

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: 7/9/2014 **Business ID:** 98559FE
Business: BEIJING CHINESE RESTAURANT

Inspection: 84000150
Store ID:
Phone: 3167755999
Inspector: KDA84
Reason: 01 Routine
Results: Follow-up

301 W 7TH ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/09/14	12:05 PM	04:00 PM	3:55	0:05	4:00	0	
Total:			3:55	0:05	4:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1500

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.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
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.		p
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
<i>Fail Notes</i>	<p>6-301.11 <i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [There was no hand soap at the hand sink in the kitchen area. Corrected on site (COS): Employee bought hand soap and placed by the sink.</i></p> <p><i>The employee restroom in the kitchen area did not have hand soap. COS: Employee bought hand soap and placed by the sink.]</i></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	..
<i>Fail Notes</i>	<p>3-302.11(A)(1)(b) <i>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, raw chicken was stored above ready to eat cut cabbage.</i></p> <p><i>In the walk in cooler, raw shrimp was stored above several ready to eat items.</i></p> <p><i>COS: Cooks were working on rearranging the walk in cooler to place vegetables and ready to eat items on one side and raw products on the other.]</i></p>						
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
<i>Fail Notes</i>	<p>4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Clean bowls stacked under the food prep table/table mounted can opener had food debris on them. COS: Employee cleaned and sent them through the warewasher.]</i></p> <p>4-602.11(E)(1) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (when contaminated) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned at any time when contamination may have occurred. [The table mounted can opener had food debris and build up on the cutting blade. COS: Employee cleaned item.]</i></p>						

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Protection from Contamination	Y	N	O	A	C	R
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Fail Notes | 4-602.12(B) *Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. [The microwave in the food prep area was dirty and contained food debris and build up on the ceiling, walls, and door. COS: Employee cleaned the microwave.]*

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

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures. p

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

17. Proper reheating procedures for hot holding. p

18. Proper cooling time and temperatures. .. p p ..

Fail Notes | 3-501.14(A)(2) *P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours] [Cooked white rice that was cooked on the evening of 08Jul2014 was cooling in the walk in cooler. The temperature of the rice was 68.4F. Item did not reach 41F in 6 hours. COS: Employee discarded item in the trash.]*

19. Proper hot holding temperatures. p

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

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

This item has Notes. See Footnote 3 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. [In the make table that is not operational (items are in metal food bins on ice), cooked chicken was 60.3F and cooked shrimp was 56.7F and not maintained at 41F or below. Cook stated that they had been there for 2 hours (10am). COS: Cook moved items to the walk in cooler to cool to 41F. At end of inspection it was 43.1F (chicken) and 42.2F (shrimp) In the stand up Arctic Air reach in cooler, cooked chicken (49.4F) and crab rangoon (53.4F) were not maintained at 41F or below. Cook stated that they had been there for 2 hours (10am). COS: Cook moved items to the chest freezer to cool to 41F then placed in the walk in cooler. At end of inspection crab rangoon was 30.8F and cooked chicken was 38.3F.*

21. Proper date marking and disposition. p

This item has Notes. See Footnote 4 at end of questionnaire.

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

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

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

Chemical	Y	N	O	A	C	R
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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 |

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>	4-301.11	<p><i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i></p> <p><i>[The Arctic Air reach in cooler by the grill area was not maintaining 41F or below, the ambient air temperature was 61.3F. COS: Employees were told not to use this cooler until it could maintain a temperature of 41F or below.]</i></p>
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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 |
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Prevention of Food Contamination	Y N O A C R
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| 36. Insects, rodents and animals not present. | .. p |
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<i>Fail Notes</i>	6-202.15(A)(1)	<p><i>Outer openings (Solid) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings.</i></p> <p><i>[The back screen door does not fit tightly in the door jam and has gaps on the sides and bottom that could allow pest entry.]</i></p>
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| 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
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| 41. In-use utensils: properly stored. | .. p |
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Proper Use of Utensils	Y	N	O	A	C	R
<p><i>Fail Notes</i> 3-304.12(F) <i>In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues. [The scoop used for cooked rice is stored between uses in a container of water that is 84F.]</i></p>						
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	..	p	p	..
<p><i>Fail Notes</i> 4-502.13(A) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [A number 10 can was in the bulk storage container of sugar. COS: discarded and educated not to re-use cans for scoops.</i></p> <p style="margin-left: 20px;"><i>A number 10 can that was originally for oyster sauce was used to store sliced mushrooms. COS: container was discarded in trash.]</i></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-P and Pf items	..	p	p	..
<p><i>Fail Notes</i> 4-101.11 <i>P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [By the microwave, fried wontons were being stored in a sterilite non-food grade container. COS: moved food into a food grade container.]</i></p>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	..	p
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
<p><i>Fail Notes</i> 5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [No covered receptacle in the unisex employee restroom.]</i></p>						
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p
<p><i>Fail Notes</i> 6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [The walk in cooler door latch is loose and does not shut correctly.]</i></p> <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Under the fryers and grill area there is grease build up.]</i></p>						
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i> <i>[English and Spanish. 5 keys to food safety posters]</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sweet and Sour Chicken: 194.4F

Footnote 2

Notes:

Egg Drop Soup: 164.5F

Cooked Rice: 147.2F

Footnote 3

Notes:

Walk in Cooler

Cooked Chicken: 43.2F

Ambient Air Temperature: 39.0F

Footnote 4

Notes:

Employee stated that everything is made fresh daily.

Footnote 5

Notes:

Warewasher: 50 parts per million chlorine.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/9/2014 **Business ID:** 98559FE
Business: BEIJING CHINESE RESTAURANT

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 AUGUSTA, KS 67010

Inspection: 84000150
Store ID:
Phone: 3167755999
Inspector: KDA84
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/09/14	12:05 PM	04:00 PM	3:55	0:05	4:00	0	
Total:			3:55	0:05	4:00	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 Cooked white rice Qty 10 Units lbs Value \$ 20.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

