

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: 7/22/2014 **Business ID:** 98559FE
Business: BEIJING CHINESE RESTAURANT

Inspection: 84000162
Store ID:
Phone: 3167755999
Inspector: KDA84
Reason: 02 Follow-up
Results: Administrative Review

301 W 7TH ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/22/14	01:30 PM	04:45 PM	3:15	0:30	3:45	0	
Total:			3:15	0:30	3:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 1

Certified Manager on Staff Address Verified 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.

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 | .. | .. | .. | .. | .. | .. |
| 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. | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | 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 | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	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 build up on the cutting blade. Corrected on site (COS): Employee washed item.]</i>
-------------------	----------------	--

- | | | | | | | |
|---|----|----|----|----|----|----|
| 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. | p | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures. | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |

<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. [In the Arctic Air cooler by the fryer, cooked sweet and sour chicken was being held at 62.1F. COS: Employee voluntarily discarded item in the dumpster and poured bleach on it. Ambient Air Temperature was 57.6F In the walk in cooler several PHF were being held above 41.0F. Cut Cabbage: 64.9 Raw Scallops: 62.2F Cooked unbreaded chicken: 56.3F Immature Crab Meat: 63.9F Eggs (2.5 cases): 63.7F Cooked Sweet and Sour Chicken: 62.1F Cooked Noodles: 55.8F, 54.0F, and 52.1F **All items were voluntarily discarded in the dumpster by an employee and they dumped bleach on all items. Ambient Air Temperature: 65.8F]</i>
-------------------	----------------	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	3-501.16(B)	<i>P - PHF/TCS Cold Holding (Shell EGGS) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less. [3 cases of raw shell eggs stored in the walk in cooler were at 63.7F. COS: Employee voluntarily discarded the 3 cases in the dumpster and dumped bleach on them.]</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. | .. | .. | .. | .. | .. | .. |

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

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

GOOD RETAIL PRACTICES

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 | .. |
|--|----|---|----|----|---|----|

<i>Fail Notes</i>	4-301.11	<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. [The walk in cooler (65.8F), Make Table (45.1F), and Reach in Cooler (57.6F) all contained PHF and were not maintaining 41F or below. COS: Voluntary closure. Refrigeration technician is on the way and will reopen if units maintain 41F or below.]</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. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

Prevention of Food Contamination	Y	N	O	A	C	R
----------------------------------	---	---	---	---	---	---

- | | | | | | | |
|---|----|----|----|----|----|----|
| 36. Insects, rodents and animals not present. | .. | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
40. Washing fruits and vegetables.

Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.
43. Single-use and single-service articles: properly used.	p
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items
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.
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
55. Other violations

EDUCATIONAL MATERIALS

The following educational materials were provided ..

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/22/2014 **Business ID:** 98559FE
Business: BEIJING CHINESE RESTAURANT

301 W 7TH ST
 AUGUSTA, KS 67010

Inspection: 84000162
Store ID:
Phone: 3167755999
Inspector: KDA84
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/22/14	01:30 PM	04:45 PM	3:15	0:30	3:45	0	
Total:			3:15	0:30	3:45	0	

ACTIONS

Number of products Voluntarily Destroyed 7

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 Cut Cabbage Qty 1 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Scallops Qty 2 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Cooked unbreaded chicken Qty 3 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Immattation Crab Meat Qty 1 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Raw Shell Eggs Qty 0 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Cooked Sweet and Sour Chicken Qty 4 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Cooked Noodles Qty 3 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

