

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: 5/13/2014 **Business ID:** 109018FE
Business: EAST BUFFET

Inspection: 79000114
Store ID:
Phone: 6204421520
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

2906 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/13/14	02:05 PM	03:15 PM	1:10	0:05	1:15	0	
Total:			1:10	0:05	1:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 1

Certified Manager on Staff Address Verified 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
1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Good Hygienic Practices	Y	N	O	A	C	R
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Good Hygienic Practices	Y N O A C R
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|-----------------------------------------------------|-----------------------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p |
| 5. No discharge from eyes, nose and mouth. | |

Preventing Contamination by Hands	Y N O A C R
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|----------------------------------------------------------------------------------------|-----------------------------|
| 6. Hands clean and properly washed. | |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p |
| 8. Adequate handwashing facilities supplied and accessible. | .. p p p |

<i>Fail Notes</i>	<p>6-301.14 <i>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 hand washing signs posted in the restrooms. Corrected-on-Site (COS) - provided with signs to be posted.]</i></p>
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Approved Source	Y N O A C R
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|------------------------------------------------------------------------|-----------------------------|
| 9. Food obtained from approved source. | |
| 10. Food received at proper temperature. | |
| 11. Food in good condition, safe and unadulterated. | p |
| 12. Required records available: shellstock tags, parasite destruction. | |

Protection from Contamination	Y N O A C R
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|-----------------------------------|--------------------------|
| 13. Food separated and protected. | .. p p p |
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<i>Fail Notes</i>	<p>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</i> <i>[In the Frigidaire reach-in-cooler (RIC) on the west wall there was a container of fish directly above a container of raw chicken. There was also a container of raw chicken that was balanced against the edge of the fish container leaving part of the raw chicken container directly above the raw fish. COS - the fish was moved to a different RIC.]</i></p>
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| 14. Food-contact surfaces: cleaned and sanitized. | p |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--------------------------------------------------|-----------------------------|
| 16. Proper cooking time and temperatures. | |
| 17. Proper reheating procedures for hot holding. | |
| 18. Proper cooling time and temperatures. | |
| 19. Proper hot holding temperatures. | .. p p p |

<i>Fail Notes</i>	<p>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.</i> <i>[In the buffet hot holding area, there were Wonton Wraps at 122 F and Roast Chicken at 119 F. Per the manager, all items on the buffet had been put on within the past two hours, many of them less than two hours due to replacing items as they were taken by customers. COS - Both items were taken from the buffet to the kitchen to be reheated to 165 F.]</i></p>
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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20. Proper cold holding temperatures. .. p p p

<i>Fail Notes</i>	3-501.16(A)(2)	<p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[In the buffet cold holding area there was a container of Lettuce at 53 F and a container of Sliced Cantaloupe at 56 F. Per the manager, the items had been there a max of two hours, and possibly less if they had been refilled during the lunch rush. COS - items were removed from the buffet line and put in the walk-in-cooler to be cooled down to 41 F.]</i></p>
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21. Proper date marking and disposition.

22. Time as a public health control: procedures and record.

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

26. Toxic substances properly identified, stored and used. .. p 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>[There was a blue bucket with a clear liquid in it that was not labeled. Manager identified it as being bleach water. COS - manager took the bucket away to label it. Note - manager noted that they had labeled the bucket after the last inspection, but that it had worn off when the bucket was cleaned. I instructed the manager to always make sure to re-label the bucket any time the label wears off.]</i></p>
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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.

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.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

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.

33. Approved thawing methods used.

34. Thermometers provided and accurate.

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

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Food Identification	Y	N	O	A	C	R
<p><i>Fail Notes</i> 3-302.12 <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[Next to the grill there are unlabeled containers identified by staff as salt, sugar, MSG, minced garlic, and hot spice. Instructed staff that all containers need to have labels stating what is inside.]</i></p>						

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	..	p	p	p
<p><i>Fail Notes</i> 3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i> <i>[In the waitressing area there is a bulk tea container that was prepared and full of tea for customers and did not have a lid. COS - container was lidded.]</i></p>						
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.

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.
43. Single-use and single-service articles: properly used.
44. Gloves used properly.

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	p	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.</i> <i>[In the dry storage room there was a Sterilite container filled with rice. The rice was in direct contact with the container. Staff stated the container was from Sysco, but could not provide documentation showing the Sterilite container was a food-grade container, and I could find no labeling on the container that identified it as a food container. COS - the rice was moved into new containers that were made for food.]</i></p>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	p	p
<p><i>Fail Notes</i> 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.</i> <i>[There is no sign stating that customers must use a clean plate when getting more food from the buffet.]</i></p>						
46. Warewashing facilities: installed, maintained, and used; test strips.

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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47. Non-food contact surfaces clean.

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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

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49. Plumbing installed; proper backflow devices.

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50. Sewage and waste water properly disposed.

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51. Toilet facilities: properly constructed, supplied and cleaned.

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52. Garbage and refuse properly disposed; facilities maintained.

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53. Physical facilities installed, maintained and clean.

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54. Adequate ventilation and lighting; designated areas used.

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<i>Fail Notes</i>	6-202.11(A)	<p><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. [In the kitchen above the Make Table, Grill, and Fryers there are eight unshielded lights.</i></p> <p><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></p> <p><i>The dry storage section with wooden shelves has an unshielded light bulb.</i></p> <p><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
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55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided

