

**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:** 8/6/2014      **Business ID:** 103067FE  
**Business:** GREAT WALL CHINESE RESTAURANT

**Inspection:** 84000179  
**Store ID:**  
**Phone:** 3167336833  
**Inspector:** KDA84  
**Reason:** 01 Routine  
**Results:** Follow-up

340 S ANDOVER RD SUITE C  
 ANDOVER, KS 67002

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 08/06/14      | 01:15 PM | 03:45 PM | 2:30 | 0:15   | 2:45  | 0       |        |
| <b>Total:</b> |          |          | 2:30 | 0:15   | 2:45  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 3 \_\_\_\_\_ Priority foundation(Pf) Violations 2 \_\_\_\_\_  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

|   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| <b>Demonstration of Knowledge</b>   | Y | N  | O  | A  | C  | R  |
| 1. Certification by accredited program, compliance with Code, or correct responses. | p | .. | .. | .. | .. | .. |
| <b>Employee Health</b>  | Y | N  | O  | A  | C  | R  |
| 2. Management awareness; policy present.  | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion.                              | p | .. | .. | .. | .. | .. |
| <b>Good Hygienic Practices</b>  | Y | N  | O  | A  | C  | R  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|  | Y                 | N  | O  | A  | C  | R  |  |  |  |
|--|-------------------|--|--|----|----|----|--|--|--|
| <b>Good Hygienic Practices</b>   |                   |  |  |    |    |    |  |  |  |
| 4. Proper eating, tasting, drinking, or tobacco use  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| 5. No discharge from eyes, nose and mouth.   | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| <b>Preventing Contamination by Hands</b>   |                   |  |  |    |    |    |  |  |  |
| 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                 | ..   | ..   | .. | .. | .. |  |  |  |
| <b>Approved Source</b>   |                   |  |  |    |    |    |  |  |  |
| 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  | .. | .. |  |  |  |
| <b>Protection from Contamination</b>   |                   |  |  |    |    |    |  |  |  |
| 13. Food separated and protected.  | ..                | p  | ..   | .. | p  | .. |  |  |  |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(1)(a)</td> <td style="padding-left: 20px;"> <i>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<br/>[In the walk in cooler, raw shrimp was stored above an open 5 gallon bucket of soy sauce. Corrected on site (COS): employee moved shrimp to the bottom shelf.</i><br/><br/> <i>In the walk in cooler, raw chicken was stored above an open 5 gallon bucket of soy sauce. COS: moved raw chicken to bottom shelf.]</i> </td> </tr> </table> | <i>Fail Notes</i> | 3-302.11(A)(1)(a)  | <i>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<br/>[In the walk in cooler, raw shrimp was stored above an open 5 gallon bucket of soy sauce. Corrected on site (COS): employee moved shrimp to the bottom shelf.</i><br><br><i>In the walk in cooler, raw chicken was stored above an open 5 gallon bucket of soy sauce. COS: moved raw chicken to bottom shelf.]</i> |    |    |    |  |  |  |
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| 14. Food-contact surfaces: cleaned and sanitized.  | ..                | p  | ..   | .. | p  | .. |  |  |  |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">4-601.11(A)</td> <td style="padding-left: 20px;"> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.<br/>[On the clean dish storage shelf above the 3 vat sink, there were 2 knives, 2 bowls, and 5 stainers that had dried on food debris. COS: employee moved all items on the shelf and rewashed.]</i> </td> </tr> </table>  | <i>Fail Notes</i> | 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.<br/>[On the clean dish storage shelf above the 3 vat sink, there were 2 knives, 2 bowls, and 5 stainers that had dried on food debris. COS: employee moved all items on the shelf and rewashed.]</i>   |    |    |    |  |  |  |
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  | ..                | ..   | p  | .. | .. | .. |  |  |  |
| <b>Potentially Hazardous Food Time/Temperature</b>   |                   |  |  |    |    |    |  |  |  |
| 16. Proper cooking time and temperatures.  | ..                | ..   | p  | .. | .. | .. |  |  |  |
| 17. Proper reheating procedures for hot holding.   | ..                | ..   | p  | .. | .. | .. |  |  |  |
| 18. Proper cooling time and temperatures.  | ..                | ..   | p  | .. | .. | .. |  |  |  |
| 19. Proper hot holding temperatures.   | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>   |                   |  |  |    |    |    |  |  |  |
| 20. Proper cold holding temperatures.  | p                 | ..   | ..   | .. | .. | .. |  |  |  |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>   |                   |  |  |    |    |    |  |  |  |
| 21. Proper date marking and disposition.   | ..                | p  | ..   | .. | p  | .. |  |  |  |

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

|                   |  |
|-------------------|--|
| <i>Fail Notes</i> | 3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the walk in cooler, a container of cooked noodles, cut lettuce, cooked egg rolls, had no date marking. COS: Employee stated the noodles were cooked on 8/3, lettuce cut on 8/4, and egg rolls made on 8/4 and labeled containers.]</i> |
|-------------------|--|

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

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

|  |    |    |    |   |    |    |
|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

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

|   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

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

|   |    |    |   |    |    |    |
|---|----|----|---|----|----|----|
| 25. Food additives: approved and properly used. | .. | .. | p | .. | .. | .. |
|---|----|----|---|----|----|----|

|  |    |   |    |    |   |    |
|--|----|---|----|----|---|----|
| 26. Toxic substances properly identified, stored and used. | .. | 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. [A spray bottle with clear liquid had no common name on the bottle. COS: Employee stated it was water and labeled the container.]</i> |
|-------------------|--|

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

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

|                       |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

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

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

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

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

|  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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

|   |    |   |    |    |    |    |
|---|----|---|----|----|----|----|
| 36. Insects, rodents and animals not present. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

*Fail Notes* | 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The screen door in the back has a 1/2" gap at the top and the screen is separated.]*

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

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 41. In-use utensils: properly stored.                                   | p  | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p  | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used.              | .. | p  | .. | .. | p  | .. |
- Fail Notes* | 4-502.13(A) *SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [2 #10 cans were reused for other vegetables and sauces. COS: moved items to food grade containers and employee discarded the used cans in the trash.]*
- |                           |    |    |   |    |    |    |
|---------------------------|----|----|---|----|----|----|
| 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 | .. |
|--|----|---|----|----|---|----|

***This item has Notes. See Footnote 3 at end of questionnaire.***

*Fail Notes* | 4-101.11(A) *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [In the walk in cooler, cooked breaded chicken was stored in a non-food grade rubbermade tub. COS: employee moved to food grade container. In the walk in cooler, cooked egg rolls were stored in a red plastic coca cola tray and a plastic coated wire basket. COS: Employee moved to food grade container.]*

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

*Fail Notes* | 4-501.12 *Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [The cutting board on the make table had deep cuts and scours that were stained. COS: employee turned over the cutting board and will use the new surface.]*

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p  | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.                                      | .. | p  | .. | .. | p  | .. |

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The clean dish shelf had dried food debris and dirt. COS: Employee washed the shelf, wall, and sink area.]*

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

- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.     | p | .. | .. | .. | .. | .. |

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Physical Facilities  |   | Y  | N  | O  | A  | C  | R  |
|----------------------|---|----|----|----|----|----|----|
|                      | 50. Sewage and waste water properly disposed.   | p  | .. | .. | .. | .. | .. |
|                      | 51. Toilet facilities: properly constructed, supplied and cleaned.  | p  | .. | .. | .. | .. | .. |
|                      | 52. Garbage and refuse properly disposed; facilities maintained.  | p  | .. | .. | .. | .. | .. |
|                      | 53. Physical facilities installed, maintained and clean.  | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>    | <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i><br/> <i>[There is grease build up and food debris in several areas throughout the kitchen (behind the fryers, under the make table, under the prep tables, and under the 3 vat sink area).</i></p> <p style="text-align: center;"><i>The fan guards in the walk in cooler have dust build up on them.]</i></p> |    |    |    |    |    |    |
|                      | 54. Adequate ventilation and lighting; designated areas used.   | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>    | <p>6-202.11(A) <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.</i><br/> <i>[the light above the 3 vat sink is not shielded.]</i></p>   |    |    |    |    |    |    |
| Administrative/Other |   | Y  | N  | O  | A  | C  | R  |
|                      | 55. Other violations  | p  | .. | .. | .. | .. | .. |

**EDUCATIONAL MATERIALS**

The following educational materials were provided      p

|                             |                            |   |
|-----------------------------|----------------------------|---|
| <i>Material Distributed</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><br><i>[5 keys to food safety]</i> |
|                             | <i>Education Title #36</i> | <i>Manual Cleaning Sanitizing</i>   |
|                             | <i>Education Title #43</i> | <i>Storing Food in WIC</i>  |
|                             | <i>Education Title #47</i> | <i>Three-Compartment Sinks</i>  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cooked white rice: 155.5F

Cooked chicken fried rice: 156.3F

## **Footnote 2**

### **Notes:**

Make Table

Cooked Chicken: 39.5F

Cooked Shrimp: 41.8F

Cooked noodles: 38.9F

Walk in Cooler

Cooked Noodles: 39.3F

Cooked Chicken: 40.7F

Crab Rangoon: 40.3F

Cooked Egg Roll: 41.1F

Pepsi Reach in Cooler

Crab Rangoon: 40.4F

Cooked Sweet and Sour Chicken: 39.3F

## **Footnote 3**

### **Notes:**

There were 4 bags of produce in the walk in cooler stored in "thank you" bags. Employee stated that they were for personal use.

