

**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:** 2/8/2012  
**Business:** DACIA'S

**Business ID:** 112922FR

**Inspection:** 07001576

203 W 5TH  
 BELLE PLAINE, KS 67013

**Store ID:**  
**Phone:** 6204882267  
**Inspector:** KDA07  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/08/12	08:45 AM	10:30 AM	1:45	0:45	2:30	0	
<b>Total:</b>			1:45	0:45	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print Critical Violations 3 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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 | .. | .. | .. | .. | .. |

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  | .. | .. | .. | .. | .. |
| 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   | .. | .. | p  | .. |  |  |  |
| <table style="border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; width: 100%; margin-left: 20px;"> <tr> <td style="width: 15%; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">3-302.11(A)(1)(a)*</td> <td style="padding: 2px;"><i>CRITICAL - Separation-Raw &amp; raw RTE<br/>[In upright refrigerator Raw Chorizo stored over cut french fries<br/>in bottom of refrigerator COS-Corrected on site Chorizo moved<br/>by employee]</i></td> </tr> </table> | <i>Fail Notes</i>  | 3-302.11(A)(1)(a)*  | <i>CRITICAL - Separation-Raw &amp; raw RTE<br/>[In upright refrigerator Raw Chorizo stored over cut french fries<br/>in bottom of refrigerator COS-Corrected on site Chorizo moved<br/>by employee]</i> |    |    |    |    |  |  |  |
| <i>Fail Notes</i>  | 3-302.11(A)(1)(a)* | <i>CRITICAL - Separation-Raw &amp; raw RTE<br/>[In upright refrigerator Raw Chorizo stored over cut french fries<br/>in bottom of refrigerator COS-Corrected on site Chorizo moved<br/>by employee]</i> |   |    |    |    |    |  |  |  |
| 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
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|--|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

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   | .. | .. | p  | .. |  |  |  |
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| <i>Fail Notes</i>   | 7-101.11*         | <i>CRITICAL - Chemical labels-original container<br/>[Spray Bottle of Degreaser on chemical shelve not labeled COS-Owner<br/>labeled]</i> |   |    |    |    |    |  |  |  |

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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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. <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>	p	..	..	..	..	..
32. Plant food properly cooked for hot holding.	p	..	..	..	..	..
33. Approved thawing methods used.	p	..	..	..	..	..
34. Thermometers provided and accurate.	p	..	..	..	..	..
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. <i>Fail Notes</i>   3-305.11(A)(2) <i>Food storage-protected from contamination [In upright refrigerator cut french fries not covered in storage ]</i>	..	p	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored. <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>	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 <i>Fail Notes</i>   4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [in upright refrigerator, peeled potatoes stored in nonfood safe Sterilite container repeat COS-Employee moved potatoes into a food grade container.]</i>	..	p	..	..	p	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	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
50. Sewage and waste water properly disposed.	p	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..		
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Ham omlet 158

## **Footnote 2**

**Notes:**

White gravy 179,

## **Footnote 3**

**Notes:**

Make table Sliced tomatoes 40, Shredded cheese 41, Eggs 45, Fish 39, Raw Chicken 43, Hot dogs 39, Sliced turkey 42, Ham 39, Refrigerator Shredded cheese 41, Sausage gravy 40, Pancake mix 43, Chorizo 41, Walk in cooler Tomatoes 41, shredded cheese 41, raw chicken 38, Ham 40, Milk 40, Taco meat 37, Mashed potatoes 40, Ground beef 36, Milk 40, Sour cream 38,

## **Footnote 4**

**Notes:**

Freezers ok, Refrigerator air 37, Make table cooler air 41, walk in cooler air 38

## **Footnote 5**

**Notes:**

Towel bucket 200ppm Quaternary (parts per million)

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 2/8/2012  
**Business:** DACIA'S

**Business ID:** 112922FR

**Inspection:** 07001576

**Store ID:**

**Phone:** 6204882267

**Inspector:** KDA07

**Reason:** 02 Follow-up

203 W 5TH  
 BELLE PLAINE, KS 67013

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/08/12	08:45 AM	10:30 AM	1:45	0:45	2:30	0	
Total:			1:45	0:45	2:30	0	

**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 \_\_\_\_\_

Inspection Report Number \_\_\_\_\_

Inspection Report Date 02/08/12

Establishment Name \_\_\_\_\_

Physical Address \_\_\_\_\_ City \_\_\_\_\_

Zip \_\_\_\_\_

Additional Notes and Instructions

Repeat violation of Kansas Food Code, followup will be directed thru Kansas Department of Agriculture Topeka office