

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: 7/7/2010 **Business ID:** 100037FR
Business: YOUNG DRAGON

 808 SKYWAY PLAZA HWY 59
 ATCHISON, KS 66002

Inspection: 12002667
Store ID:
Phone: 9133671100
Inspector: KDA12
Reason: 03 Complaint

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|-----|------|--------|-------|---------|-------|
| 07/07/10 | 01:00 PM | | 0:00 | 0:00 | 0:00 | 0 | |
| Total: | | | 0:00 | 0:00 | 0:00 | 0 | |

Reference:

Time In: 1:00
Travel Time: 50 min
Educational Material: Yes
Risk Control Plan:
Voluntary Destruction: Yes
Embargo Release:
Left Application:
Square Footage:

Time Out: 3:30
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: Yes
Voluntary Closure: Yes
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 7

| | |
|---------------------------------------|--------------|
| FOODBORNE ILLNESS RISK FACTORS | Notes |
|---------------------------------------|--------------|

| | |
|--|--------------|
| AND PUBLIC HEALTH INTERVENTIONS | Notes |
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 Inspector

 Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Demonstration of Knowledge | Y | N | O | A | C | R | Notes |
|---|----------|----------|----------|----------|----------|----------|-------------------------------------|
| 1. Certification by accredited program, compliance with Code, or correct responses. | | X | | | | | CRITICAL 2-102.11* Demonstration |

| Employee Health | Y | N | O | A | C | R | Notes |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 2. Management awareness 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 | | | | | CRITICAL 2-301.14* When to Wash |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | X | | | | | | |
| 8. Adequate handwashing facilities supplied and accessible. | | X | | | | | 5-205.11(A) Handsink Accessible 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 | | | | | CRITICAL 3-101.11* Safe, Unadulterated, & Honestly Presented |
| 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 | | | | | | |
| 14. Food-contact surfaces: cleaned and sanitized. | | X | | | | | CRITICAL 4-501.114(A)* Chemical Sanitization-Chlorine concentration |

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | | |
|---|---|--|--|--|--|--|--|
| 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 | | | | | | |
| 20. Proper cold holding temperatures. | X | | | | | | |
| 21. Proper date marking and disposition. | | X | | | | | CRITICAL 3-501.18(A)(2)* RTE PHF, Disposition- discard if in a container w/out a date |
| 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 |
|------------------------------|--------------|
| | |

| 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 | | | | | | |

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|---|---|--|--|--|--|--|--|
| 34. Thermometers provided and accurate. | X | | | | | | |
|---|---|--|--|--|--|--|--|

| Food Identification | Y | N | O | A | C | R | Notes |
|---------------------------|---|---|---|---|---|---|--|
| 35. Food properly labeled | | | | | | | |
| original container. | | X | | | | | 3-302.12 Food storage containers identified with common name of food |

| 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 | | | | | 3-305.11(A)(1) Food stored in clean, dry location |
| 38. Personal cleanliness. | X | | | | | | |
| 39. Wiping cloths: properly used and stored. | | X | | | | | 3-304.14(B)(1) Wet wiping cloths stored in sanitizer |
| 40. Washing fruits and vegetables. | | | X | | | | |

| Proper Use of Utensils | Y | N | O | A | C | R | Notes |
|---|---|---|---|---|---|---|--|
| 41. In-use utensils: properly stored. | | X | | | | | 3-304.12(B) In-use utensil storage(non-PHF)-handles above food |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | | X | | | | | 4-903.11(A)(1) Equipment/utensil/linen storage-clean, dry location |
| 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 | | | | | | | |

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|--------------------------------------|--|---|--|--|--|--|--|
| test strips. | | X | | | | | 4-302.14 Sanitizer test kit 4-501.116 Concentration of sanitizer solution determined by use of test kit |
| 47. Non-food contact surfaces clean. | | X | | | | | 4-601.11(C) Nonfood contact surfaces of equipment clean |

| Physical Facilities | Y | N | O | A | C | R | Notes |
|--|---|---|---|---|---|---|--|
| 48. Hot and cold water available | | | | | | | |
| adequate pressure. | | X | | | | | CRITICAL 5-103.11(A)* Water capacity CRITICAL 5-103.11(B)* Hot water capacity |
| 49. Plumbing installed | | | | | | | |
| proper backflow devices. | | X | | | | | CRITICAL 5-202.13* Air gap provided between water supply inlet & flood level rim of plumbing fixture |
| 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 | | | | | 6-501.11 Physical facilities maintained in good repair |
| 54. Adequate ventilation and lighting designated areas used. | X | | | | | | |

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

Result:Follow-up

Notes:

1* Six critical violations.

6* Hostess handled dishes and did not wash hands before removing the ice scoop out of ice bin, (Inspector told hostess to wash hands before removing the ice scoop, hostess apparently did not understand)

8* Water supply turned off of kitchen hand sink because it is not working properly.

Inspector

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

- 8** No hand soap at the kitchen or the wait staff hand sinks.
- 8** No paper towels at the kitchen or the wait staff hand sinks.
- 11*** Broken garbage can full of corn starch. Can is stained with food debris and is not in clean condition.
- 14*** No PPM on chlorine test strips on the dishwasher.
- 21*** No date marking on any of the PHF's in the WIC, or the RIC's.
- 35** No common name of bulk ingredients stored in trash cans, 5 gallon buckets, or food grade bulk containers.
- 37** Bulk ingredients stored in broken and visible dirty containers.
- 39** Visible dirty wiping cloths stored on counters, prep tables, and at front wait staff beverage serving area.
- 41** Bowls with visible dirty food particles stored in the bulk corn starch, bulk MSG, bulk flour, and in the ice bin directly on top of the food item.
- 42** Knives, and utensils stored in knife rack with visible buildup of grease and food particles on the racks and on the utensils. Bowls stored on stainless steel counter that has visible buildup of grease on it. Food utensils stored on white wire rack that has visible food particles on it.
- 46** No sanitizer test kit to test sanitizer strength.
- 46** Not sanitizing dishes.
- 47** Stove burners, doors, door handles on equipment WIC, RIC's, and doors are coated with visible food debris and grease.
- 48*** Hot and cold water supply shut off at kitchen hand sink.
- 49*** Mop sink currently has a hot faucet, and a cold faucet with a splitter and hoses attached. There is no atmospheric breaker to protect the public water supply.
- 53** Floors, and walls are full of grease and food splatters. Broken light switch with food debris on the kitchen wall. Hole in the kitchen wall is replaced with dry wall repair that has grease and food splatters on it and this is not easily cleanable.

Focus on Food Safety Handbook left.
NONC issued, VC, VD

Owner called the dishwasher company, invoice was shown that they had been here today.
No chemical sanitizer is getting into the machine.
Hand sink shall be repaired and in good working order.

All staff shall be trained on food safety and proper food handling procedures.

Owner went and got a stainless steel panel to put up in the kitchen where the drywall is currently. Will install this evening.

Inspector

Acknowledged Receipt

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.

Insp Date: 7/7/2010 **Business ID:** 100037FR
Business: YOUNG DRAGON

Inspection: 12002667
Store ID:
Phone: 9133671100
Inspector: KDA12
Reason: 03 Complaint

808 SKYWAY PLAZA HWY 59
 ATCHISON, KS 66002

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|-----|------|--------|-------|---------|-------|
| 07/07/10 | 01:00 PM | | 0:00 | 0:00 | 0:00 | 0 | |
| Total: | | | 0:00 | 0:00 | 0:00 | 0 | |

Reference:

| PRODUCT | Y | Notes |
|----------------|---|---|
| PRODUCT 1 | X | VALUE: \$ WEIGHT/AMT:5 lb DESCRIPTION:corn starch |
| PRODUCT 2 | X | VALUE: \$ WEIGHT/AMT: 7 lbs DESCRIPTION:flour |
| PRODUCT 3 | | Restaurant Inspection Report-Date7/7/10 |
| PRODUCT 4 | | |
| PRODUCT 5 | | |
| PRODUCT 6 | | |
| PRODUCT 7 | | |
| PRODUCT 8 | | |
| PRODUCT 9 | | |
| PRODUCT 10 | | |
| OTHER PRODUCTS | | |

| REASON | R | Notes |
|--------------------------|---|--------------|
| REASON PRODUCT DESTROYED | X | ADULTERATION |

| METHOD | M | Notes |
|--------------------------|---|------------------|
| METHOD PRODUCT DESTROYED | X | GARBAGE DUMPSTER |

| LOCATION | L | Notes |
|--------------------------|---|-------------|
| PRODUCT WAS DISPOSED OF: | X | PARKING LOT |

 Inspector

 Acknowledged Receipt

VOLUNTARY DESTRUCTION REPORT

| EMBARGO | Y | N | Notes |
|-------------------|----------|----------|--------------|
| PRODUCT EMBARGOED | | X | |

Notes:

Inspector

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NOTICE OF NON-COMPLIANCE WITH KANSAS LAW

This is to notify you that violations of the Kansas food safety laws* were observed during an inspection conducted at the above establishment and documented on the inspection report attached hereto. **REINSPECTION OF YOUR ESTABLISHMENT WILL BE MADE TO DETERMINE IF THE VIOLATIONS INDICATED ON THE INSPECTION REPORT HAVE BEEN CORRECTED. REINSPECTION WILL OCCUR ON OR SHORTLY AFTER THE DATE SPECIFIED BELOW.**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 16, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection.

Food Processing Plants and Food Warehouses. Violations must be corrected by the date specified below.

Failure to comply with the Kansas food safety laws 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 Kansas food safety laws; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Kansas food safety laws include K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-619 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.; and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate: food service establishments; retail food stores; mobile retail ice cream vendors; food vending machines; food vending machine companies and dealers; and food processing plants;

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

Insp Date: 7/7/2010 **Business ID:** 100037FR
Business: YOUNG DRAGON

Inspection: 12002667
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Reference:

| FOLLOW UP | Y | N | Notes | |
|---------------------|---|---|---|--|
| Follow up scheduled | X | | Call KDA for re-opening inspection when all violations are corrected. | |

| ATTACHMENTS | Y | N | A | Notes |
|-------------------|---|---|---|-----------------------------------|
| Inspection Report | X | | | Restaurant Inspection Report-Date |

Notes:

 Inspector

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VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

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Reference:

| REINSPECTION | D | Notes |
|---|---|-------|
| RE INSPECTION IS CURRENTLY SCHEDULED FOR: | X | |

Notes:

 Inspector

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