

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: 8/9/2012 **Business ID:** 107477FR
Business: ARGONIA PIZZA

 204 S MAIN
 ARGONIA, KS 67004

Inspection: 07001940
Store ID:
Phone: 6204356785
Inspector: KDA07
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/09/12	01:10 PM	03:30 PM	2:20	0:20	2:40	0	
Total:			2:20	0:20	2:40	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 6 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 OR VISIT www.ksda.gov/food_safety/ 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
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Food contact surfaces of 3 compartment sink dirty with live cockroach, Dishes under counter dirty with dead cockroaches All food contact areas must be clean before approval of reopening.]						
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
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
20. Proper cold holding temperatures.	p
This item has Notes. See Footnote 1 at end of questionnaire.						
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
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p
This item has Notes. See Footnote 2 at end of questionnaire.						
<i>Fail Notes</i> 7-202.12(A)(2)* CRITICAL - Used per instructions/Approved for food establishments [Hot shot Ant and roach EPA 9688-288-8845 on counter not approved for use in facility COS-Manager discarded]						
Conformance with Approved Procedures	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

<i>Fail Notes</i>	6-501.111(C)*	<i>CRITICAL - Effective pest control measures in place [3 live adult cockroaches observed in 3 compartment sink, 1 live adult cockroach on box of beverage syrup in backroom of establishment, 1 live adult cockroach on food preparation table under pizza crust rolling machine, in back room area 50+ live young cockroaches counted on floor. Facility admitted to self treating for problem no evidence of pest activity must be present to correct.]</i>
	6-501.111(D)*	<i>SWING - Eliminating pest harborage conditions [* Critical filth in kitchen creating pest harborage conditions adding to current pest control violations. Facility must be cleaned to correct conditions.]</i>
	6-501.112*	<i>CRITICAL - Removing dead pests [Over 70 dead cockroaches located thru kitchen areas on equipment like make table, handwashing sink, 3 compartment sink, dough roller, reach in cooler. All dead pests must be removed]</i>

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

<i>Fail Notes</i>	3-305.11(A)(2)	<i>Food storage-protected from contamination [Flour under pizza oven open]</i>
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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

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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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
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Grill, fryer , pizza dough roller dirty with lots of buildup grease and dirt., Hood filthy with buildup of grease and dirt.]</i>						

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
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
<i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean [Facility dirty with grease and old food dried on to floors walls and ceiling in kitchen and food preparation areas.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>Fail Notes</i> 8-404.11 <i>Imminent Health Hazard reporting [* Critical Facility has infestation of young and mature cockroaches on food contact and nonfood contact surfaces. Facility is not cleaning food contact and nonfood contact surfaces contributing to the infestation. Facility asked to close VC 8/9/2012 not to reopen until corrections are made and reinspected facility.]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Make table reach in cooler air 40, Cut lettuce 41, Shredded cheese 40, Milk 42, refrigerator air 40.

Footnote 2

Notes:

Facility admitted to applying chemical that was purchased at local coop no evidence of what was used was available at time of inspection. Facility is self treating for a cockroach issue.

VOLUNTARY CLOSURE STATEMENT

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204 S MAIN
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VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for _____

Inspection Report Number 07001940 Inspection Report Date 08/09/12

Establishment Name ARGONIA PIZZA

Physical Address 204 S MAIN City ARGONIA
 _____ Zip 67004

Additional Notes Imminent Health hazard (live and dead) cockroaches and unsanitary conditions of the kitchen and facility. To request reopening call 7852965600 and the inspector will schedule a return reopening inspection.

