

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: 2/11/2013 **Business ID:** 77882FE
Business: NORTH END (THE)

 3413 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07002257
Store ID:
Phone: 6204424466
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/11/13	10:00 AM	11:45 AM	1:45	0:15	2:00	0	
Total:			1:45	0:15	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Certified Manager Present 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.

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.	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

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Good Hygienic Practices	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 6-301.11 <i>Pf - Handwash cleanser provided [No hand wash soap available at handwash sink COS- Corrected on site manager restocked]</i>						
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>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1) <i>P - PHF Hot Holding->135°F [In hot holding display cabinet corn dogs 130 less than 1 hour after cooking COS-Employee reheated to above 165 then turned cabinet temperature up.]</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

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(B) <i>P - Separation, Storage-chemicals above food, etc. [In kitchen Renew intensive skin therapy hand loation over hand wash sink COS-Employee relocated , On 3 compartment sink 409 cleaner stored in drain board COS-Employee relocated, In drink service area by bottled drink additives windex glass cleaner stored COS-Manager relocated to back room]</i>
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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.

.. .. p

GOOD RETAIL PRACTICES

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

This item has Notes. See Footnote 4 at end of questionnaire.

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

.. p

<i>Fail Notes</i>	3-602.11(B) <i>Label information (packaged in establishment) [Ice packaged in establishment not labeled with address of facility.]</i>
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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.

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-
P and Pf items

.. p p ..

<i>Fail Notes</i>	4-101.11 <i>P - Utensils/food-contact surfaces of safe materials [In walk in cooler Raw Chicken stored in nonfood grade sterilite container COS-Manager bagged chicken in food grade bag]</i>
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Footnote 1

Notes:

Raw egg in nonleaking container stored over raw ready to eat green peppers COS-Corrected on site employee relocated

Footnote 2

Notes:

Egg roll 135, burritoos 135, Chicken nuggets 135, hot dogs 152, polish dog 149,

Footnote 3

Notes:

Make table cooler air 42, sausage for pizzas 41, Beef for pizzas 43, burritoos 39, walk in cooler air 39, hot dogs 39, raw chicken 39, potato salad 37, fried chicken 38, 39, milk 37, chocolate milk 39, Landshire sandwiches chuck wagon 37, Pork rib sandwich 37, Bologna 39 soft serve 38, Walk in cooler air 37, Freezer and frozen foods ok

Footnote 4

Notes:

Thermometer used to check hot foods accurate but fell apart when pulling out of tested foods. Needs replaced

