

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: 7/1/2013 **Business ID:** 115611FE
Business: ARGONIA NUGGET (THE)

Inspection: 07002495
Store ID:
Phone: 6208422616
Inspector: KDA07
Reason: 02 Follow-up
Results: No Follow-up

213 S MAIN
 ARGONIA, KS 67004

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/01/13	01:30 PM	02:45 PM	1:15	0:30	1:45	0	
Total:			1:15	0:30	1:45	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 213 S MAIN City ARGONIA
 Zip 67004

Owner Argonia Nugget Inc License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed Size Range Under 5,000 sq feet

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 0

Certified Manager on Staff Address Verified Actual Sq. Ft. 1000

Certified Manager Present

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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

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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
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.	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.
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.	p
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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

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Chemical		Y	N	O	A	C	R
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| 25. Food additives: approved and properly used. | .. | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | p | .. | .. | .. | .. | .. | .. |

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

Fail Notes	<p>3-501.15(B) TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD.</p> <p>[In refrigerator in kitchen area Chili started in cooling process at 1:00pm 7/1/2013 cooling in large zip lock bag that is sealed not allowing for steam escape COS-Corrected manager changed to container with a loose lid.]</p>
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|---|----|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. | .. |
| 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. | 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. | .. | .. | .. | .. | .. | .. | .. |
| 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 | p | .. | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|----|

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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

This item has Notes. See Footnote 5 at end of questionnaire.

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

50. Sewage and waste water properly disposed.

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

This item has Notes. See Footnote 6 at end of questionnaire.

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Quaternary sanitizer at 3 compartment sink 200ppm Quaternary Ammonia (Parts per Million)

Footnote 2

Notes:

Not currently cooking

Footnote 3

Notes:

Refrigerator 42.4, Sliced ham 36.7

Footnote 4

Notes:

Several items not dated that were taken out less than 24 hours earlier.

Footnote 5

Notes:

Facility labeled 3 compartment sink Wash rinse and Sanitize and sanitizer in compartment 200ppm Quat.. Sanitizer test strips available for chlorine and quaternary ammonia sanitizers.

Footnote 6

Notes:

Facility in process of adding hoodvent to facility. At time of inspection facility not cooking and no smoking/grease or other smells coming out of kitchen area