

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: 2/10/2012 **Business ID:** 112337FR
Business: RED ROOSTER CAFE

Inspection: 07001584
Store ID:
Phone: 3164610905
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

323 N MAIN ST
 ATLANTA, KS 67008

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/10/12	09:15 AM	11:40 AM	2:25	1:15	3:40	0	
Total:			2:25	1:15	3:40	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 323 N MAIN ST City ATLANTA
 Zip 67008

Owner CONNIE S GILLESPIE License Type FSR

Risk Category RAC# 06 High Risk RAC/Size Confirmed Sq. Footage Under 1,000 sq feet

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet

Insp. Notification Print Critical Violations 3 Lic. Insp. No

Address Verified

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			

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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
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	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i>	3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE [In refrigerator Pork steak stored over ready to eat shredded cheese COS-Corrected on site owner relocated pork, in refrigerator raw ham stored over RTE shredded cheese COS-Owner relocated ham, In refrigerator raw ground beef stored over RTE coconut flakes COS-Owner relocated coconut flakes.]					
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i>	4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Potato dicer dirty from 2/8/2012 COS-Owner had dicer cleaned , Slicer dirty COS-cleaned.]					
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i>	3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [In refrigerator black olives date marked 11/24/11 expired COS-Owner discarded VD]					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
 [In refrigerator Milk opened 2/3/2012 not date marked COS-Discarded by owner VD,]

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 ..

Fail Notes | 7-201.11(B)* **CRITICAL - Separation, Storage-chemicals above food, etc.**
 [WD40 stored on hand wash sink COS-Corrected on site owner relocated chemical, Pinesol spray bottle stored over box of food contact foil COS-Owner relocated chemical]

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

Safe Food and Water	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

Food Temperature Control	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 5 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

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

Prevention of Food Contamination	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

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
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41. In-use utensils: properly stored. p

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

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Proper Use of Utensils	Y	N	O	A	C	R
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Fail Notes | 4-901.11(A) *Equipment/utensils air dried after washing, rinsing & sanitizing [employee observed hand drying cups COS-Education and cup rewashing.]*

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|--|---|----|----|----|----|----|
| 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
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|---|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
- Fail Notes* | 4-201.11 *Equipment durability [Slicer not working]*

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|---|----|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |
- Fail Notes* | 4-601.11(B) *Food contact surfaces of cooking equipment free of encrusted grease/soil deposits [Fryers, grill and hood over grill and fryer dirty with buildup of grease.]*
- 4-601.11(C) *Nonfood contact surfaces of equipment clean [All refrigerators dirty with buildup of dried on foods.]*

Physical Facilities	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 | .. | .. | .. | .. |
- Fail Notes* | 5-501.17 *Receptacle in women's toilet room covered [No covered trash can available in womens restroom.]*
- 6-501.19 *Toilet room doors kept closed except during cleaning/maintenance [womens restroom door proped open with board]*
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|--|----|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
- Fail Notes* | 6-501.114(A) *Premises free of unnecessary items [Old ice cream machine stored in kitchen]*
- 6-501.12(A) *Physical facilities clean [Floors in kitchen dirty with buildup of dirt and grease]*
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|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #42* *Daily Self-Inspection Checklist*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

3 compartment sink sanitizer 100ppm Bleach Parts Per Million
discussed dish machine not filling with water when operated. Owner stated that they will have unit fixed before operating.

Footnote 2

Notes:

Eggs 147, Sausage 158

Footnote 3

Notes:

White gravy 208

Footnote 4

Notes:

Refrigerators Milk 43, Shredded cheese 43, Bean sprouts 43, Potato salad 36,40 Cut lettuce 43, Tomatoes 40, HAm 40, Pork 41, Sour cream 39, Steak 30, Ground beef 34. Smoked sausage 36,

Footnote 5

Notes:

refrigerator air 38, 40, 42, Freezer ok

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/10/2012 **Business ID:** 112337FR
Business: RED ROOSTER CAFE

323 N MAIN ST
 ATLANTA, KS 67008

Inspection: 07001584
Store ID:
Phone: 3164610905
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/10/12	09:15 AM	11:40 AM	2:25	1:15	3:40	0	
Total:			2:25	1:15	3:40	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 Black olives diced Qty 0.5 Units lbs Value \$ 1.00

Description Out of date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Milk Qty 0.5 Units gal Value \$ 3.00

Description Out of date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A