

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

Insp Date: 2/6/2013
Business: MO'S PLACE

Business ID: 101488FE

Inspection: 06002197

1908 ELM
 BEAVER, KS 67525

Store ID:
Phone: 6205872350
Inspector: KDA06
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/06/13	12:30 PM	02:15 PM	1:45	0:15	2:00	0	
Total:			1:45	0:15	2:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations0
 Certified Manager on Staff Certified Manager Present 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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ 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

Demonstration of Knowledge

Y N O A C R
 .. . p . . .

1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health

Y N O A C R
 p
 p

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

Preventing Contamination by Hands		Y	N	O	A	C	R
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|--|--|---|----|----|----|----|----|
| 6. Hands clean and properly washed. | | p | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | | p | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | | p | .. | .. | .. | .. | .. |

Approved Source		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 9. Food obtained from approved source. | | p | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | | .. | .. | p | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | | p | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | | .. | .. | .. | p | .. | .. |

Protection from Contamination		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 13. Food separated and protected. | | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | | p | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | p | .. | .. | .. | .. | .. |

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | |
| 17. Proper reheating procedures for hot holding. | | .. | .. | p | .. | .. | .. |
| 18. Proper cooling time and temperatures. | | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | | .. | .. | p | .. | .. | .. |
| 20. Proper cold holding temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | |
| 21. Proper date marking and disposition. | | p | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | | .. | .. | .. | p | .. | .. |

Consumer Advisory		Y	N	O	A	C	R
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|--|--|---|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | | p | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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|---|--|----|----|---|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | p | .. | .. | .. |
|---|--|----|----|---|----|----|----|

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

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

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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|---|--|----|----|---|----|----|----|
| 28. Pasteurized eggs used where required. | | .. | .. | p | .. | .. | .. |
|---|--|----|----|---|----|----|----|

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Safe Food and Water	Y	N	O	A	C	R
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
34. Thermometers provided and accurate.	p
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor</i> <i>[Bag of onions sitting directly on the floor in the walk in cooler]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	p	..
<i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food</i> <i>[Ice scoop handle touching the product . COS (corrected on site)</i> <i>moved]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i> 4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor</i> <i>[Box of foam cups sitting directly on the floor near uni-sex</i> <i>restroom.]</i>						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p

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Physical Facilities	Y	N	O	A	C	R
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51. Toilet facilities: properly constructed, supplied and cleaned. .. p

Fail Notes | 6-202.14 *Toilet rooms completely enclosed-self closing door [uni-sex restroom door is not self closing.]*

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. p

54. Adequate ventilation and lighting; designated areas used. .. p

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment [(a) Light in beverage WIC does not have any protective covering.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #10* *Did You Wash 'Em Sign / Sticker [issued]*

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Footnote 1

Notes:

hamburger patty 198

Footnote 2

Notes:

Hard boiled egg 39 Superior RIC (reach in cooler)--Food WIC 40 air temp--Beverage WIC 36 air temp--True 3 door RIC 39 air temp

Footnote 3

Notes:

raw ground beef thawing in WIC

Footnote 4

Notes:

hot water 127 at hand sink