

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: 8/27/2014 **Business ID:** 109018FE
Business: EAST BUFFET

Inspection: 79000266
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:
08/27/14	12:25 PM	03:00 PM	2:35	0:05	2:40	0	
Total:			2:35	0:05	2:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 8 Priority foundation(Pf) Violations 4

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

- | | | | | | | |
|---|----|----|----|----|----|----|
| 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
-----------------------------------	---	---	---	---	---	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 6. Hands clean and properly washed. | .. | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. | p | .. | .. | 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>[During inspection employee grabbed a roll with their bare hand in the process of transferring the roll from a plastic bag into a stainless steel bowl. COS - I stopped the employee and explained that bare hand contact is not allowed with ready-to-eat food. Explained that if food is touched with bare hands when it is ready-to-eat it must be discarded. Requiring roll be discarded.]</i></p>
-------------------	-------------	--

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

<i>Fail Notes</i>	5-205.11(B)	<p><i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.</i></p> <p><i>[In the waitressing area there was a drink pitcher sitting inside of the hand sink with water pouring from the faucet into the pitcher. COS - the pitcher was removed from the hand sink by an employee before I could request it be moved.]</i></p>
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.	<p><i>[The hand sink at the west entrance door to the kitchen has a paper towel dispenser that had paper towels in it at the beginning of the inspection. The dispenser was jammed and not working. COS - employees opened the dispenser and removed the jam.]</i></p>
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.	<p><i>[There are no hand washing signs in the men's or women's restrooms.]</i></p>

Approved Source	Y	N	O	A	C	R
-----------------	---	---	---	---	---	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 9. Food obtained from approved source. | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | .. | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | .. | .. | .. |

Protection from Contamination	Y	N	O	A	C	R
-------------------------------	---	---	---	---	---	---

- | | | | | | | |
|-----------------------------------|----|---|----|----|---|---|
| 13. Food separated and protected. | .. | p | .. | .. | p | p |
|-----------------------------------|----|---|----|----|---|---|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes

- 3-302.11(A)(1)(a) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables
[In the Walk-in-Cooler there was a container of raw bacon wrapped crab (raw pork bacon around precooked crab) that was being stored directly on top of a box of raw ready-to-eat mushrooms. COS - the bacon wrapped crab was moved.*
- In the Walk-in-Cooler there were two boxes of raw pork bacon being stored on a shelf directly above 5-7 raw zucchinis. COS - the bacon was moved.]*
- 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 Walk-in-Cooler there was a tub containing raw beef being stored on a shelf directly above a tub of fully cooked ready-to-eat crab and cream cheese mixture. COS - the crab and cream cheese mixture was moved.*
- In the Frigidaire Reach-in-Cooler in the west side of the kitchen there was raw pork bacon wrapped around crab that was being stored on a shelf directly above fully cooked ready-to-eat pork on a stick. COS - the shelves were 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 Frigidaire Reach-in-Cooler on the west side of the kitchen there was raw chicken being stored in a tub directly above raw fish, raw shrimp, and raw toad legs. COS - the fish, shrimp, and toad legs were moved.*
- In the Walk-in-Cooler there was a tub of raw chicken being stored directly above a tub of raw shrimp. COS - the chicken was moved.]*

- | | | | | | | |
|---|----|----|----|----|----|----|
| 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

- | | | | | | | |
|--|----|----|----|----|----|----|
| 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 |

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.
[On the buffet line there were cheese sticks at 119.0 F. Staff stated that these had been put out when they opened at the earliest, which was 11:00am. It was approximately 12:30pm when temperatures were taken. COS - the cheese sticks were taken to the kitchen to be reheated.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

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

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

Fail Notes	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>[On the buffet line there were individual packets of Whipped Spread sitting inside of a container inside of an ice bath. The Whipped Spread said "Keep Refrigerated" on the containers. They were 69.7 F. Staff stated they had been put out when the restaurant opened at 11:00am. It was approximately 12:30pm when the temperature was taken. COS - moved to Walk-in-Cooler to be cooled down.</i></p> <p><i>On the buffet line there was a container of cut cantaloupe that was 52.3 F. Staff stated this had been here since they opened at 11:00am. It was approximately 12:35pm when the temperature was taken. COS - taken to walk-in-cooler. Note - there was an ice bath underneath the containers for the cold holding, but the ice bath was not high enough to be in contact with the containers. Spoke to staff about increasing the amount of ice and water to bring it up in contact with their food.]</i></p>
------------	----------------	---

21. Proper date marking and disposition.

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

Consumer Advisory	Y	N	O	A	C	R
-------------------	---	---	---	---	---	---

23. Consumer advisory provided for raw or undercooked foods.

Highly Susceptible Populations	Y	N	O	A	C	R
--------------------------------	---	---	---	---	---	---

24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
----------	---	---	---	---	---	---

25. Food additives: approved and properly used.

26. Toxic substances properly identified, stored and used. .. p p p

Fail Notes	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>[On the floor in the buffet area there was an unlabeled gray bucket with a bubbly liquid inside. Staff identified this as bleach and soap water. COS - When asked to label the bucket staff explained that they did not write well in English and could only write the label in Chinese. I told them this would be fine, so long as the bucket was labeled. I suggested they label directly on the bucket so that the label would last longer and offered them a permanent black marker to use to write the label. Staff wrote on a sticky note and taped the sticky note to the bucket.]</i></p>
------------	----------	--

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan.

GOOD RETAIL PRACTICES	Y	N	O	A	C	R
-----------------------	---	---	---	---	---	---

Safe Food and Water	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

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
--------------------------	---	---	---	---	---	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.
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			
35. Food properly labeled; original container.	..	p	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">3-302.12</td> <td style="vertical-align: top;"> <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>[In the kitchen at the woks and fryers there is a cart of unlabeled seasonings. Staff identified the various tubs as Honey, Garlic, Sugar, MSG, Pepper, Salt, and Cooking Sherry.]</i> </td> </tr> </table>	<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>[In the kitchen at the woks and fryers there is a cart of unlabeled seasonings. Staff identified the various tubs as Honey, Garlic, Sugar, MSG, Pepper, Salt, and Cooking Sherry.]</i>						
<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>[In the kitchen at the woks and fryers there is a cart of unlabeled seasonings. Staff identified the various tubs as Honey, Garlic, Sugar, MSG, Pepper, Salt, and Cooking Sherry.]</i>							

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
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			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">3-304.12(B)</td> <td style="vertical-align: top;"> <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> <i>[In the rice bin there is an old can with no handle being used as a scoop.]</i> </td> </tr> </table>	<i>Fail Notes</i>	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.</i> <i>[In the rice bin there is an old can with no handle being used as a scoop.]</i>						
<i>Fail Notes</i>	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.</i> <i>[In the rice bin there is an old can with no handle being used as a scoop.]</i>							
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			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">4-101.11(A)</td> <td style="vertical-align: top;"> <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 Frigidaire Reach-in-Cooler in the west side of the kitchen there was a Multi-Purpose Sterilite container (not labeled for food use) with mushrooms being stored inside of the container in direct contact with the plastic of the container.]</i> </td> </tr> </table>	<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 Frigidaire Reach-in-Cooler in the west side of the kitchen there was a Multi-Purpose Sterilite container (not labeled for food use) with mushrooms being stored inside of the container in direct contact with the plastic of the container.]</i>						
<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 Frigidaire Reach-in-Cooler in the west side of the kitchen there was a Multi-Purpose Sterilite container (not labeled for food use) with mushrooms being stored inside of the container in direct contact with the plastic of the container.]</i>							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

Fail Notes	<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.</i> <i>[4-102.11(B)(1) P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES shall be safe.</i></p> <p><i>In a Frigidaire Reach-in-Cooler on the west side of the kitchen there was a plastic Wal-Mart grocery bag with rolls being stored inside the bag in direct contact with the plastic. COS - the rolls were moved into a stainless steel bowl.</i></p> <p><i>In the Walk-in-Cooler there were 5-6 plastic Wal-Mart grocery bags with raw, unpeeled bananas being stored inside of the bag in direct contact with the plastic.</i></p> <p><i>In a Deep Freezer in the dry storage room (containing approximately 8 deep freezers/standing Reach-in-Freezers) there was a plastic Wal-Mart grocery bag with chicken being stored inside in direct contact with the plastic.</i></p> <p><i>In the standing Reach-in-Freezer in the dry storage room there were three plastic Wal-Mart grocery bags with cooked ground meat inside of the bag in direct contact with the plastic.]</i></p> <p>4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i> <i>[In the Frigidaire Reach-in-Cooler in the west side of the kitchen there was a tub of Mushrooms and a tub of Sweet and Sour Chicken that were in cracked containers.]</i></p>
------------	--

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p p

Fail Notes	<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.</i> <i>[In the dry storage room with the freezers, there is a standing freezer with a duct taped handle. There is a deep freezer with a lid that has black electrical tape holding it together.</i></p> <p><i>In the prep area there is a table with the bottom shelf of the table showing signs of rusting.]</i></p>
------------	--

46. Warewashing facilities: installed, maintained, and used; test strips.

47. Non-food contact surfaces clean.

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure.

49. Plumbing installed; proper backflow devices.

50. Sewage and waste water properly disposed.

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

Fail Notes	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i> <i>[There are two trashcans in the women's restroom. Neither of these trashcans have lids on them.]</i></p>
------------	---

52. Garbage and refuse properly disposed; facilities maintained.

53. Physical facilities installed, maintained and clean.

54. Adequate ventilation and lighting; designated areas used.

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

.. .. .

EDUCATIONAL MATERIALS

The following educational materials were provided | p

Material Distributed | Education Title #43 Storing Food in WIC

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot Buffet Line 1:
Pork - 145.7 F

2:
Spring Roll - 148.7 F

3: Seafood Shrimp - 147.3 F

Steam Pot:
Rice - 145.5 F

Footnote 2

Notes:

Sushi Bar:
Sushi - 41.7 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/27/2014 **Business ID:** 109018FE
Business: EAST BUFFET

2906 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Inspection: 79000266
Store ID:
Phone: 6204421520
Inspector: KDA79
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/27/14	12:25 PM	03:00 PM	2:35	0:05	2:40	0	
Total:			2:35	0:05	2:40	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Roll Qty Units Value \$ 1.00

Description 1

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

