

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: 6/27/2013 **Business ID:** 114113FE
Business: REECE'S CAFE

Inspection: 06002395
Store ID:
Phone: 6205342500
Inspector: KDA06
Reason: 01 Routine
Results: No Follow-up

202 PIONEER
 ALDEN, KS 67512

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 06/27/13 | 09:45 AM | 12:45 PM | 3:00 | 0:45 | 3:45 | 0 | |
| Total: | | | 3:00 | 0:45 | 3:45 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 1250
 Certified Manager Present

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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 |
| 1. Certification by accredited program, compliance with Code, or correct responses. | .. | .. | p | .. | .. | .. |
| Employee Health | Y | N | O | A | C | R |
| 2. Management awareness; policy present. | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | p | .. | .. | .. | .. | .. |
| Good Hygienic Practices | Y | N | O | A | C | R |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | Y | N | O | A | C | R |
|--|----|----|----|----|----|----|
| Good Hygienic Practices | | | | | | |
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands | | | | | | |
| 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 | | | | | | |
| 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 | | | | | | |
| 13. Food separated and protected. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw Bacon stored above RTE Bread in 2 door RIC (reach in cooler). COS (corrected on site) moved bacon to bottom of RIC]</i> | | | | | | |
| 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 | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 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 | | | | | | |
| 23. Consumer advisory provided for raw or undercooked foods. | .. | p | .. | .. | p | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Consumer Advisory | Y N O A C R |
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| Fail Notes | 3-603.11(A) | <i>Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [No consumer advisory posted for public view. COS issued and posted]</i> |
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| Highly Susceptible Populations | Y N O A C R |
|--------------------------------|-------------|

24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

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| Chemical | Y N O A C R |
|----------|-------------|

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

p

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

.. .. . p

29. Water and ice from approved source.

p

This item has Notes. See Footnote 4 at end of questionnaire.

30. Variance obtained for specialized processing methods.

.. .. . p

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|--------------------------|-------------|
| 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

34. Thermometers provided and accurate.

p

| | |
|---------------------|-------------|
| Food Identification | Y N O A C R |
|---------------------|-------------|

35. Food properly labeled; original container.

p

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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.

p

37. Contamination prevented during food preparation, storage and display.

p

38. Personal cleanliness.

p

39. Wiping cloths: properly used and stored.

p

40. Washing fruits and vegetables.

.. .. . p

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|------------------------|-------------|
| Proper Use of Utensils | Y N O A C R |
|------------------------|-------------|

41. In-use utensils: properly stored.

p

42. Utensils, equipment and linens: properly stored, dried and handled.

.. . p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|------------------------|---|---|---|---|---|---|
| Proper Use of Utensils | Y | N | O | A | C | R |
|------------------------|---|---|---|---|---|---|

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|-------------------|-------------|--|
| <i>Fail Notes</i> | 4-903.11(B) | <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Rubber scraper, wisks, and other cooking utensils stored with the handles in the down position. COS inverted]</i> |
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| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | p | .. | .. | .. | .. | .. |

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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-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 | .. | .. | .. | .. | .. |

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| Physical Facilities | Y | N | O | A | C | R |
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

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| Administrative/Other | Y | N | O | A | C | R |
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

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|-----------------------------|----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #02</i> | <i>Consumer Advisory [issued]</i> |
| | <i>Education Title #22</i> | <i>Focus On Food Safety Manual (on the Website) [issued]</i> |
| | <i>Education Title #43</i> | <i>Storing Food in WIC [issued]</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chicken fried steak 190

Footnote 2

Notes:

Mashed potatoes 139 in crock pot

Footnote 3

Notes:

Coconut Cream pie 37 in True RIC--Raw bacon 36 ni 2 door RIC-- Cooked Brisket 38 in 1 door Continental RIC--Tuna salad 39 in salad bar

Footnote 4

Notes:

Well tested by Kansas Health & Environment lab Topeka Kansas --water test is OK on 2./28/13

Footnote 5

Notes:

hot water 131 at hand sink

FIELD WARNING LETTER

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Business: REECE'S CAFE

202 PIONEER
ALDEN, KS 67512

Inspection: 06002395
Store ID:
Phone: 6205342500
Inspector: KDA06
Reason: 01 Routine

Reference:

Time In / Time Out

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.