

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 8/28/2012 **Business ID:** 0722411E
Business: O'Carroll's Grill & Bar

 1107. Summit
 Arkansas City, KS 67005

Inspection: 07001978
Store ID:
Phone: 6204425017
Inspector: KDA07
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/28/12	03:00 PM	04:40 PM	1:40	0:05	1:45	0	
Total:			1:40	0:05	1:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 4 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

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.	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

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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
<i>Fail Notes</i> 6-301.12 <i>Hand Drying Provision.</i> [No papertowels at handwash sink]						
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 & raw RTE</i> [Raw steak in refrigerator over raw ready to eat onions COS-Corrected on site owner moved steaks,]						
3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE</i> [In refrigerator ground beef patties over shredded cheese COS-Owner relocated ground beef patties]						
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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> [In refrigerator sliced ham opened 8/25/2012 not date marked COS-Owner date marked, in refrigerator Garlic mashed potatoes from 8/25/2012 not date marked COS-Owner date marked]						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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

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	Y	N	O	A	C	R
Chemical						
<i>Fail Notes</i> 7-202.12(B)(2)* <i>CRITICAL - Applied so as not to contaminate food, etc. [Above 3 compartment sink windex, pine cleaner and oven cleaner stored COS-Owner relocated chemicals]</i>						
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water						
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						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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						
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						
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
<i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit [No sanitizer test kit available for Quaternary Ammonia sanitizer]</i>						
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Nonfood contact surfaces of grill dirty with buildup of grease and old food.]</i>						

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Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p
	49. Plumbing installed; proper backflow devices.		..	p
<i>Fail Notes</i>	5-203.13	<i>Service sink available for cleaning of mops & disposal of liquid waste [Must have mop service sink installed by 45- 90 day routine inspection]</i>						
	5-205.15(B)	<i>SWING - Plumbing system maintained in good repair [NC-Not Critical (Swing) Garbage disposal clogged in 4th vat of sink in kitchen, Facet broken]</i>						
	50. Sewage and waste water properly disposed.		p
	51. Toilet facilities: properly constructed, supplied and cleaned.		..	p
<i>Fail Notes</i>	6-202.14	<i>Toilet rooms completely enclosed-self closing door [NO self closing mechanism on door to womens restroom]</i>						
	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 [Floors under 3 compartment sink and under grill dirty with grease.]</i>						
	54. Adequate ventilation and lighting; designated areas used.		..	p
<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [(A) Light cover missing in walk in cooler can replace bulb with shadder proof bulb to comply.]</i>						

Administrative/Other			Y	N	O	A	C	R
	55. Other violations		..	p
<i>Fail Notes</i>	K.S.A. 65-689(a)	<i>Operating without a food establishment license [Facility opened 8/24/2012 without a license, license application and fees must be into Topeka Kansas Department of Agriculture by 8/31/2012 or close until application and fees are recieved by KDA Topeka.]</i>						

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 #43</i>	<i>Storing Food in WIC</i>

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Footnote 1

Notes:

Refrigerator air 42, walk in cooler air 37, Freezer ok, Roast beef 43, Shredded cheese 36, Roast beef 41, Chicken breast 38, Reach in cooler air 24

Footnote 2

Notes:

Fully cooking hamburgers. Reviewed consumer advisory with owner.

