

**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:** 4/8/2013      **Business ID:** 114978FE  
**Business:** TSUNAMI - TERIYAKI  
 6254 E 37th st N #180  
 6254 E 37TH ST N #180  
 BEL AIRE, KS 67220

**Inspection:** W3002263  
**Store ID:**  
**Phone:** 3164253866  
**Inspector:** SG23  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/08/13	01:15 PM	03:10 PM	1:55	0:15	2:10	0	
<b>Total:</b>			1:55	0:15	2:10	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	Updated Sq. Footage _____
Insp. Notification <input type="checkbox"/> Print _____	Lic. Insp. _____
Priority(P) Violations <u>4</u> Priority foundation(Pf) Violations <u>1</u>	
Certified Manager on Staff <input type="checkbox"/>	Certified Manager Present <input type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

**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).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

***This item has Notes. See Footnote 1 at end of questionnaire.***

**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	..	..	..

# 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.	..	Ⓟ	..	..	Ⓟ	..
<i>Fail Notes</i>   2-301.14(E)   <i>P - When to Wash Hands - After handling soiled equipment or utensils [Employee handled soiled dishes then handled clean dishes without washing hands in between. COS Washed hands/Educated]</i>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	Ⓟ	..	..	Ⓟ	..
<i>Fail Notes</i>   3-301.11(B)   <i>P - No BHC w/ RTE food [Employee handled RTE shredded lettuce and carrots stix for customer salad rolls with bare hands. COS VD/Educated]</i>						
8. Adequate handwashing facilities supplied and accessible.	Ⓟ	..	..	..	..	..
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.	Ⓟ	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	Ⓟ	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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.	..	..	Ⓟ	..	..	..
19. Proper hot holding temperatures.	Ⓟ	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	Ⓟ	..	..	Ⓟ	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)   <i>P - PHF Cold Holding-&lt;41°F [On counter: rice noodles 85F RIC4/ mix shredded lettuce salad 51F. PHF not held at a temp of 41F or lower. COS Cooled ]</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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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    ..    ..    ..    ..

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

<i>Fail Notes</i>	4-301.11	<i>Pf - Cooling, heating, &amp; holding equipment sufficient in number &amp; capacity (in good repair) [Small upright refrigerator( RIC4) in front service area: ambient air 55F. Not able to keep the PHF at a temp of 41F or lower. Not COS taken out of order. Has other refrigerators ]</i>
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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
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35. Food properly labeled; original container. ..    p    ..    ..    p    ..

<i>Fail Notes</i>	3-302.12	<i>Food storage containers identified with common name of food [Containers with white granulated and flour white food product not labeled with common name. According to employee the products are sugar and flour. COS Labeled]</i>
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Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present. p    ..    ..    ..    ..    ..

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

38. Personal cleanliness. p    ..    ..    ..    ..    ..

39. Wiping cloths: properly used and stored. p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 6 at end of questionnaire.***

40. Washing fruits and vegetables. ..    ..    p    ..    ..    ..

Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored. ..    p    ..    ..    p    ..

<i>Fail Notes</i>	3-304.12(A)	<i>In-use utensil storage-handles above top of food/container [Bowl without a handle stored in a container with cooked rice. COS Removed]</i>
	3-304.12(B)	<i>In-use utensil storage(non-PHF)-handles above food [Bowls without handle stored in containers with sugar and MSG. COS Removed]</i>

42. Utensils, equipment and linens: properly stored, dried and handled. ..    p    ..    ..    p    ..

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Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [Open box with single serve cups stored directly onto floor in the front service area. COS Moved]</i>
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- |                                                            |   |    |    |    |    |    |
|------------------------------------------------------------|---|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly.                                  | p | .. | .. | .. | .. | .. |

Utensils, Equipment and Vending	Y	N	O	A	C	R
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- |                                                                                                           |    |   |    |    |   |    |
|-----------------------------------------------------------------------------------------------------------|----|---|----|----|---|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. | p | .. | .. | p | .. |
|-----------------------------------------------------------------------------------------------------------|----|---|----|----|---|----|

<i>Fail Notes</i>	4-102.11 <i>P - Single-service/use items made of safe &amp; clean materials [RTE basil leaves stored in plastic grocery (Thank You) bag in the WIC. Bag not approved for food storage due to the material the bags are made from. COS Stored in container.]</i>
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|-------------------------------------------------------------------------------------------------------|---|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                             | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.                                                                  | p | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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- |                                                                    |   |    |    |    |    |    |
|--------------------------------------------------------------------|---|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure.               | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.                   | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.      | p | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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|----------------------|----|---|----|----|----|----|
| 55. Other violations | .. | p | .. | .. | .. | .. |
|----------------------|----|---|----|----|----|----|
- |                   |                                                                                                                                                                                                 |
|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Fail Notes</i> | 8-304.11(A) <i>Post the license in a location in the Food Establishment<br/>[Expired license posted on wall. According to owner he has mailed the renewal and payment last week to Topeka.]</i> |
|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	Education Title #04 <i>No Bare-Hand Contact</i>
	Education Title #25 <i>Handwashing</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

#### ABBREVIATIONS

Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Quaternary Compounds (QT); Reach In Drawer (RID)  
Notice of Non Compliance (NONC); Hot Box (HB)

Temperature in Degrees Fahrenheit (F)

P: Priority violation (directly eliminates or reduces hazards associated with Food Borne Illness or injury.)

Pf: Priority foundation violation (supports or enables a Priority item)

Core violations (non-critical) (related to general sanitation, facilities, equipment design, or maintenance)

## **Footnote 2**

### **Notes:**

Mech dishwasher sanitizer: 100 ppm CL

## **Footnote 3**

### **Notes:**

Rice cooker1/ white rice 156 Rice cooker2/ white rice 161 ST/ grilled chicken 154

## **Footnote 4**

### **Notes:**

MT1/ shredded lettuce 38, cooked shrimp 37 MT2/ sausage 37, bean sprout 34, tofu 37 RIC2/ raw beef 39, raw shrimp 37 RIC3/ bean sprout 34, noodles 33 WIC/ raw beef 38, tofu 38, cut cabbage 40

## **Footnote 5**

### **Notes:**

RIC1/ ambient air 39 RIC5/ ambient air 35

## **Footnote 6**

### **Notes:**

Wiping cloths/bucket sanitizer: 100 ppm CL



## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 4/8/2013      **Business ID:** 114978FE  
**Business:** TSUNAMI - TERIYAKI  
 6254 E 37th st N #180  
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 BEL AIRE, KS 67220

**Inspection:** W3002263  
**Store ID:**  
**Phone:** 3164253866  
**Inspector:** SG23  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
04/08/13	01:15 PM	03:10 PM	1:55	0:15	2:10	0	
Total:			1:55	0:15	2:10	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 04/18/13

Inspection Report Number W3002263      Inspection Report Date 04/08/13

Establishment Name      TSUNAMI - TERIYAKI

Physical Address      6254 E 37TH ST N #180      City BEL AIRE  
6254 E 37th st N #180      Zip 67220

Additional Notes and Instructions      

Pay attention when to wash hands and bare hand contact.