

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

Insp Date: 2/20/2012
Business: Village Cafe
 202 Pioneer
 PO Box 185
 Alden, KS

Business ID: 0620511R

Inspection: 06001695
Store ID:
Phone: 620-534-2135
Inspector: KDA06
Reason: 11 Plan
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/20/12	09:15 AM	10:45 AM	1:30	0:45	2:15	0	
Total:			1:30	0:45	2:15	0	

FOOD ESTABLISHMENT PROFILE

Physical Address PO Box 185 City Alden
202 Pioneer Zip _____
 Owner _____ License Type _____
 Risk Category _____ RAC/Size Confirmed Sq. Footage _____
 Updated Risk Category _____ Updated Sq. Footage _____
 Insp. Notification _____ Critical Violations 0 Lic. Insp. _____
 Sent Notification To _____
 Address Verified

INSPECTION INFORMATION

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.
 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.
 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, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Section	Y	N	O	A	C	R
Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
14. Food-contact surfaces: cleaned and sanitized.
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.	..	p
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [No cooler in operation]						
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	p
<i>Fail Notes</i> 3-603.11* CRITICAL -Consumer Advisory for Raw or Undercooked Food [No coinsumer advisory posted]						
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R

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Chemical	Y	N	O	A	C	R
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| 25. Food additives: approved and properly used. | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | .. | .. | .. | .. | .. |

Conformance with Approved Procedures	Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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| 28. Pasteurized eggs used where required. | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | .. | p | .. | .. | .. | .. |

This item has Notes. See Footnote 1 at end of questionnaire.

<i>Fail Notes</i>	5-102.11(A)*	CRITICAL - Public Drinking water meets 40 CFR 141 and State standards [WELL MUST BE TESTED]
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| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |
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Food Temperature Control	Y	N	O	A	C	R
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| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | p | .. | .. | .. | .. |
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<i>Fail Notes</i>	3-501.15	Proper cooling methods used for PHF [NO COOLING UNITS IN OPERATION]
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| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |
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| 33. Approved thawing methods used. | .. | .. | .. | .. | .. | .. |
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| 34. Thermometers provided and accurate. | .. | p | .. | .. | .. | .. |
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<i>Fail Notes</i>	4-204.112(B)	Integrated or affixed thermometer in equipment [no thermometer located in cooling units]
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Food Identification	Y	N	O	A	C	R
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| 35. Food properly labeled; original container. | .. | .. | .. | .. | .. | .. |
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Prevention of Food Contamination	Y	N	O	A	C	R
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| 36. Insects, rodents and animals not present; no unauthorized persons. | .. | .. | .. | .. | .. | .. |
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| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. |
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| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. |
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| 39. Wiping cloths: properly used and stored. | .. | .. | .. | .. | .. | .. |
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| 40. Washing fruits and vegetables. | .. | .. | .. | .. | .. | .. |
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Proper Use of Utensils	Y	N	O	A	C	R
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| 41. In-use utensils: properly stored. | .. | .. | .. | .. | .. | .. |
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| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | .. | .. | .. | .. | .. |
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| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. |
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| 44. Gloves used properly. | .. | .. | .. | .. | .. | .. |
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Critical items | .. | .. | .. | .. | .. | .. |
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| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical items | .. | .. | .. | .. | .. | .. |
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Footnote 1

Notes:

WATER WELL MUST BE TESTED

Footnote 2

Notes:

hot water over 110