

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: 4/12/2011 **Business ID:** 103067FR
Business: GREAT WALL CHINESE RESTAURANT

 340 S ANDOVER RD SUITE C
 ANDOVER, KS 67002

Inspection: 33001129
Store ID:
Phone: 3167336833
Inspector: KDA33
Reason: 01 Routine

Reference:

Time In: 1:30pm
Travel Time: 15min
Educational Material: Yes
Risk Control Plan: Yes
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 4:00pm
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 8

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					CRITICAL 2-102.11* Demonstration

Employee Health	Y	N	O	A	C	R	Notes
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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						
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)(2)(b)* Species Separation-separation in 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						
20. Proper cold holding temperatures.		X			X		CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F

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21. Proper date marking and disposition.		X				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				X	CRITICAL 7-208.11(B)* Storage-First Aid Supplies-prevent contamination of food, etc.

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				
34. Thermometers provided and accurate.	X						

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

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original container.		X						3-302.12 Food storage containers identified with common name of food
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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					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(B)(2) Equipment/utensil/linen 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					CRITICAL 4-102.11* Single-service/use items made of safe & clean materials CRITICAL 4-202.11(A)(2)* Food-contact surface cleanability-free of imperfections
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						

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46. Warewashing facilities: installed, maintained, and used							
test strips.		X					4-302.14 Sanitizer test kit
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						

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

Result:Follow-up

Notes:

1. **Critical(*)** Six or more critical violations observed.

8. Non-critical(NC) Box of plastic wrap stored on top of handsink. Corrected on site(COS)

13. * Walk in cooler(WIC), container of raw chicken stored on wire shelf above raw prepared onions and box of raw chicken stored on top of box of raw green onions. COS-rearranged WIC

13. * WIC, container of raw beef stored on shelf next to containers of raw chicken and container of raw chicken stored on shelf next to container of raw fish. COS-rearranged WIC

20. * Cooked chicken in pan on counter next to make table at 57F and lettuce in pan on counter next to make table at 66. COS-cooled rapidly in WIC

21. * WIC, prepared on site eggrolls, held over 24 hours, not marked with date prepared. COS-dated 4/11

26. * Can of Lanacane Anti-bacterial spray stored on shelf above make table. COS

35. NC Containers of starch not labeled with common name of food.

39. NC Wet wiping cloth on food prep table not stored in sanitizer.

41. NC In ice machine, handle of ice scoop stored down in ice and in containers of starch, handle of scoop stored down in starch.

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42. NC Single use utensils for customer self service are not stored inverted to protect them from contamination.

45a. * Reach in freezer, shrimp stored in "Thank You" bags. COS-moved to food grade bags. In WIC, raw chicken stored in cardboard boxes. COS-moved chicken to food grade bags

45a. * Lid on rice container is cracked and chipped.

46. NC No chlorine sanitizer test kit available to test concentration of sanitizer.

All temperatures in degrees Fahrenheit:

Steamer: rice 160,158,154

Reach in cooler: chicken 41, eggroll 36

Make table: beef 33, pasta 34,38

WIC: eggs 39, crab rangoon 39, chicken 39

Wiping cloth chlorine sanitizer 200ppm

Handouts: 43, 8, 26

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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.

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Store ID:
Phone: 3167336833
Inspector: KDA33
Reason: 01 Routine

Reference:

FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: On or after 4/25/11

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report-Date 4/12/11

Notes:

Inspector

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