

**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:** 7/9/2015      **Business ID:** 114113FE  
**Business:** REECE'S CAFE

202 PIONEER  
 ALDEN, KS 67512

**Inspection:** 06003488  
**Store ID:**  
**Phone:** 6205342500  
**Inspector:** KDA06  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/09/15	10:00 AM	12:15 PM	2:15	0:45	3:00	0	
<b>Total:</b>			2:15	0:45	3:00	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. 1350  
 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) 564-6767.

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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
Preventing Contamination by Hands	Y	N	O	A	C	R
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
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
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>   4-601.11(A)   <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dried food debris, over 24 hours old, on slicer. COS (corrected on site) cleaned and sanitized]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(1)   <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [1 quart of Milk in True RIC with a use by date of 7/8. COS trashed by owner]</i>						
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p	..	..	..	..	..
Highly Susceptible Populations	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 .. .. ..

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 .. ..

Food Temperature Control		Y	N	O	A	C	R
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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 .. .. p ..

<i>Fail Notes</i>	3-501.13(B)	<p><i>TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F).</i></p> <p><i>[Beef bundle in sink mof water with no running water over product. COS placed in roaster and started running water over product]</i></p>
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34. Thermometers provided and accurate.      p .. .. .. ..

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.      p .. .. .. ..

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 .. .. p ..

<i>Fail Notes</i>	3-305.11(A)(1)	<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>[ Box of sweet potatoes stored directly on the floor in the kitchen. COS placed on pallet]</i></p>
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38. Personal cleanliness.      p .. .. .. ..

39. Wiping cloths: properly used and stored.      p .. .. .. ..

40. Washing fruits and vegetables.      .. .. .. p .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 41. In-use utensils: properly stored.                                   | p   | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | ..  | p  | .. | .. | p  | .. |
| <i>Fail Notes</i>   | 4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Box of foam plates and a box of cup lids stored directly on the floor in the store room. COS moved]</i> |    |    |    |    |    |
| 43. Single-use and single-service articles: properly used.              | p   | .. | .. | .. | .. | .. |
| 44. Gloves used properly.   | p   | .. | .. | .. | .. | .. |

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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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  | .. | .. | .. | .. |
| <i>Fail Notes</i>   | 4-501.11(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [2 door True RIC with large cracks in the door seal.]</i>  |    |    |    |    |    |
|   | 4-501.12 <i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [Small cutting boards with scratching and scoring in the food contact surface.]</i> |    |    |    |    |    |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 | p   | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | ..  | p  | .. | .. | .. | .. |
| <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. [2 portable electric fans with dust build up on the guard and blades]</i>   |    |    |    |    |    |

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure.                       | p  | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.                           | .. | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #40 When The Power Is Out [issued]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

cheese potatoes 177 from oven

## **Footnote 2**

**Notes:**

gravy 143 in crock pot--mashed potatoes 138 in steam table

## **Footnote 3**

**Notes:**

Cut melons 40 in salad bar-Milk 36 in 2 door True RIC (reach in cooler) -1 door True RIC 37 air temp-Magic chef RIC 39 air temp- Ham 37 in Continental RIC

## **Footnote 4**

**Notes:**

Water tested by CGP of Wahoo, Neb. Found to be safe

## **Footnote 5**

**Notes:**

hot water 125 at the hand snk

## VOLUNTARY DESTRUCTION REPORT

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202 PIONEER  
ALDEN, KS 67512

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**Phone:** 6205342500  
**Inspector:** KDA06  
**Reason:** 01 Routine

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**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product qt.milk Qty 1 Units \_\_\_\_\_ Value \$ 1.25

Description date violation

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

## FOOD ESTABLISHMENT 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 below, 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.

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**Business:** REECE'S CAFE

202 PIONEER  
ALDEN, KS 67512

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**Store ID:**

**Phone:** 6205342500

**Inspector:** KDA06

**Reason:** 01 Routine

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