

**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:** 7/8/2010      **Business ID:** 100037FR  
**Business:** YOUNG DRAGON

**Inspection:** 63000720  
**Store ID:**  
**Phone:** 9133671100  
**Inspector:** KDA63  
**Reason:** 13 Re-Opening Inspection

808 SKYWAY PLAZA HWY 59  
 ATCHISON, KS 66002

Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 07/08/10 | 10:50 AM | 01:00 PM | 2:10 | 1:20   | 3:30  | 0       |       |
| Total:   |          |          | 2:10 | 1:20   | 3:30  | 0       |       |

**Reference:**

**Time In:**  
**Travel Time:**  
**Educational Material:** Yes  
**Risk Control Plan:** Yes  
**Voluntary Destruction:**  
**Embargo Release:**  
**Left Application:**  
**Square Footage:**

**Time Out:**  
**Risk Category:** RAC# 06 High Risk  
**Notice of Non-compliance:** Yes  
**Voluntary Closure:**  
**Embargo Notification:**  
**License Approved:**  
**CRITICAL VIOLATIONS:** 9

|                                       |              |
|---------------------------------------|--------------|
| <b>FOODBORNE ILLNESS RISK FACTORS</b> | <b>Notes</b> |
|---------------------------------------|--------------|

|  |              |
|--|--------------|
| <b>AND PUBLIC HEALTH INTERVENTIONS</b> | <b>Notes</b> |
|--|--------------|

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 Inspector

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 Acknowledged Receipt

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

| <b>Employee Health</b>                                 | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 2. Management awareness policy present.                | X        |          |          |          |          |          |              |
| 3. Proper use of reporting, restriction and exclusion. | X        |          |          |          |          |          |              |

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

| <b>Preventing Contamination by Hands</b>   | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b>   |
|--|----------|----------|----------|----------|----------|----------|--|
| 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        |          |          |          |          | CRITICAL 5-204.11(B)*<br>Handsink<br>Location-in toilet facilities |

| <b>Approved Source</b>   | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 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        |          |          |              |

| <b>Protection from Contamination</b>  | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b>   |
|---|----------|----------|----------|----------|----------|----------|--|
| 13. Food separated and protected.   |          | X        |          |          | X        |          | CRITICAL 3-302.11(A)(1)(b)*<br>Separation-Raw & cooked RTE |
| 14. Food-contact surfaces: cleaned and sanitized.                                     |          | X        |          |          | X        |          | CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch  |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | X        |          |          |          |          |          |  |

| <b>Potentially Hazardous Food Time/Temperature</b> | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 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        |          |          |          |          |          |              |

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

| <b>Consumer Advisory</b>                                     | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 23. Consumer advisory provided for raw or undercooked foods. |          |          |          | X        |          |          |              |

| <b>Highly Susceptible Populations</b> | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---------------------------------------|----------|----------|----------|----------|----------|----------|--------------|
| 24. Pasteurized foods used            |          |          |          |          |          |          |              |
| prohibited foods not offered.         |          |          |          | X        |          |          |              |

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

| <b>Conformance with Approved Procedures</b>                       | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 27. Compliance with variance, specialized process and HACCP plan. |          |          |          | X        |          |          |              |

| <b>GOOD RETAIL PRACTICES</b> | <b>Notes</b> |  |  |  |  |  |  |
|------------------------------|--------------|--|--|--|--|--|--|
|------------------------------|--------------|--|--|--|--|--|--|

| <b>Safe Food and Water</b>                                | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 28. Pasteurized eggs used where required.                 | X        |          |          |          |          |          |              |
| 29. Water and ice from approved source.                   | X        |          |          |          |          |          |              |
| 30. Variance obtained for specialized processing methods. |          |          |          | X        |          |          |              |

| <b>Food Temperature Control</b>                 | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 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        |          |          |          |          |          |              |

| <b>Food Identification</b> | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|----------------------------|----------|----------|----------|----------|----------|----------|--------------|
| 35. Food properly labeled  |          |          |          |          |          |          |              |
| original container.        | X        |          |          |          |          |          |              |

| <b>Prevention of Food Contamination</b>      | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 36. Insects, rodents and animals not present |          |          |          |          |          |          |              |

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|   |   |   |   |  |  |  |  |   |
|---|---|---|---|--|--|--|--|---|
| no unauthorized persons.  |   | X |   |  |  |  |  | SWING 6-202.15(D)(1)*<br>Outer openings protected-16 mesh to 1 inch screens<br>CRITICAL 6-501.111(C)*<br>Effective pest control measures in place |
| 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 |  |  |  |  |   |

| <b>Proper Use of Utensils</b>   | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b>  |
|---|----------|----------|----------|----------|----------|----------|---|
| 41. In-use utensils: properly stored.                                   |          | X        |          |          | X        |          | 3-304.12(D) In-use utensil storage-in running water |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | X        | X        |          |          |          |          | 4-801.11 Clean linens free of food residues & soil  |
| 43. Single-use and single-service articles: properly used.              | X        |          |          |          |          |          |   |
| 44. Gloves used properly.   | X        |          |          |          |          |          |   |

| <b>Utensils, Equipment and Vending</b>  | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b>   |
|---|----------|----------|----------|----------|----------|----------|--|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items     |          | X        |          |          | X        |          | CRITICAL 4-101.11*<br>Utensils/food-contact surfaces of safe materials |
| 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        |          |          |          |          |          |  |

| <b>Physical Facilities</b>       | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|----------------------------------|----------|----------|----------|----------|----------|----------|--------------|
| 48. Hot and cold water available |          |          |          |          |          |          |              |
| adequate pressure.               | X        |          |          |          |          |          |              |
| 49. Plumbing installed           |          |          |          |          |          |          |              |

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|  |   |   |  |  |  |  |   |
|--|---|---|--|--|--|--|---|
| proper backflow devices.   |   | X |  |  |  |  | SWING 5-205.15(B)<br>Plumbing system maintained in good repair                  |
| 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()<br>Lighting intensity adequate in food prep, storage & service areas |

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

**Result:**Follow-up

**Notes:**

1. \* Critical - 8 critical violations observed during inspection.
- 8.\* Critical - No hand washing sink in employee restroom. Hand sink has been removed from wall.
- 13.\* Critical - Raw shrimp stored above cooked noodles in walk in cooler. Raw chicken stored above egg rolls in make table #2. Corrected on site (COS), moved
- 14.\* Critical - Dried food debris on knives found on magnetic knife holder, stored as clean. COS, cleaned and sanitized
20. \* Critical - Garlic in oil at 60F on cart near walk. COS, put on ice when on cart and not in refrigeration
36. \*Critical - Screen on back screen door is loose, allowing possible entry of insects.
36. \* Critical - 20 - 30 live ants in outside food storage building.
41. Rice scoop stored in standing water next to rice cooker. COS, put rice scoop in ice water  
Butcher knife stored between make tables in wok area. COS, moved, cleaned and sanitized
- 45a. \* Critical - Ready to eat crispy noodles stored in fortune cookie cardboard boxes. Imitation crab stored in plastic shopping bags in reach in cooler. COS, moved to food contact approved containers
49. Hot water handle at kitchen hand washing sink in disrepair. Handle was temporarily repaired to use until ordered part to repair handle arrives. Hot water handle at 3 vat sink is leaking. Toilet flushing handle in employee restroom is in disrepair.
54. Fluorescent lighting in kitchen not shielded or sleeved.

Cooked rice/cooker 169F, raw chicken/make table 36F, cooked chicken/make table 37F, egg roll/make table #2 39F, raw chicken/make table #2 38F, egg drop soup/steam table 177F, cooked chicken/reach in cooler (RIC) 41F, egg rolls/RIC 38F

Dishmachine sanitizing at 100ppm chlorine

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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:** 7/8/2010      **Business ID:** 100037FR  
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| Total:   |          |          | 2:10 | 1:20   | 3:30  | 0       |       |

**Reference:**

| FOLLOW UP           | Y | N | Notes               |
|---------------------|---|---|---------------------|
| Follow up scheduled | X |   | Date: July 19, 2010 |

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

**Notes:**

\_\_\_\_\_  
 Inspector

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