

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: 4/5/2011 **Business ID:** 109018FR
Business: EAST BUFFET

 2906 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Inspection: 07001003
Store ID:
Phone: 6204421520
Inspector: KDA07
Reason: 01 Routine

Reference:

Time In: 3:30pm
Travel Time: 2
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

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

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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		6-301.11 Handwash cleanser provided 6-301.12 Hand Drying Provision.

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
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			X		CRITICAL 3-501.16(A)(1)* PHF Hot Holding->135°F
20. Proper cold holding temperatures.		X			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				

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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

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					3-501.13 Proper thawing methods used for PHF
34. Thermometers provided and accurate.	X						

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

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			X		3-303.12(A) Packaged foods not stored in direct contact with water/ice during display
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.			X				

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40. Washing fruits and vegetables.	X						
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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			X		4-903.11(B)(2) Equipment/utensil/ inen storage- covered or inverted
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					4-201.11 Equipment durability
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					6-202.11(A) Protective shielding on light bulbs over exposed food/utensils/equip ment

Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations	X						

Result:No Follow-up

Notes:

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8. NC-Not Critical No soap at handwash sink.COS-corrected on site Owner replaced

8. NC-No papertowels at handwash sink COS-Owner replaced

13. * Critical eggs stored over ready to eat green onions in walk in cooler. COS-onions relocated by owner.

19. * on food bar seafood Shrimp 108 degrees ° Fahrenheit (F), Chicken sticks 112 ° COS-Pulled from bar and discarded by employee VD

20. * On food bar Sushi 58° COS-since it was made less than 30 minutes before inspection employee pulled from line and cooled to below 41° in Walk in cooler.

33. NC-On counters in kitchen shrimp and chicken left to thaw on counter COS-moved to walk in cooler by owner.

37. NC-Milk stored in ice machine COS-Milk relocated.

42. NC-spoons and forks not inverted in storage COS-Inverted.

45b. NC-Seal to chest freezer by wall needs replaced

54. NC-light covers missing in storage areas by walk in cooler

Temperatures in ° (F) Food bar Seafood shrimp 140, General Tso Chicken 158, Buttered potatoes 135, Egg drop soup 155, Fried Rice 158 Fried mushrooms 158, Egg roll 135, Bacon wrap crab 135, Stuffed shell 135, Sushi 43, Roast chicken 152, Make table cooler Shrimp 41, Raw chicken 40, Crab 37, Chicken 42, Squid 40, Sweet & sour chicken 42, Walk in cooler Chicken sticks 43, Rice 166, Walk in cooler roasted chicken 39, Raw chicken 39, 41, Shrimp 40, Freezers properly frozen.

Dish washer 50ppm Parts per Million.

educational materials #2 45, 6, 8

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VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

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Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ 10 WEIGHT/AMT: 1 pan DESCRIPTION: Seafood shrimp
PRODUCT 2	X	VALUE: \$5 WEIGHT/AMT: 1 pan DESCRIPTION: Chicken sticks
PRODUCT 3		
PRODUCT 4		
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	TEMPERATURE ABUSE

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Notes:

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