

**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:** 6/3/2013  
**Business:** SPINNERS

**Business ID:** 110216FE

**Inspection:** 07002446

416 W MAIN  
 ANTHONY, KS 67003

**Store ID:**  
**Phone:** 6208425222  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/03/13	09:20 AM	11:20 AM	2:00	0:10	2:10	0	
<b>Total:</b>			2:00	0:10	2:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 2

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/](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**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .. p .. .. ..

**Employee Health**

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
 p .. .. .. ..  
 p .. .. .. ..

**Good Hygienic Practices**

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R  
 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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(a)   <i>P - Separation-Raw &amp; raw RTE food [IN refrigerator at front counter raw eggs stored over ready to eat cut lettuce COS-Corrected on site manager relocated lettuce, Basement refrigerator raw hamburger over ready to eat tomatoes and ready to eat refried beans COS- Owner relocated hamburger. ]</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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
19. Proper hot holding temperatures.	..	..	p	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						
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	..	..	p	..
<i>Fail Notes</i>   3-603.11   <i>Pf -Consumer Advisory for Raw or Undercooked Food [Facility prepares hamburgers and eggs to order without a posted consumer advisory. COS-Owner created a sign and posted over register. ]</i>						
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	p	..	..	..

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Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	p	..	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   3-501.15(B)   <i>When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be stored properly [Cooked sausage on plate in refrigerator cooked 30 minutes earlier covered in plastic not allowing for steam escape. COS-plastic uncovered by employee ]</i>						
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
35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	p	..	..	..	..
<i>Fail Notes</i>   6-202.15(A)(3)   <i>Outer openings protected-solid, self-closing doors [Backdoor has gap along the latch side over 3/4 inch needing sealed.]</i>						
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-P and Pf items	..	p	..	..	p	..

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<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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*Fail Notes* | 4-101.11 *P - Utensils/food-contact surfaces of safe materials  
[In back area food storage bulk flour, salt stored in nonfood grade  
sterilite containers COS-Bulk foods relocated into food grade bags, In  
refrigerator cut lettuce stored in nonfood grade sterilite containers COS-  
Lettuce moved into food grade plastic zip lock bags.]*

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

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

*Fail Notes* | 4-302.14 *Pf - Sanitizer test kit  
[No sanitizer test kit available iin facility to test chlorine sanitizer Facility  
has 30 days to purchase test kit for checking sanitizers used in facility ]*

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

*Fail Notes* | 4-601.11(C) *Nonfood contact surfaces of equipment clean  
[Nonfood contact surfaces of lower shelving in refrigerator dirty with  
buildup of grease and dirt. ]*

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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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 . . . .

*Fail Notes* | 6-501.12(A) *Physical facilities clean  
[Lights over food production area dirty with grease and dried on food. ]*

54. Adequate ventilation and lighting; designated areas used. p . . . . .

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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55. Other violations p . . . . .

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Discussed proper handwashing at ahndwash sink with manager

## **Footnote 2**

**Notes:**

Ben E. Keith

## **Footnote 3**

**Notes:**

Eggs 180

## **Footnote 4**

**Notes:**

Discussed coolinig procedures with manager surrounding covering cooled foods in refrigerator.

## **Footnote 5**

**Notes:**

Refrigerator air 38, 37, 41, Sliced tomatoes 38, cut lettuce 35, hamburger patties 26, mashed potatoes 37, steak 41, sausage gravy 34, Hamburger 32,

## **Footnote 6**

**Notes:**

Facility prepares fresh food daily per manager

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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**Phone:** 6208425222

**Inspector:** KDA07

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416 W MAIN  
 ANTHONY, KS 67003

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**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/03/13

Inspection Report Number 07002446

Inspection Report Date 07/03/13

Establishment Name ROCKING G PROPERTIES / SPINNERS

Physical Address 416 W MAIN City ANTHONY

Zip 67003

Additional Notes and Instructions

Sanitizer test kit required for checking chlorine to correct.