

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: 1/22/2015 **Business ID:** 98559FE
Business: BEIJING CHINESE RESTAURANT

Inspection: 84000372
Store ID:
Phone: 3167755999
Inspector: KDA84
Reason: 09 Modified Complaint
Results: Follow-up

301 W 7TH ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/22/15	12:55 PM	03:40 PM	2:45	0:10	2:55	0	
Total:			2:45	0:10	2:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 0

Certified Manager on Staff Address Verified Actual Sq. Ft. 0

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
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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. | |

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. | |
| 14. Food-contact surfaces: cleaned and sanitized. | |
| 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. | |
| 19. Proper hot holding temperatures. | |
| 20. Proper cold holding temperatures. | |
| 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. | |
| 29. Water and ice from approved source. | |

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Safe Food and Water	Y	N	O	A	C	R
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30. Variance obtained for specialized processing methods.

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

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
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35. Food properly labeled; original container.

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. .. p

<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 wall in the corner by the soda syrup boxes contains a hole with drywall debris on the floor where rodents have possibly been chewing.</i></p> <p><i>The corner to the right of the back door contains chewed wall debris on the floor and a hole/crack in the cinder brick wall.]</i></p>
	6-501.111(A)	<p><i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.</i></p> <p><i>[By the hot water heater there was a sticky trap with one live roach on it. To the right of the hand sink, the sticky trap contained 10 dead roaches. No infestation was found of roaches or rodents. Scheduled a follow up inspection for 10 days.</i></p> <p><i>Establishment changed pest control companies to Patton Pest Control. They were in the establishment yesterday according to the bill. They found roaches on sticky traps and rodent activity at the bait stations.]</i></p>
	6-501.111(B)(2)	<p><i>Inspecting premises for evidence of pests.</i></p> <p><i>[There was dried rodent droppings on the bottom shelf of the prep table by the walk in cooler. Corrected on site: Employees cleaned and sanitized.</i></p> <p><i>There was dried rodent dropping in the corners by the restrooms. Corrected on site: Employee cleaned.</i></p> <p><i>Under the 3 carbon dioxide tanks laying on their side by the soda syrup, there was dried rodent droppings. Corrected on site: Employee cleaned.</i></p> <p><i>The bottom shelving on the prep line contained dried rodent droppings. Corrected on site: Employees removed all dishes and washed and sanitized the shelving. Employees also sent dishes through the warewasher to wash, rinse, and sanitize.</i></p> <p><i>By the microwave, there were dried rodent droppings. Corrected on site: Employee cleaned and sanitized.</i></p> <p><i>On top of the make table, there was one dead roach. Corrected on site: Employee removed and sanitized the make table surface.]</i></p>

37. Contamination prevented during food preparation, storage and display.

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Prevention of Food Contamination	Y	N	O	A	C	R						
38. Personal cleanliness.						
39. Wiping cloths: properly used and stored.	p						
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>												
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						
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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						
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items						
46. Warewashing facilities: installed, maintained, and used; test strips.	p						
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>												
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.	..	p						
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54. Adequate ventilation and lighting; designated areas used.						
Administrative/Other	Y	N	O	A	C	R						

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Administrative/Other

Y N O A C R

55. Other violations

.. .. .

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Wiping Cloth Bucket: 200 parts per million chlorine.

Footnote 2

Notes:

Warewasher: 50 parts per million chlorine.

