold Buffet Line 1:
Sesame Chicken - 144 F

Hot Hold Buffet Line 2:
Vegetable Mei Fun - 137 F

Hot Hold Buffet Line 3:
Roasted Chicken - 153 F

Steam Pot in Kitchen (1):
Rice - 154 F

Steam Pot in Kitchen (2):
Rice - 157 F

Steam Pot in Kitchen (3):
Rice - 170 F

Footnote 2

Notes:

South Side to North Side:

Cold Hold Buffet Line 1:
Shredded Cheese - 41 F

Cold Hold Buffet Line 2:
Sushi - 43 F

Icecream Maker:
Chocolate - 38 F

FrigidAire RIC (1):
Sweet and Sour Chicken - 43 F

FrigidAir RIC (2):
Pork on Stick - 41 F

Make Table (Left Side):
Cooked Peas/Carrots - 37 F

Make Table (Right Side):
Chicken - 40 F

RIC Under Make Table:
Shrimp - 36 F

WIC:
Egg Roll - 40 F

Footnote 3

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Notes:

Chlorine Warewasher - 50ppm

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Whipped Spread Qty _____ Units _____ Value \$ 2.00

Description 8 small containers (the size container jello for toast is served individually in at restaurants)

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Cut Potatoes Qty _____ Units _____ Value \$ 10.00

Description 30 potatoes

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 4/30/2014 **Business ID:** 109018FE
Business: EAST BUFFET

Inspection: 79000093
Store ID:
Phone: 6204421520
Inspector: KDA79
Reason: 03 Complaint

2906 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
04/30/14	02:35 PM	06:35 PM	4:00	0:20	4:20	0	
Total:			4:00	0:20	4:20	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 05/10/14

Inspection Report Number 79000093 Inspection Report Date 04/30/14

Establishment Name EAST BUFFET

Physical Address 2906 N SUMMIT ST City ARKANSAS CITY
 Zip 67005

Additional Notes and Instructions

Please have all P and Pf violations corrected for the follow up inspection.