

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: 6/18/2012 **Business ID:** 0721701R
Business: Barn Yard (The)
 1419 N. 8th Street

 Arkansas City, KS 67005

Inspection: 07001831
Store ID:
Phone: 6202621749
Inspector: KDA07
Reason: 11 Plan
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/18/12	01:45 PM	03:15 PM	1:30	0:05	1:35	0	
Total:			1:30	0:05	1:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 5 Lic. Insp. No
 Sent Notification To _____

 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.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
-------------------------	--	---	---	---	---	---	---

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

Preventing Contamination by Hands		Y	N	O	A	C	R
-----------------------------------	--	---	---	---	---	---	---

6. Hands clean and properly washed.	
-------------------------------------	--	----	----	----	----	----	----

7. No bare hand contact with RTE foods or approved alternate method properly followed.	
--	--	----	----	----	----	----	----

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
---	--	----	---	----	----	----	----

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

Fail Notes | 4-601.11A* **CRITICAL - Food Contact Clean to Sight and Touch**
[All food contact surfaces are not clean in facility]

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.	
---	--	----	----	----	----	----	----

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

18. Proper cooling time and temperatures.	
---	--	----	----	----	----	----	----

19. Proper hot holding temperatures.	
--------------------------------------	--	----	----	----	----	----	----

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

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.		p
--	--	----	----	----	---	----	----

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

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
--	--	---	----	----	----	----	----

Conformance with Approved Procedures		Y	N	O	A	C	R
--------------------------------------	--	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan.	
---	--	----	----	----	----	----	----

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
---------------------	--	---	---	---	---	---	---

28. Pasteurized eggs used where required.	
---	--	----	----	----	----	----	----

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
29. Water and ice from approved source.		p
30. Variance obtained for specialized processing methods.	
Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.		..	p
Fail Notes	4-301.11 <i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)</i> [* Critical NO refrigerators available capable of maintaining 41 or below food temperature]						
32. Plant food properly cooked for hot holding.	
33. Approved thawing methods used.	
34. Thermometers provided and accurate.		..	p
Fail Notes	4-204.112(A) <i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units</i> [Need thermometers]						
	4-302.12 <i>Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided</i> [Need thermometers]						
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.	
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.	
38. Personal cleanliness.	
39. Wiping cloths: properly used and stored.	
40. Washing fruits and vegetables.	
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.	
42. Utensils, equipment and linens: properly stored, dried and handled.	
43. Single-use and single-service articles: properly used.	
44. Gloves used properly.	
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
46. Warewashing facilities: installed, maintained, and used; test strips.		..	p
Fail Notes	4-302.14 <i>Sanitizer test kit</i> [need sanitizer test kit for eithe bleach or Quaternary sanitizer]						
47. Non-food contact surfaces clean.		..	p
Fail Notes	4-601.11(C) <i>Nonfood contact surfaces of equipment clean</i> [All Non food contact surfaces in kitchen area hood, sinks dirty with greasy buildup.]						
Physical Facilities		Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	..	p
<i>Fail Notes</i> 5-103.11(B)* <i>CRITICAL - Hot water capacity [No hot water available]</i>						
5-103.12* <i>CRITICAL - Water Pressure [Water shut off]</i>						
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-202.12(A) <i>Handsink-100°F minimum water temperature through mixing faucet [No hot water available]</i>						
50. Sewage and waste water properly disposed.	..	p
<i>Fail Notes</i> 5-402.11* <i>CRITICAL - Backflow prevention present to prevent back siphonage [In Kitchen Sink that is planned for food preparation needs air gap to prevent back siphonage.]</i>						
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door [Mens restroom not self closing door]</i>						
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair [North wall needs holes repaired]</i>						
6-501.12(A) <i>Physical facilities clean [Walls and floors in kitchen need cleaned of grease buildup.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>		<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
		<i>Education Title #24</i>	<i>Hand Sink Sign</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

a

Footnote 2

Notes:

Gave manager FOFS book and directed to read consumer advisory in preparing menu.