

**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:** 11/13/2013    **Business ID:** 101488FE  
**Business:** MO'S PLACE  
  
 1908 ELM  
 BEAVER, KS 67525

**Inspection:** 06002568  
**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:
11/13/13	12:30 PM	02:30 PM	2:00	0:15	2:15	0	
<b>Total:</b>			2:00	0:15	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   0   Priority foundation(Pf) Violations   0    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   3000    
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

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

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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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 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
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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 | .. | .. | .. |
|---|--|----|----|---|----|----|----|

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	Y	N	O	A	C	R
<b>Safe Food and Water</b>						
29. Water and ice from approved source.	p	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	p	..	..	..
<b>Food Temperature Control</b>						
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	..	..	..	..	..
<b>Food Identification</b>						
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
36. Insects, rodents and animals not present.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">3-305.11(A)(1)</div> <div style="flex-grow: 1; font-size: small;"> <p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[Food delivery made over 24 hours, and food stocked directly on the floor in back prep area. Also onions stored directly on the floor in WIC]</i></p> </div> </div>						
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
40. Washing fruits and vegetables.	..	..	p	..	..	..
<b>Proper Use of Utensils</b>						
41. In-use utensils: properly stored.	p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">4-903.11(B)</div> <div style="flex-grow: 1; font-size: small;"> <p><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.</i></p> <p><i>[Measuring cups and several pots and pans stored on top shelf with food surface exposed. COS (corrected on site) inverted]</i></p> </div> </div>						
43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
44. Gloves used properly.	p	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
47. Non-food contact surfaces clean.	..	p	..	..	..	..

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Side portion of grill and side portion of fryers with build up of grease and debris. Also-- Dust build up on portable electric fan used to dry dishes.]</i>
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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	..	..	..	..	..
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***This item has Notes. See Footnote 4 at end of questionnaire.***

49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
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<i>Fail Notes</i>	6-501.16	<i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [wet mop stored in wringer portion of mop bucket not allowed to air dry.]</i>
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54. Adequate ventilation and lighting; designated areas used.	..	p	..	..	..	..
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<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Light in beer WIC with not protective covering.]</i>
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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 ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

ham burger patty 187

## **Footnote 2**

### **Notes:**

Raw ground beef in #1 WIC (walk in cooler) 38-Brew brew WIC 438 air temp- Baked potato 37 in Superior RIC (reach in cooler)

## **Footnote 3**

### **Notes:**

owner doing dishes checked sanitizer at 3 vat sink tested 200 ppm Quat

## **Footnote 4**

### **Notes:**

hot water 120 at hand sink