

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: 12/19/2011 **Business ID:** 96436FR
Business: GREAT WALL

Inspection: W3001653
Store ID:
Phone: 3166121818
Inspector: SG23
Reason: 01 Routine

6254 E 37TH N 160
 BEL AIRE, KS 67220

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/19/11	12:50 PM	02:25 PM	1:35	0:05	1:40	0	
Total:			1:35	0:05	1:40	0	

Reference:

Time In:
Travel Time:
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage: < 5000

Time Out:
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 7

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						

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)(b)* Separation-Raw & cooked RTE
14. Food-contact surfaces: cleaned and sanitized.		X			X		CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch CRITICAL 4-702.11* Sanitizing Before Use After Cleaning
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					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			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						
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			X		CRITICAL 4-101.11* Utensils/food-contact surfaces of safe materials 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						
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						

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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.							

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

Result:Follow-up

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

13* RIC1: raw chicken stored above cooked egg rolls. COS Moved

14* Dried food debris on the food contact surface of 2 chopping knives stored as clean on knife holder. COS Washed

14* Employee washed and rinsed chopping knives then air dry on knife holder. Chopping knives not sanitized. COS Sanitized

20* On counter: garlic-in-oil 62F, egg shell 56F. PHF not held at a temp of 41F or lower. COS Put on ice to cool

35.NC Containers with white food products not labeled with common name. According to employee the products are sugar, different kinds of flour.COS Labeled

41.NC Cups without a handle stored in containers with flours and sugar. COS Removed

45a* Raw beef stored in a aluminium container that had contained bamboo shoots. Another aluminium that has no label has gravy stored in. Cans are not approved to be re-used for different kind of food. Single use only. COS removed gravy and beef and stored in other containers.

45a* Wonton, dumplings and cooked chicken stored in plastic grocery/trash bags. Bags not approved for food storage. COS Removed

45a* Cut cabbage stored in a cracked container. Multiple cracked containers stored on shelf for use. COS removed

TEMP (F)

Ricecooker1/ white rice 162 Rice cooker2/ fried rice 156 RIC/ chicken 33, pork 37 WIC/ beef 33, egg roll 33, chicken 34, ambient air 34 Cooling/ noodles 33 (cooked this morning)

REMARKS

NONC issued. Follow up inspection will be conducted on 01/03/2012 or five days thereafter

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;

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FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: 01/03/2012

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

Notes:

 Inspector

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