

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: 2/6/2013 **Business ID:** 115288FE
Business: BARNYARD (THE)

 1419 N 8TH ST
 ARKANSAS CITY, KS 67005

Inspection: 07002250
Store ID:
Phone: 3166704974
Inspector: KDA07
Reason: 11 Plan
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/06/13	01:00 PM	02:20 PM	1:20	0:05	1:25	0	
Total:			1:20	0:05	1:25	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Sq. Footage _____
Insp. Notification <u> Email </u> Sent Notification To _____	Lic. Insp. <u> No </u>
Priority(P) Violations <u> 0 </u> Priority foundation(Pf) Violations <u> 0 </u>	
Certified Manager on Staff <u> </u>	Certified Manager Present <u> </u> 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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	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
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.	..	p
<i>Fail Notes</i>						
6-301.11						
<i>Pf - Handwash cleanser provided [Needed at all handwash sinks]</i>						
6-301.12						
<i>Pf - Hand Drying Provision. [Needed at all handwash sinks]</i>						
6-301.14						
<i>Handwashing signage [needed at all handwash sinks -]</i>						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i>						
4-601.11A						
<i>Pf - Food Contact Clean to Sight and Touch [All food contact surfaces must be clean to sight and touch]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.
26. Toxic substances properly identified, stored and used.
Conformance with Approved Procedures	Y	N	O	A	C	R

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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. .. p

Fail Notes | 4-301.11 Pf - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)
[No working refrigeration available at time of inspection]

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate. .. p

Fail Notes | 4-302.12 Pf - Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided
[Food thermometers must be available at time of inspection]

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. p

37. Contamination prevented during food preparation, storage and display.

38. Personal cleanliness.

39. Wiping cloths: properly used and stored.

40. Washing fruits and vegetables.

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

42. Utensils, equipment and linens: properly stored, dried and handled.

43. Single-use and single-service articles: properly used.

44. Gloves used properly.

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-P and Pf items

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items

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

Fail Notes | 4-302.14 Pf - Sanitizer test kit
[no sanitizer test kit available for checking sanitizers]

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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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| <i>Fail Notes</i> | 4-601.11(B) | <i>Food contact surfaces of cooking equipment free of encrusted grease/soil deposits
[All equipment and refrigerators must be clean]</i> |
| | 4-601.11(C) | <i>Nonfood contact surfaces of equipment clean
[All equipment must be clean]</i> |

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. .. p

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|-------------------|-------------|---|
| <i>Fail Notes</i> | 5-103.11(A) | <i>Pf - Water capacity
[No water available]</i> |
| | 5-103.11(B) | <i>Pf - Hot water capacity
[No hot water available]</i> |

49. Plumbing installed; proper backflow devices. .. p

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|-------------------|-------------|--|
| <i>Fail Notes</i> | 5-202.12(A) | <i>Pf - Handsink-100°F minimum water temperature through mixing faucet
[No water available at time of inspection]</i> |
| | 5-203.13 | <i>Service sink available for cleaning of mops & disposal of liquid waste
[Mop service sink must be installed within 90 days of opening]</i> |
| | 5-203.15 | <i>P - Backflow prevention device-Carbonator
[Carbonated beverage machine must have backflow prevention on carbonator]</i> |

50. Sewage and waste water properly disposed. .. p

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|-------------------|----------|---|
| <i>Fail Notes</i> | 5-402.11 | <i>P - Backflow prevention present to prevent back siphonage
[An air gap must be maintained for ice machine drains and where the drain enters the sewage lines of facility]</i> |
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51. Toilet facilities: properly constructed, supplied and cleaned. p

52. Garbage and refuse properly disposed; facilities maintained.

53. Physical facilities installed, maintained and clean. .. p

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| <i>Fail Notes</i> | 6-501.12(A) | <i>Physical facilities clean
[Walls floors and ceiling in kitchen need cleaned of buildup dirt and dust.]</i> |
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54. Adequate ventilation and lighting; designated areas used. .. p

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|-------------------|------------|--|
| <i>Fail Notes</i> | 6-303.11() | <i>Lighting intensity adequate in food prep, storage & service areas
[No electricity available in building-must have lighting to operate facility]</i> |
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations

EDUCATIONAL MATERIALS

The following educational materials were provided ..