

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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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: 1/14/2011 **Business ID:** 96436FR
Business: GREAT WALL

 6254 E 37TH N 160
 BEL AIRE, KS 67220

Inspection: W3001188
Store ID:
Phone: 3166121818
Inspector: SG23
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
01/14/11	01:00 PM	02:10 PM	1:10	0:05	1:15	0	
Total:			1:10	0:05	1:15	0	

Reference:

Time In:
Travel Time:
Educational Material: No
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release:
Left Application:
Square Footage:

Time Out:
Risk Category: 06
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 2

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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 Inspector

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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						

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						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	X						
8. Adequate handwashing facilities supplied and accessible.		X			X		6-301.12 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						
14. Food-contact surfaces: cleaned and sanitized.		X			X		4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up
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						

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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			

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						
34. Thermometers provided and accurate.	X						

Food Identification	Y	N	O	A	C	R	Notes
35. Food properly labeled							
original container.		X			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				
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			X		4-502.13(A) Single service articles not reused
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			X		CRITICAL 4-102.11* Single-service/use items made of safe & clean 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						

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:No Follow-up

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Notes:

ABBREVIATIONS

Critical (*); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

VIOLATIONS

8.NC No hand drying provision at hand sink.

COS Provided

14.NC Mold build up in pop nozzles.

COS Cleaned

20* On table: garlic in oil 55F

COS Cooled

35.NC Containers with "slush & bubble tea" flavors not labeled with common name.

COS Labeled

43.NC Metal cans that contained oyster flavored sauce and bamboo shoots are re-used for raw chicken, scallion and noodle soup

COS Removed

45a* WIC: cabbage, lemons, chinese cabbage and won ton's stored in plastic "Thank you" bags

COS Removed

TEMP (F)

WIC/ rice noodles 36, chicken 36, beef 36

MT/ corn 37, shrimp 37, chicken 36

RIC1/ noodles 37, ambient air 36

Reheating/ chicken 184

Rice cooker1/ rice 160

Rice cooker2/ fried rice 175

RIC2/ cooked chicken 41, raw chicken 32, cream cheese 32

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