

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: 11/3/2011 **Business ID:** 112244FR
Business: COUNTRY BURGER

Inspection: 07001405
Store ID:
Phone: 6204882565
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

214 W 4TH ST
 BELLE PLAINE, KS 67013

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 11/03/11 | 01:45 PM | 03:10 PM | 1:25 | 0:15 | 1:40 | 0 | |
| Total: | | | 1:25 | 0:15 | 1:40 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 4 Lic. Insp. No

Sent Notification To _____

Address Verified p

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

| | | | | | | |
|---|----|----|----|----|----|----|
| 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 |
| 4. Proper eating, tasting, drinking, or tobacco use | .. | p | .. | .. | p | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| <i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco [Employee drink w/o lid over 3 compartment sink COS-Corrected on site employee discarded.]</i> | | | | | | |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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 1 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [In make table cut lettuce 46 COS-Employee moved to refrigerator to cool back to 41 or below.]</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 |
| 23. Consumer advisory provided for raw or undercooked foods. | p | .. | .. | .. | .. | .. |
| Highly Susceptible Populations | Y | N | O | A | C | R |
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | p | .. | .. | .. |
| Chemical | Y | N | O | A | C | R |
| 25. Food additives: approved and properly used. | .. | .. | p | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 7-102.11* <i>CRITICAL - Common Name, Working Containers [Bottle of employee identified window cleaner not labeled COS-Employee labeled.]</i> | | | | | | |
| Conformance with Approved Procedures | Y | N | O | A | C | R |

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| | | | | | | |
|--------------------------------------|---|---|---|---|---|---|
| Conformance with Approved Procedures | Y | N | O | A | C | R |
|--------------------------------------|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan. p

| |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

| | | | | | | |
|---------------------|---|---|---|---|---|---|
| Safe Food and Water | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

28. Pasteurized eggs used where required. p

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

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes | 3-501.15 *Proper cooling methods used for PHF
[Food cooling in refrigerator cooling in sealed containers.]*

32. Plant food properly cooked for hot holding. p

This item has Notes. See Footnote 3 at end of questionnaire.

33. Approved thawing methods used. p

34. Thermometers provided and accurate. .. p

Fail Notes | 4-302.12 *Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided
[No thermometers available for checking food temperatures of cool and thin foods. Discussed dial thermometers and how to calibrate them.]*

| | | | | | | |
|---------------------|---|---|---|---|---|---|
| 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; no unauthorized persons. p

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

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

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

40. Washing fruits and vegetables. p

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

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-
Critical items p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical 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 | | | | |
|---|--|--|---|---|----|----|--|--|--|--|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. | | | | |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | .. | | | | |
| <table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 5px;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding: 5px;"> <table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 5px;">5-202.13*</td> <td style="padding: 5px;"><i>CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture [Hose to mop service sink below flood rim of sink COS-Employee moved hoses to position above sink.]</i></td> </tr> </table> </td> </tr> </table> | <i>Fail Notes</i> | <table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 5px;">5-202.13*</td> <td style="padding: 5px;"><i>CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture [Hose to mop service sink below flood rim of sink COS-Employee moved hoses to position above sink.]</i></td> </tr> </table> | 5-202.13* | <i>CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture [Hose to mop service sink below flood rim of sink COS-Employee moved hoses to position above sink.]</i> | | | | | | |
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| 5-202.13* | <i>CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture [Hose to mop service sink below flood rim of sink COS-Employee moved hoses to position above sink.]</i> | | | | | | | | | |
| 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 | .. | .. | .. | .. | .. | | | | |
| Administrative/Other | Y | N | O | A | C | R | | | | |
| 55. Other violations | p | .. | .. | .. | .. | .. | | | | |

EDUCATIONAL MATERIALS

The following educational materials were provided p

| | | | | | | | |
|-----------------------------|--|----------------------------|---------------------------|----------------------------|-----------------------------|----------------------------|--|
| <i>Material Distributed</i> | <table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%; padding: 5px;"><i>Education Title #07</i></td> <td style="padding: 5px;"><i>Corrective Actions</i></td> </tr> <tr> <td style="padding: 5px;"><i>Education Title #27</i></td> <td style="padding: 5px;"><i>Hot and Cold Holding</i></td> </tr> <tr> <td style="padding: 5px;"><i>Education Title #42</i></td> <td style="padding: 5px;"><i>Daily Self-Inspection Checklist</i></td> </tr> </table> | <i>Education Title #07</i> | <i>Corrective Actions</i> | <i>Education Title #27</i> | <i>Hot and Cold Holding</i> | <i>Education Title #42</i> | <i>Daily Self-Inspection Checklist</i> |
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| <i>Education Title #42</i> | <i>Daily Self-Inspection Checklist</i> | | | | | | |

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Footnote 1

Notes:

Mashed potatoes 146, Pepper gravy 150, Refried beans and beef mix 155, Green Beans 155, Chili 172, Vegetable soup 196

Footnote 2

Notes:

Freezer ok Refrigerator 43, 39

Footnote 3

Notes:

green beans 155

Footnote 4

Notes:

Dining room wiping cloths 200ppm Bleach Parts Per Million.