

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

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

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

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.

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

Insp Date: 4/20/2010 **Business ID:** 109018FR
Business: EAST BUFFET

 2906 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Inspection: 07000381
Store ID:
Phone: 6204421520
Inspector: KDA07
Reason: 01 Routine

Reference:

Time In: 1:15pm
Travel Time: 10
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 3:00pm
Risk Category: 6
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 5

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness							

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policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.	X						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	X						
8. Adequate handwashing facilities supplied and accessible.		X			X		5-205.11(A) Handsink Accessible

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.	X						
11. Food in good condition, safe and unadulterated.	X						
12. Required records available: shellstock tags, parasite destruction.				X			

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.		X			X		CRITICAL 3-302.11(A)(1)(a)* Separation-Raw & raw RTE CRITICAL 3-302.11(A)(1)(b)* Separation-Raw & cooked RTE CRITICAL 3-302.11(A)(2)(a)* Species Separation-separate equipment
14. Food-contact surfaces: cleaned and sanitized.	X						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X						

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.	X						
17. Proper reheating procedures for hot holding.	X						
18. Proper cooling time and temperatures.	X						
19. Proper hot holding temperatures.		X					CRITICAL 3-501.16(A)(1)* PHF Hot Holding->135°F

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20. Proper cold holding temperatures.		X						CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding- <41°F
21. Proper date marking and disposition.	X							
22. Time as a public health control: procedures and record.	X							

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.			X				

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							
prohibited foods not offered.			X				

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.	X						
26. Toxic substances properly identified, stored and used.	X						

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.				X			

GOOD RETAIL PRACTICES	Notes
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Safe Food and Water	Y	N	O	A	C	R	Notes
28. Pasteurized eggs used where required.	X						
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.	X						

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used							
adequate equipment for temperature control.	X						
32. Plant food properly cooked for hot holding.	X						
33. Approved thawing methods used.		X			X		3-501.13 Proper thawing methods used for PHF
34. Thermometers provided and accurate.		X					4-302.12 Food thermometers provided & accessible
Appropriate thermometer for measuring thin foods provided							

Food Identification	Y	N	O	A	C	R	Notes
35. Food properly labeled							

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original container.	X						
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Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present							
no unauthorized persons.	X						
37. Contamination prevented during food preparation, storage and display.	X						
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.			X				
40. Washing fruits and vegetables.			X				

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.	X						
42. Utensils, equipment and linens: properly stored, dried and handled.	X						
43. Single-use and single-service articles: properly used.	X						
44. Gloves used properly.	X						

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.	X						
47. Non-food contact surfaces clean.	X						

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available							
adequate pressure.	X						
49. Plumbing installed							
proper backflow devices.	X						
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.	X						
52. Garbage and refuse properly disposed							
facilities maintained.	X						
53. Physical facilities installed, maintained and clean.	X						
54. Adequate ventilation and lighting							
designated areas used.		X					6-303.11() Lighting intensity adequate in food prep, storage & service areas

Administrative/Other	Y	N	O	A	C	R	Notes
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55. Other violations	X						
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Result:No Follow-up

Notes:

8. NC-Not Critical Handwash sink blocked by mop bucket and jug of food oil. COS-Corrected on site moved

13. * Critical Eggs stored over vegetables in food production table COS-Eggs moved

13. * Raw Clams stored over ready to eat Jello. COS-Clams relocated

13. * In Walk in Cooler (WIC) Raw Chicken stored over raw shrimp. COS-Chicken and shrimp moved.

19. * On Buffet Chicken on a stick 90 degrees fahrenheit (F) COS-Removed from bar, On Buffet Egg rolls 119 (F) COS-removed from bar, On Buffet Chicken Wings 118 (F) COS-Removed from bar.

20. * On Buffet Macaroni salad 52 (F) COS-Removed from bar, On Buffet Corn Salad 48 (F) COS-removed from bar, On Buffet Potato salad 52 (F) COS-Removed from bar. In food preparation cooler raw eggs 68(F) COS-Moved to reach in cooler.

33. NC-Clams thawing in container of hot water sitting on floor. COS-Moved and educated.

34. NC-No thermometers available for measuring thin foods.

54. NC-Lighting in walk in cooler not sufficient for product identity.

54. NC-Lights over buffet need sheilded. This is a repeat from licensing inspection. Discussed with Manager who is working on problem.

Temperatures in degree (F) Food production table Raw Chicken 35, Raw Beef 37, Raw Shrimp 34, Reach in cooler (RIC) Meatballs 41, Shrimpballs 41, Chicken wings 42, Bacon Wrap 41, Roast pork 39, Sweet and sour chicken 39, Cooked white rice 161, Walk in cooler Imitation crab 37, clams 38, Cooked pasta 37, Raw chicken 38, Buffet Roast Chicken 173, BAcon Wrap 167, Catfish 135, Wonton Soup 152, Egg Drop soup 164, Seafood shrimp 140, Vegatable rice 164, California roll 39.

Any questions please contact the Kansas Department of Agriculture at 785-296-5600.

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