

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 ID:** 97028FE
Business: ANTHONY CITY GOLF CLUB

Inspection: 07002448
Store ID:
Phone: 6208425965
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

1 W LAKE RD PO BOX 326
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/03/13	01:45 PM	03:15 PM	1:30	0:15	1:45	0	
Total:			1:30	0:15	1:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations2
 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices		Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth.		p
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
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8. Adequate handwashing facilities supplied and accessible.		p
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.		p
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10. Food received at proper temperature.		p
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11. Food in good condition, safe and unadulterated.		p
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12. Required records available: shellstock tags, parasite destruction.		p
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.		p
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14. Food-contact surfaces: cleaned and sanitized.		p
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.		p
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17. Proper reheating procedures for hot holding.		p
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18. Proper cooling time and temperatures.		p
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19. Proper hot holding temperatures.		p
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20. Proper cold holding temperatures.		p
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This item has Notes. See Footnote 1 at end of questionnaire.

21. Proper date marking and disposition.		p
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This item has Notes. See Footnote 2 at end of questionnaire.

22. Time as a public health control: procedures and record.		p
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.		p
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		p
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p
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26. Toxic substances properly identified, stored and used.		p
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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
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.		p
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29. Water and ice from approved source.		p
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Safe Food and Water		Y	N	O	A	C	R
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30. Variance obtained for specialized processing methods. p

This item has Notes. See Footnote 3 at end of questionnaire.

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

<i>Fail Notes</i>	4-204.112(B)	<i>Integrated or affixed thermometer in equipment [No thermometer available for monitoring cold holding temperatures in refrigerator or Freezers]</i>
	4-302.12	<i>Pf - Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided [No thermometer available for checking internal temperatures of cooked or cold foods produced or stored in facility. Facility has 30 days to purchase proper thermometers to correct NONC]</i>

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

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

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

<i>Fail Notes</i>	4-302.14	<i>Pf - Sanitizer test kit [Facility has no sanitizer test kit available for checking Chlorine sanitizers. Facility has 30 days to have test kit available to correct.]</i>
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47. Non-food contact surfaces clean. p

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

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

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Physical Facilities	Y	N	O	A	C	R
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
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<i>Fail Notes</i>	6-501.19	<i>Toilet room doors kept closed except during cleaning/maintenance [Both mens and womens restroom doors open without maintence or cleaning being conducted.]</i>
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Refrigerator air 39.6, hot dogs 39.2

Footnote 2

Notes:

discussed date marking with employee about hot dogs that were opened 6/2/2013.

Footnote 3

Notes:

3 compartment sink variance allows for use of 3 food safe tubs for washing, rinsing and sanitizing dishes. Facility installed a 3 compartment sink in facility.

Footnote 4

Notes:

Facility has an available sink next to handwashing sink for mop service. The handwash sink needs a barrier added to prevent mop water spillage. Facility does have tile floors in bathrooms only that would require floor cleaning.

