

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: 5/6/2015 **Business ID:** 104782FE
Business: GOLDEN GARDEN RESTAURANT

Inspection: 84000537
Store ID:
Phone: 3167332852
Inspector: KDA84
Reason: 01 Routine
Results: Follow-up

544 N ANDOVER RD
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/06/15	12:15 PM	03:15 PM	3:00	0:01	3:01	0	
Total:			3:00	0:01	3:01	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 1

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 3500

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.	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

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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>6-501.18 PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean. <i>[The faucet on the kitchen handsink has a build up of dirt/grease. Corrected on site (COS): The owner cleaned the faucet.]</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)(2) P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas <i>[In the walk in cooler, a container of raw chicken with plastic wrap over the chicken had a sealed bag of raw shrimp laying on top of the chicken. COS: The owner placed the shrimp in a separate bowl and placed on the bottom shelf of the walk in cooler next to the chicken. Educated about allergen concerns.</i></p> <p><i>In the walk in cooler raw chicken was stored above raw pork. COS: The owner moved the raw chicken to the bottom shelf.]</i></p>					
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i>	<p>4-602.11(A)(5) P - Food Contact Surface Cleaning Frequency (contamination) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned at any time during the operation when contamination may have occurred. <i>[The wire shelving racks in the walk in cooler have a build up of food debris that could possibly fall into/on food containers. The owner had one shelf covered in a plastic board and asked if he could do that to the rest. The inspector let him know it was ok to do that as long as the shelving was clean prior.]</i></p>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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18. Proper cooling time and temperatures. p " " " " "

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

19. Proper hot holding temperatures. p " " " " "

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

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

This item has Notes. See Footnote 5 at end of questionnaire.

21. Proper date marking and disposition. " p " " p "

<i>Fail Notes</i>	3-501.18(A)(2)	<p><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.</i></p> <p><i>[In the walk in cooler, a tray of cooked egg rolls had no date marking. COS: The owner said he cooked them 2 days ago and labeled the containers.</i></p>
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In the walk in cooler, cooked sweet and sour chicken had no date marking. COS: The owner said they were cooked 3 days ago and labeled the container.]

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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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 " "

GOOD RETAIL PRACTICES							
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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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Footnote 1

Notes:

Beef: 172.3F

Footnote 2

Notes:

Sweet and Sour Chicken: 167.1F

Footnote 3

Notes:

Steamed Rice: 63.7F cooling for about 2 hours.

Footnote 4

Notes:

Egg Drop Soup: 141.3F

Steamed Rice: 168.3F

Fried Rice: 145.9F

Footnote 5

Notes:

Make Table (East)

Raw Beef: 42.3F

Make Table (West)

Sweet and Sour Chicken: 39.9F

Crab Rangoon: 40.7F

Walk in Cooler

Crab Rangoon Mix: 41.2F

Egg Roll: 41.1F

Waitress Station Refrigerator

no PHF Ambient Air: 36.0F

Footnote 6

Notes:

Warewasher: 50 parts per million chlorine.

