

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: 11/17/2011 **Business ID:** 0713211R
Business: Dacia's

Inspection: 07001429
Store ID:
Phone: 6204882267
Inspector: KDA07
Reason: 11 Plan
Results: Follow-up

203 W. 5th
 Belle Plaine , KS 67013

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/17/11	09:00 AM	10:30 AM	1:30	1:00	2:30	0	
Total:			1:30	1:00	2:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations Lic. Insp. Yes
 Sent Notification To Left App. No Lic. Approved No
 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

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Good Hygienic Practices	Y	N	O	A	C	R
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
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch <i>[All dishes dirty, all pans dirty.]</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
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
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
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

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Safe Food and Water	Y	N	O	A	C	R
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	..	p
<i>Fail Notes</i> 4-302.12 <i>Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided</i> <i>[No thermometers available for measuring internal temperatures of food.]</i>						
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
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
<i>Fail Notes</i> 4-201.11 <i>Equipment durability</i> 4-501.11() <i>Equipment in good repair/adjustment</i> <i>[Seals on reach in cooler need replaced.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(B) <i>Food contact surfaces of cooking equipment free of encrusted grease/soil deposits</i> <i>[Fryers, grills dirty]</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean</i> <i>[Refrigerator seals moldy, walk in cooler walls rusty, racks in walk in cooler rusty]</i>						
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p

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Physical Facilities	Y	N	O	A	C	R
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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
<i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair [ceiling tiles missing in kitchen]</i>						
6-501.114(A) <i>Premises free of unnecessary items [Old equipment stored in facility in kitchen, and in dining room.]</i>						
6-501.12(A) <i>Physical facilities clean [Walls floors and ceiling dirty in kitchen.]</i>						
54. Adequate ventilation and lighting; designated areas used.	..	p
<i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [(A) Light covers missing in kitchen]</i>						

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

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #23</i>	<i>Food Code (on the Website) [Printed copy given to owner.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Wait refrigerator air 35, refrigerator air 35, Walk in cooler air 41,

Footnote 2

Notes:

Dish machine sanitizer 100ppm Parts per Million (Bleach)