

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: 6/15/2015 **Business ID:** 109018FE
Business: EAST BUFFET

Inspection: 79000719
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:
06/15/15	02:15 PM	03:45 PM	1:30	0:15	1:45	0	Inspection
06/15/15	03:45 PM		0:00	0:15	0:15	0	Estimated Travel
Total:			1:30	0:30	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 4 Priority foundation(Pf) Violations 2
 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) 564-6767.

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

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands						
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	Ⓟ	Ⓟ	Ⓟ
<i>Fail Notes</i> 3-301.11(B) <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. [There were pans of cooked pork in the kitchen cooling. An employee explaining the cooling process touched one piece of pork with the back of her finger. COS - the piece of pork was discarded.]</i>						
8. Adequate handwashing facilities supplied and accessible.	Ⓟ
Approved Source						
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						
13. Food separated and protected.	Ⓟ
14. Food-contact surfaces: cleaned and sanitized.	Ⓟ
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.	..	Ⓟ	Ⓟ	Ⓟ
<i>Fail Notes</i> 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. [There were three items on the steam tables in the dining area that were not at proper hot holding temperatures. They were as follows: Chicken on a Stick - 98.2 F Spring Rolls - 120.2 F Chicken Nuggets - 122.1 F It was approximately 2:30pm when the temperature was being taken. Per staff, these had been out since maybe 1:00pm near the end of their lunch rush. Corrected on Site (COS) - these were taken to the kitchen to be reheated.]</i>						
20. Proper cold holding temperatures.	..	Ⓟ	Ⓟ	Ⓟ

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	3-501.16(A)(2) <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. [On the cold tables in the dining area there are two items not at proper cold holding temperatures. They are as follows:</i> <i>Chopped Lettuce - 59.0 F</i> <i>Sliced Watermelon - 58.8 F</i> <i>The temperatures were taken at approximately 2:25pm. Staff said these had been sliced around 10:30am today, at which point they were put into the walk-in-cooler to be cooled down. They have been on the buffet since approximately 1:00pm. COS - these were put into the cooler to be brought down to temperature.]</i>
-------------------	--

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

<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 dining floor there is a bucket with no labeling on it. There is a bubbly liquid inside that was identified by staff as soapy bleach water. COS - this was labeled by a staff member today.]</i>
-------------------	--

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

- | | | | | | | |
|--|----|---|----|----|---|---|
| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | p | .. | .. | p | p |
|--|----|---|----|----|---|---|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y N O A C R
---------------------------------	-----------------------

<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.</i> <i>[There are five pans of cooked pork sitting out in the kitchen. These are measuring 125.1 F. The owner and another employee said that these had been cooked in the last 10-20 minutes and were sitting out to cool and would be later put into the cooler. COS - explained that these should not be left out to cool at room temperature. They took them into the cooler.]</i>
-------------------	-------------	---

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

<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>[There are unlabeled items at the cooking/prep area that were identified as salt, sugar, msg, garlic, and chili spice.]</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 p |
|---------------------------------------|----------------|

<i>Fail Notes</i>	3-304.12(A)	<i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container.</i> <i>[The scoop for the rice was sitting in a tub of lukewarm water on the buffet table.]</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 p |
|---|------------------|

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/15/2015 **Business ID:** 109018FE
Business: EAST BUFFET

2906 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Inspection: 79000719
Store ID:
Phone: 6204421520
Inspector: KDA79
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/15/15	02:15 PM	03:45 PM	1:30	0:15	1:45	0	Inspection
06/15/15	03:45 PM		0:00	0:15	0:15	0	Estimated Travel
Total:			1:30	0:30	2:00	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 Pork Qty Units Value \$.50

Description Bare Hand Contact - 1 piece

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: 6/15/2015 **Business ID:** 109018FE
Business: EAST BUFFET

Inspection: 79000719
Store ID:
Phone: 6204421520
Inspector: KDA79
Reason: 02 Follow-up

2906 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/15/15	02:15 PM	03:45 PM	1:30	0:15	1:45	0	Inspection
06/15/15	03:45 PM		0:00	0:15	0:15	0	Estimated Travel
Total:			1:30	0:30	2:00	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 _____

Inspection Report Number 79000719

Inspection Report Date 06/15/15

Establishment Name EAST BUFFET

Physical Address 2906 N SUMMIT ST City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

The Manhattan office will determine the date of the next inspection.