

**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:** 11/1/2012      **Business ID:** 97262FR  
**Business:** HILLCREST LANES  
  
 2400 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 07002101  
**Store ID:**  
**Phone:** 6204429610  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/01/12	01:05 PM	02:15 PM	1:10	0:35	1:45	0	
<b>Total:</b>			1:10	0:35	1:45	0	

<b>FOOD ESTABLISHMENT PROFILE</b>			
Updated Risk Category _____	Updated Sq. Footage <u>Under 5,000 sq feet</u>		
Insp. Notification _____	Email _____	Critical Violations <u>4</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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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	..	..	..	..	..
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	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(1)* <b>CRITICAL - RTE PHF, Disposition-discard if &gt;7days at 41°F</b> <i>[In refrigerator nacho cheese date marked as opened 10/25/2012 expired COS-Corrected on site discarded by employee VD, ]</i>						
3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> <i>[In refrigerator on west wall of kitchen a cover container containing a cut tomato not labeled with a date COS-Owner discarded VD]</i>						
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	..	..	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers</i> <i>[On handwash sink spray bottle of bleach not labeled with common name COS-Owner labeled and relocated.]</i>
	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc.</i> <i>[Glass cleaner, Tout tub and tile cleaner, Wipeout cleaner, unlabeled yellow liquid in spray bottle, and Goo Gone cleaner stored on and around top of hand wash sink COS-Owner relocated chemicals and labeled yellow liquid in spray bottle as bleach.]</i>

Conformance with Approved Procedures	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
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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 . . . . .
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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 . . . . .
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
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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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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

Utensils, Equipment and Vending	Y	N	O	A	C	R
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*Fail Notes* | 4-601.11(C) *Nonfood contact surfaces of equipment clean  
[Seals on chest freezer dirty with mold dirt buildup]*

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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. |

*Fail Notes* | 6-202.11() *Protective shielding on light bulbs over exposed  
food/utensils/equipment  
[(A) light cover missing on lights over eastern food preparation table]*

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:**

Freezer and frozen foods ok, Beer cooler 39, Refrigerator air 37, Lettuce 34, Nacho cheese 38, Cut tomato 37, Hamburger patties 30, Ham 33, Eggs 40

## **Footnote 2**

### **Notes:**

Facility has a copy of a variance to use a swiffer mop instead of having a mop requiring a mop service sink

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/1/2012      **Business ID:** 97262FR  
**Business:** HILLCREST LANES

2400 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 07002101  
**Store ID:**  
**Phone:** 6204429610  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/01/12	01:05 PM	02:15 PM	1:10	0:35	1:45	0	
Total:			1:10	0:35	1:45	0	

**ACTIONS**

Number of products Voluntarily Destroyed   2  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product   Cut tomato   Qty   1   Units   each   Value \$   1.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   Nacho Cheese   Qty   2   Units   cups   Value \$   2.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A