

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: 9/27/2012 **Business ID:** 107744FR
Business: KRISTY'S KAFE

Inspection: 07002038
Store ID:
Phone: 6208423722
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

110 W MAIN
 ANTHONY, KS 67003

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 09/27/12 | 01:20 PM | 02:30 PM | 1:10 | 0:05 | 1:15 | 0 | |
| Total: | | | 1:10 | 0:05 | 1:15 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 4 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/ 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 | .. | .. | p | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| <i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> <i>[Employee drinks stored over food preparation sink COS-Corrected on site employee relocated drinks]</i> | | | | | | |
| 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 | .. | .. | p | .. |
| <i>Fail Notes</i> 3-301.11(B)* <i>CRITICAL - No BHC w/ RTE food</i> <i>[employee observed cutting celery with bare hands COS-Education]</i> | | | | | | |
| 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>This item has Notes. See Footnote 1 at end of questionnaire.</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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 7-102.11* <i>CRITICAL - Common Name, Working Containers</i> <i>[employee identified spray bottle of sanitizer stored under front counter not labeled COS-Employee labeled]</i> | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | |
|----------|-------------|
| Chemical | Y N O A C R |
|----------|-------------|

| | |
|-------------------|---|
| <i>Fail Notes</i> | 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [IN back kitchen area spray bottle of sanitizer and spray bottle of simple green stored on food preparation table over Tex mex salad, Under front counter 2 bottles of sanitizer stored over container of red pepper seasoning. COS-Employee relocated red pepper.]</i> |
|-------------------|---|

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

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

| |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

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

| | |
|---|------------------|
| 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 |
|--------------------------|-------------|

| | |
|--|---------------|
| 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 |
|------------------------------------|------------------|

| | |
|-------------------|--|
| <i>Fail Notes</i> | 3-501.13 <i>Proper thawing methods used for PHF [Corned beef stored on food preparation counter to thaw COS-Employee relocated to walk in cooler]</i> |
|-------------------|--|

| | |
|---|---------------|
| 34. Thermometers provided and accurate. | p |
|---|---------------|

| | |
|---------------------|-------------|
| Food Identification | Y N O A C R |
|---------------------|-------------|

| | |
|--|---------------|
| 35. Food properly labeled; original container. | p |
|--|---------------|

| | |
|----------------------------------|-------------|
| 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. | 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 |
|------------------------|-------------|

| | |
|---------------------------------------|---------------|
| 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 |
|---------------------------------|-------------|

| | |
|---|---------------|
| 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 |
|--------------------------------------|---------------|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
| Administrative/Other | Y | N | O | A | C | R |
| 55. Other violations | p | .. | .. | .. | .. | .. |

EDUCATIONAL MATERIALS

The following educational materials were provided p
Material Distributed | Education Title #04 No Bare-Hand Contact

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dishmachine 100ppm Chlorine

Footnote 2

Notes:

Beef Pizza 135 on salad bar

Footnote 3

Notes:

Salad bar Pasta salad 41, Diced eggs 38, Cut lettuce 42, Walk in cooler air 41, Sliced tomatoes 42, Sliced lettuce 42, Boiled eggs 42, eggs 43, Sliced ham 40, Steak 40, Potato 40, Walk refrigerator air 42, Milk 43 Freezer and frozen foods ok