

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: 12/27/2011 **Business ID:** 96436FR
Business: GREAT WALL

Inspection: W6000024
Store ID:
Phone: 3166121818
Inspector: SG02
Reason: 20 Shadow

6254 E 37TH N 160
 BEL AIRE, KS 67220

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/29/11	02:45 PM	04:00 PM	1:15	0:15	1:30	0	
Total:			1:15	0:15	1:30	0	

Reference:

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

Time Out:
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 3

FOODBORNE ILLNESS RISK FACTORS	Notes
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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				

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			X		CRITICAL 2-401.11* Eating, Drinking, or Using Tobacco
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				
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						
22. Time as a public health control: procedures and record.				X			

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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					SWING 4-301.11 Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)
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

Prevention of Food Contamination	Y	N	O	A	C	R	Notes

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36. Insects, rodents and animals not present no unauthorized persons.	X						
37. Contamination prevented during food preparation, storage and display.		X			X		3-305.11(A)(3) Food stored 6" above floor
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.		X			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						
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					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				

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Result:Follow-up

Notes:

4* 2 open beverage cups stored on counter in prep area. COS: moved

13* Raw chicken stored above noodles in walk-in cooler and above noodles in reach-in cooler. COS: Moved.

31. Maketable cooler turned off and in need of repair, according to owner. No PHF stored in MT.

35. Flour, sugar, salt not labeled with name of food.

37. Bags of cabbage stored on floor. COS: moved.

39. Wet wiping cloths stored on counter and in bucket with no sanitizer. COS: 200 ppm Cl.

45a* Broccoli stored in box that previously held raw chicken. Pork, shrimp, and other foods stored in plastic grocery bags (not food-grade).

Facility is in process of cleaning grill, etc.

Temperatures taken:

Shrimp/ WIC: 33

Chicken/ WIC: 32

Sweet & Sour chicken/ RIC: 32

Noodles/ RIC (cooling): 47

Chicken/ RIC: 32

Rice/ cooker: 153, 163

Sanitizer:

Rag bucket: 0 ppm, then 200 ppm Cl

Handout provided: 43

Follow up 1/3/12 or shortly thereafter per NONC issued at last inspection

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