

**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:** 1/25/2012  
**Business:** DACIA'S

**Business ID:** 112922FR

**Inspection:** 07001547

203 W 5TH  
 BELLE PLAINE, KS 67013

**Store ID:**  
**Phone:** 6204882267  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/25/12	03:25 PM	05:20 PM	1:55	0:40	2:35	0	
<b>Total:</b>			1:55	0:40	2:35	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print Critical Violations 7 Lic. Insp. 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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .. p .. ..

**Employee Health**

2. Management awareness; policy present.  
 3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
 p .. .. ..  
 p .. .. ..

**Good Hygienic Practices**

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R  
 .. p .. .. p ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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*Fail Notes* | 2-401.11\* **CRITICAL - Eating, Drinking, or Using Tobacco**  
*[employee drink over Buddy Rooster breadng mix COS-Corrected on site owner moved]*

5. No discharge from eyes, nose and mouth.      .. .. . . . . .

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 .. .. . . .

*Fail Notes* | 6-301.12 **Hand Drying Provision.**  
*[No papertowels available at kitchen handwash sink or mens bathroom.]*

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 .. .. p ..

*Fail Notes* | 3-101.11\* **CRITICAL - Safe, Unadulterated, & Honestly Presented**  
*[In reach in cooler 12 hot dogs in container moldy. COS-Owner discarded VD]*

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 .. .. p ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

*Fail Notes* | 4-601.11A\* **CRITICAL - Food Contact Clean to Sight and Touch**  
*[In kitchen Slicer with dried on food product COS-Cleaned by employee]*

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 .. .. . . .

17. Proper reheating procedures for hot holding.      p .. .. . . .

18. Proper cooling time and temperatures.      .. .. p .. .. . . .

19. Proper hot holding temperatures.      p .. .. . . .

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

20. Proper cold holding temperatures.      p .. .. . . .

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

21. Proper date marking and disposition.      .. p .. .. . . .

*Fail Notes* | 3-501.18(A)(2)\* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**  
*[In reach in cooler Hot dogs no date marking COS-Discarded VD, Turkey breast not date marked since 1/23/2012 COS-Date marked, ]*

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 .. .. . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Highly Susceptible Populations</b>	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.      .. .. p .. .. ..

<b>Chemical</b>	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 .. .. p ..

<i>Fail Notes</i>	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [Degreaser on food production table COS-Owner moved, sanitizers stored over food production table by walk in cooler COS-Relocated by owner.]</i>
	7-204.11*	<i>CRITICAL - Sanitizers, Criteria [In kitchen sanitizers used with a dilution over 200ppm (Quatinary) COS-Bottle removed by owner to dining room.]</i>

<b>Conformance with Approved Procedures</b>	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.      .. .. .. p .. ..

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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 .. .. .. ..

30. Variance obtained for specialized processing methods.      .. .. .. p .. ..

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

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

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

<b>Prevention of Food Contamination</b>	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons.      p .. .. .. ..

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

<i>Fail Notes</i>	3-305.11(A)(3)	<i>Food stored 6" above floor [Foods(Sirloin steak) (French fries) stored on floor or walk in cooler and Freezer ]</i>
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38. Personal cleanliness.      p .. .. .. ..

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

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wet wiping cloths stored in sanitizer [wet wiping cloths by grill not stored in sanitizer.]</i>
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40. Washing fruits and vegetables.      .. .. p .. .. ..

<b>Proper Use of Utensils</b>	Y N O A C R
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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 .. .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	Y   N   O   A   C   R
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44. Gloves used properly. p   ..   ..   ..   ..   ..

<b>Utensils, Equipment and Vending</b>	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 ..   p   ..   ..   p   ..

*Fail Notes* | 4-101.11\* *CRITICAL - Utensils/food-contact surfaces of safe materials  
[In kitchen area lettuce, Corned beef and roast beef are stored in non-  
food grade Sterlitecontainers COS-Owner moved foods into zip lock  
bags.]*

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   ..   ..   ..   ..   ..

*Fail Notes* | 4-302.14 *Sanitizer test kit  
[No sanitizer test kit for Quaternary Ammonia available.]*  
4-501.18 *Wash, rinse & sanitize solutions maintained clean  
[Solutions in dish washing machine not maintained clean.]*

47. Non-food contact surfaces clean. ..   p   ..   ..   ..   ..

*Fail Notes* | 4-601.11(C) *Nonfood contact surfaces of equipment clean  
[Nonfood contact areas of Grills and fryers need cleaned]*

<b>Physical Facilities</b>	Y   N   O   A   C   R
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48. Hot and cold water available; adequate pressure. p   ..   ..   ..   ..   ..

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   ..   ..   ..   ..   ..

54. Adequate ventilation and lighting; designated areas used. ..   p   ..   ..   ..   ..

*Fail Notes* | 6-202.11() *Protective shielding on light bulbs over exposed  
food/utensils/equipment  
[(A) light cover missing in walk in cooler.]*

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

*Fail Notes* | 8-304.11(A) *Post the license in a location in the Food Establishment  
[2012 license not posted in establishment]*

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Dish washer sanitizer 50ppm Bleach Parts per million

## **Footnote 2**

### **Notes:**

Mashed potatos 162, Gravy 164, Taco meat 169,

## **Footnote 3**

### **Notes:**

Milk 42, Cut lettuce 42, Sliced ham 43, Diced tomato 40, Shredded Cheese 38, Raw Chicken 38, Hot dogs 38, Roast beef 36, walk in cooler Turkey breast 42, Ground beef 41, Lettuce 41, Sirloin steak 41.

## **Footnote 4**

### **Notes:**

freezer ok, reach in cooler air 38, 40, walk in cooler air 40.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 1/25/2012  
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**Phone:** 6204882267

**Inspector:** KDA07

**Reason:** 01 Routine

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 BELLE PLAINE, KS 67013

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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 Hot dogs Qty 12 Units each Value \$ 10.00

Description Moldy hot dogs in reach in cooler

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

\* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/04/12

Inspection Report Number 07001547

Inspection Report Date 01/25/12

Establishment Name DACIA'S

Physical Address 203 W 5TH City BELLE PLAINE

Zip 67013

Additional Notes and Instructions

7 criticals