

**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:** 10/10/2012    **Business ID:** 113573FR  
**Business:** DOUBLE BARREL (THE)  
  
 521 S SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 07002060  
**Store ID:**  
**Phone:** 6206609206  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/10/12	04:40 PM	05:30 PM	0:50	0:10	1:00	0	
<b>Total:</b>			0:50	0:10	1:00	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category	<u>RAC# 05 High Risk</u>	Updated Sq. Footage	<u>Under 5,000 sq feet</u>
Insp. Notification	<u>Email</u>	Critical Violations	<u>1</u> Lic. Insp. <u>No</u>
Sent Notification To	_____		
Address Verified <u>p</u>			

**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

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<b>Good Hygienic Practices</b>	Y   N   O   A   C   R
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- |   |                       |
|---|-----------------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p   "   "   "   "   " |
| 5. No discharge from eyes, nose and mouth.          | p   "   "   "   "   " |

<b>Preventing Contamination by Hands</b>	Y   N   O   A   C   R
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|--|-----------------------|
| 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   "   "   "   "   " |

<b>Approved Source</b>	Y   N   O   A   C   R
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|--|-----------------------|
| 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   "   " |

<b>Protection from Contamination</b>	Y   N   O   A   C   R
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|---|-----------------------|
| 13. Food separated and protected.   | p   "   "   "   "   " |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | p   "   "   "   "   " |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p   "   "   "   "   " |

<b>Potentially Hazardous Food Time/Temperature</b>	Y   N   O   A   C   R
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|--|-----------------------|
| 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.***

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|--|-----------------------|
| 21. Proper date marking and disposition. | "   p   "   "   "   " |
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<i>Fail Notes</i>	3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> [In refrigerator hot dogs opened 10/8/2012 not date marked COS-Corrected on site owner date marked ]
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| 22. Time as a public health control: procedures and record. | "   "   "   p   "   " |
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<b>Consumer Advisory</b>	Y   N   O   A   C   R
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| 23. Consumer advisory provided for raw or undercooked foods. | "   "   "   p   "   " |
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<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
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| 24. Pasteurized foods used; prohibited foods not offered. | "   "   p   "   "   " |
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<b>Chemical</b>	Y   N   O   A   C   R
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|--|-----------------------|
| 25. Food additives: approved and properly used.            | "   "   p   "   "   " |
| 26. Toxic substances properly identified, stored and used. | p   "   "   "   "   " |

<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   "   " |
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<b>GOOD RETAIL PRACTICES</b>
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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	..	..	..	..	..
34. Thermometers provided and accurate.	..	p	..	..	..	..

<i>Fail Notes</i>	4-204.112(A)	<i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometers available in refrigerator]</i>
	4-302.12	<i>Food thermometers provided &amp; accessible; Appropriate thermometer for measuring thin foods provided [No thermometer available of testing internal temperatures of cold or hot foods.]</i>

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	..	..	..	..

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

<i>Fail Notes</i>	4-302.14	<i>Sanitizer test kit [No sanitizer test strips available for checking chlorine sanitizers]</i>
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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 #08    Date Marking*

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## **Footnote 1**

### **Notes:**

Chili 40, refrigerator air 40, hot dogs 38, shredded cheese 42, Beer cooler air 42, Freezer ok

## **Footnote 2**

### **Notes:**

discussed correct dilution rate and amount to place in sink to get 50-100 ppm Chlorine (Parts per Million)