

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: 9/16/2014 **Business ID:** 98559FE
Business: BEIJING CHINESE RESTAURANT

Inspection: 84000233
Store ID:
Phone: 3167755999
Inspector: KDA84
Reason: 02 Follow-up
Results: No Follow-up

301 W 7TH ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/16/14	01:00 PM	03:00 PM	2:00	0:05	2:05	0	
Total:			2:00	0:05	2:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 0

Certified Manager on Staff Address Verified Actual Sq. Ft. 2000

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
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Good Hygienic Practices	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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
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|---|----|----|----|----|----|----|
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 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
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|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures. | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures. | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</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
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|--|----|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

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

Chemical	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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
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|---|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

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Safe Food and Water	Y	N	O	A	C	R			
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			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</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.	..	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black;">6-202.15(A)(3)</td> <td style="border-left: 1px solid black; border-right: 1px solid black;"><i>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 back screen door was open about 8 inches and could allow for pest entry.]</i></td> </tr> </table>	<i>Fail Notes</i>	6-202.15(A)(3)	<i>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 back screen door was open about 8 inches and could allow for pest entry.]</i>						
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37. Contamination prevented during food preparation, storage and display.			
38. Personal cleanliness.			
39. Wiping cloths: properly used and stored.			
40. Washing fruits and vegetables.			
Proper Use of Utensils	Y	N	O	A	C	R			
41. In-use utensils: properly stored.	..	p			
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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.			

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Physical Facilities	Y	N	O	A	C	R
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 p
Material Distributed | Education Title #33 Refrigeration Temperature Log

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Footnote 1

Notes:

Steamed white rice cooked yesterday per PIC was 42.0F.

Footnote 2

Notes:

Walk in Cooler

Raw Chicken: 37.1F

Rice: 42.0F

Ambient Air: 40.5F

Arctic Air Reach in Cooler - not in use at time of inspection, waiting on a new fan for cooler. PIC asked if they could use it before the fan was replaced. Inspector stated that they could as long as it maintained 41.0F or below for PHF.

Ambient Air: 35.4

Make Table

2 tubs with metal containers of non-PHF on ice in top lid area.

1 tub with raw shrimp in metal container on ice in top lid area: 40.7F

The bottom was not in use at time of inspection and PIC stated they were waiting to have it fixed this evening.

Footnote 3

Notes:

See notes under #20.