

**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:** 8/24/2012      **Business ID:** 112337FR  
**Business:** RED ROOSTER CAFE

**Inspection:** 07001970  
**Store ID:**  
**Phone:** 3164610905  
**Inspector:** KDA07  
**Reason:** 03 Complaint  
**Results:** No Follow-up

323 N MAIN ST  
 ATLANTA, KS 67008

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/24/12	09:20 AM	11:20 AM	2:00	1:20	3:20	0	
Total:			2:00	1:20	3:20	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 OR VISIT [www.ksda.gov/food\\_safety/](http://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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..

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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	..	..	..	..
<i>Fail Notes</i>   3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw &amp; raw RTE</i> <i>[In refrigerator eaw sausage stored over ready to eat lemons and limes COS-Corrected on site owner relocated limes and lemons]</i>						
3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw &amp; cooked RTE</i> <i>[In refrigerator raw eggs over ready to eat ham COS- owner relocated eggs, ]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>   4-501.114(A)* <i>CRITICAL - Chemical Sanitization-Chlorine concentration</i> <i>[Dish machine dilution of chlorine 0 ppm(Parts per Million) COS-owner set up compartment of 3 compartment sink to 100ppm chlorine sanitizer ]</i>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
21. Proper date marking and disposition.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	..	..	..

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<b>Chemical</b>	Y   N   O   A   C   R
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26. Toxic substances properly identified, stored and used.      ..   p   ..   ..   p   ..

<i>Fail Notes</i>	7-202.12(A)(2)*	<i>CRITICAL - Used per instructions/Approved for food establishments [In kitchen area garden safe Crawling insect killer EPA 69208-MO-1 not for use in food facilities COS-Owner removed from facility]</i>
	7-206.13(A)*	<i>CRITICAL - Tracking Powder Pesticide-prohibition [Per owner Roach proof (no package available) insecticide tracking powder being used in facility found between grill and refrigerator and under refrigerator and between freezer and refrigerator in backroom COS-Facility will clean tracking powder from all areas of facility]</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   ..   ..   ..   ..   ..

32. Plant food properly cooked for hot holding.      p   ..   ..   ..   ..   ..

33. Approved thawing methods used.      p   ..   ..   ..   ..   ..

34. Thermometers provided and accurate.      ..   p   ..   ..   ..   ..

<i>Fail Notes</i>	4-203.11	<i>Food thermometers accurate in the intended range of use [Facility Thermometer 40 after 10 minutes in ice water and inspector thermometer 32 not within 2 degrees of inspection standard.]</i>
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<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   ..   ..   ..   ..   ..

38. Personal cleanliness.      p   ..   ..   ..   ..   ..

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

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   ..   ..   ..   ..   ..

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   ..   ..   ..   ..   ..

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items      ..    p    ..    ..    ..    ..

*Fail Notes*    |    4-101.17(A)    *Use limitation for food contact material-wood  
[Shelves in food storage area behind hand wash sink made of unsealed wood.]*

46. Warewashing facilities: installed, maintained, and used; test strips.      ..    p    ..    ..    ..    ..

*Fail Notes*    |    4-501.116    *Concentration of sanitizer solution determined by use of test kit  
[Dish machine sanitizer tested Chlorine at 0 ppm ]*  
4-501.15()    *Warewash machines- operated per instructions  
[(B) Dish washer not dispensing chlorine sanitizer at a time to prevent chlorine from being pulled down drain between cycles. ]*

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

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    ..    ..    ..    ..    ..

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
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55. Other violations      p    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS						
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The following educational materials were provided      ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

White gravy 165

## **Footnote 2**

### **Notes:**

All foods fresh as facility is open Friday-Sundays only