

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R						
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<i>Fail Notes</i>	2-401.11*	<i>CRITICAL - Eating, Drinking, or Using Tobacco [employee drink stored over hot holding table COS-Corrected on site Employee moved]</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.						
10. Food received at proper temperature.						
11. Food in good condition, safe and unadulterated.						
12. Required records available: shellstock tags, parasite destruction.						
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.						
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.						
18. Proper cooling time and temperatures.						
19. Proper hot holding temperatures.						
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>												
20. Proper cold holding temperatures.	..	p	p	p						
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>												
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<i>Fail Notes</i>	3-501.16(A)(2)(a)*	<i>CRITICAL - PHF Cold Holding-<41°F [In Kock refrigerator Milk in plastic container 51, COS-Owner discarded]</i>										
	3-501.16(B)	<i>CRITICAL - Raw shell eggs stored in refrigerated equipment with ambient air temperature of 45 °F or less [In Koch refrigerator Eggs 52 COS-Owner discarded eggs]</i>										
21. Proper date marking and disposition.	p						
22. Time as a public health control: procedures and record.						
Consumer Advisory	Y	N	O	A	C	R						
23. Consumer advisory provided for raw or undercooked foods.						
Highly Susceptible Populations	Y	N	O	A	C	R						
24. Pasteurized foods used; prohibited foods not offered.						
Chemical	Y	N	O	A	C	R						
25. Food additives: approved and properly used.						
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

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

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29. Water and ice from approved source.

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30. Variance obtained for specialized processing methods.

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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

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<i>Fail Notes</i>	4-301.11	<i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [* Critical Establishment failed to maintain all cooling equipment at proper temperature to allow for food storage of 41 and egg storage of 45. Koch refrigerator air temperature 55, 4 door refrigerator 50, Hubbard refrigerator 50.]</i>
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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

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34. Thermometers provided and accurate.

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

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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; no unauthorized persons.

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

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38. Personal cleanliness.

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39. Wiping cloths: properly used and stored.

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40. Washing fruits and vegetables.

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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

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

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43. Single-use and single-service articles: properly used.

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44. Gloves used properly.

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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-Critical items

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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items

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46. Warewashing facilities: installed, maintained, and used; test strips.

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47. Non-food contact surfaces clean.

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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

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Physical Facilities	Y	N	O	A	C	R
49. Plumbing installed; proper backflow devices.
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned.
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean.
54. Adequate ventilation and lighting; designated areas used.

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:
Chili 152

Footnote 2

Notes:
Sandwich make table Grinder sandwich setups 38, PMC Sandwich meat 37, Hero sandwich meats 40, Diced tomatoes 42, Cut lettuce 38.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/22/2011 **Business ID:** 103847FR
Business: GRINDER MAN (THE)

101 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07001436
Store ID:
Phone: 6204426420
Inspector: KDA07
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/22/11	01:50 PM	03:15 PM	1:25	0:05	1:30	0	
Total:			1:25	0:05	1:30	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 Eggs Qty 7 Units dozen Value \$ 20

Description Eggs 52 degrees in refrigerator

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Milk Qty 1 Units gal Value \$ 3.00

Description Milk 51

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A