

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: 7/6/2013 **Business ID:** 115978FE
Business: FALLING STAR CONCESSION

Inspection: 07002500
Store ID:
Phone: 3167750989
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

4393 SW 135TH
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/06/13	07:00 AM	08:10 AM	1:10	0:30	1:40	0	
Total:			1:10	0:30	1:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes
 Priority(P) Violations 0 Priority foundation(Pf) Violations 1 Left App. No Lic. Approved Yes
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 200
 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

	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						
	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | | p | .. | .. | .. | .. | .. |

Preventing Contamination by Hands		Y	N	O	A	C	R
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|--|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

This item has Notes. See Footnote 1 at end of questionnaire.

Approved Source		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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
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| 13. Food separated and protected. | | p | .. | .. | .. | .. | .. |
| 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
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| 16. Proper cooking time and temperatures. | | .. | .. | .. | p | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | |
| 17. Proper reheating procedures for hot holding. | | .. | .. | .. | p | .. | .. |
| 18. Proper cooling time and temperatures. | | .. | .. | .. | p | .. | .. |
| 19. Proper hot holding temperatures. | | .. | .. | .. | p | .. | .. |
| 20. Proper cold holding temperatures. | | .. | .. | p | .. | .. | .. |
| 21. Proper date marking and disposition. | | .. | .. | .. | p | .. | .. |

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

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| 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 | .. | .. | .. |
| 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. | | .. | .. | .. | p | .. | .. |
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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
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
37. Contamination prevented during food preparation, storage and display.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
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
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	p	..
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
Fail Notes	4-302.14 Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No sanitizer test kit available for checking chlorine sanitizers at time of inspection COS-Corrected on site Facility accessed chlorine test strips to correct.]					
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

This item has Notes. See Footnote 8 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Facility uses a Coleman hot water unit and water tub for handwashing

Footnote 2

Notes:

A prepared beverage stand preparing fruit drinks and flavored waters. No PHF foods served.

Footnote 3

Notes:

All beverages prepared fresh squeezed

Footnote 4

Notes:

Facility carries water well approval from Butler county

Footnote 5

Notes:

Facility uses a tent for business facility has sides for tent that can be used during times of high wind or other weather issues.

Footnote 6

Notes:

Facility uses a 3 food safe tub setup for dish washing at facility. Facility ok to operate under 4-301.12 (C) (6) Recepticals that substitute for the compartments of a multicompartement sink . Operators must file a request for approval of this practice by sending a variance request to FSL@kda.ks.gov or by mail to Kansas Department of Agriculture Topeka office (address located on front of inspection) Request must reference 4-301.12 (C) (6) and include specific directions for use of 3 food safe tubs in place of a 3 compartment sink.

Footnote 7

Notes:

returning all waste to their sanitary sewer in Butler county.

Footnote 8

Notes:

Facility approved to operate and is operating at Oldtown Farmers Market in Wichita Kansas