

**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:** 8/7/2013      **Business ID:** 105520FE  
**Business:** FLINTHILLS NATIONAL GOLF CLUB

**Inspection:** 07002548  
**Store ID:**  
**Phone:** 3167337272  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

1 FLINT HILLS NATIONAL DR  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/07/13	10:30 AM	02:30 PM	4:00	0:10	4:10	0	
<b>Total:</b>			4:00	0:10	4:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 3      Priority foundation(Pf) Violations 2

Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 3000

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

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

<i>Fail Notes</i>	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Upstairs bar handwash sink is not stocked with disposable towels COS-Corrected on site manager restocked.]</i>
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Approved Source	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 9. Food obtained from approved source.                                     | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 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
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|-----------------------------------|-------------------|---|----|----|---|----|
| 13. Food separated and protected. | ..                | p   | .. | .. | p | .. |
| <i>Fail Notes</i>                 | 3-302.11(A)(1)(b) | <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.<br/>[In kitchen walk in cooler raw cracked eggs in 3 food safe jugs stored over ready to eat produce COS-Manager relocated eggs to lower shelf. Eggs were only violation of 10 raw items observed so FWL issued.]</i> |    |    |   |    |

- |   |    |   |    |    |   |    |
|---|----|---|----|----|---|----|
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. |
|---|----|---|----|----|---|----|

<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>		
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [5 plates in kitchen on clean dish rack with dried on and loose food particals COS-Manager took to kitchen for recleaning Facility has 100's of clean dish items so FWL issued. In kitchen reach in freezer seals dirty COS-seals cleaned by Employee ]</i>

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|---|---|----|----|----|----|----|
| 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  | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.                           | .. | .. | p  | .. | .. | .. |
| 18. Proper cooling time and temperatures.                                  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 19. Proper hot holding temperatures.                                       | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 20. Proper cold holding temperatures.                                      | .. | p  | .. | .. | p  | .. |

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In refrigerator by retail area with ambient air 46.4 Milk 50, mashed potatoes 48, 1/2 and 1/2 48 COS-Manager discarded VD On kitchen counter Butter 58 COS-Manager discarded VD ]</i>
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21. Proper date marking and disposition. .. p .. .. ..

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

22. Time as a public health control: procedures and record. .. .. p .. ..

***This item has Notes. See Footnote 7 at end of questionnaire.***

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p .. .. ..

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. .. .. p .. ..

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 ..

GOOD RETAIL PRACTICES	Y	N	O	A	C	R
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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 .. ..

<i>Fail Notes</i>	3-501.13(B) <i>TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F). [At food preparation sink raw hamburger in food safe bags being thawed in standing water COS-Employee turned water on ]</i>
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34. Thermometers provided and accurate. .. p .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
<p><i>Fail Notes</i>   4-204.112(A) <i>Temperature Measuring Devices (Sensor Location) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.</i> [2 Down stairs freezers do not have a thermometer for ambient air. ]</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	..	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	p	..	..	..	..
<p><i>Fail Notes</i>   3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i> [Wet wiping cloths in kitchen stored in container containing less than 100ppm quaternary sanitizer. ]</p>						
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	..	..	..	..
<p><i>Fail Notes</i>   3-304.12(C) <i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency.</i> [In kitchen 2 knives stored between make tables stored on surfaces that are not visibly clean and have dried on partials on the side surface of the coolers.  ]</p>						
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..
<p><i>Fail Notes</i>   4-901.11(A) <i>Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD.</i> [Cambro pans on clean dish rack stacked wet]</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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 8 at end of questionnaire.</i></b>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	p	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Coke refrigerator in front of walk in cooler seals on doors cracked and broken]</i>
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- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p  | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.                                      | .. | p  | .. | .. | .. | .. |

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Downstairs walk in cooler used for beverage storage walls and condensor unit dirty with dried on dust and dirt.]</i>
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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 9 at end of questionnaire.***

<i>Fail Notes</i>	5-203.15	<i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. [Facility coke machine carbonator has no backflow prevention available Facility has 10 days to have backflow prevention installed Facility has coke scheduled in 8/7/2013 for service on the coke owned system Manager will inquire. ]</i>
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Cold water facet on mop service sink leaking ]</i>

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

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

***This item has Notes. See Footnote 10 at end of questionnaire.***

EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>	
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>	

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Reminded facility that all food used for customer service must come from approved vendors. Facility had jar of plum jam in bakers cooler made by an individual.

## **Footnote 2**

### **Notes:**

Discussed with facility about metal pans with tape on outside of pans in clean dish rack COS-Manager had pans cleaned

## **Footnote 3**

### **Notes:**

Cooling ribeye steaks 55 cooked 1 hour earlier

## **Footnote 4**

### **Notes:**

Pork chops 146, Chicken 138, 141, Scalloped potatoes 188, Tomato basil soup 167,

## **Footnote 5**

### **Notes:**

Reach in coolers air 42.2, 41.2,38.6, 40.1, Freezer air ok, Eggs 39, sliced cheese 43, Sliced tomatoes 38, HAm salad 34, Chicken salad 39, Cut lettuce 41, Sliced ham 41, Sliced turkey 42, Pork chops 40.5, Walk in cooler air 40.6, Steak soup 34, Salad 41, Bulk ham 39.8, Turkey raw 40.6, Raw chicken 39.6, Hamburgers 40.4, Bar reach in cooler air 42.6, down stairs walk in coolers air 43, Eggs 47,

## **Footnote 6**

### **Notes:**

facility produces most food items and uses them within 24 hours

## **Footnote 7**

### **Notes:**

Discussed with manager about time as a control in pre - cooking french fries. (Blanching)

## **Footnote 8**

### **Notes:**

Discussed storage of corn on the cob in grocery bags in walk in cooler

## **Footnote 9**

### **Notes:**

Facility mop service sink has splitter used to service chemical service station Recommended to manager facility needs to add additional back flow prevention to fresh water side of facet to protect water supply or leave hose detached Functioning Backflow is available at facet upstream from fresh water supply.

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 10**

### **Notes:**

Inspection conducted jointly with KDA #33

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 8/7/2013      **Business ID:** 105520FE  
**Business:** FLINTHILLS NATIONAL GOLF CLUB

**Inspection:** 07002548  
**Store ID:**  
**Phone:** 3167337272  
**Inspector:** KDA07  
**Reason:** 01 Routine

1 FLINT HILLS NATIONAL DR  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/07/13	10:30 AM	02:30 PM	4:00	0:10	4:10	0	
Total:			4:00	0:10	4:10	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product   Milk   Qty   1   Units   Gallon   Value \$   6.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   Assorted food items from reach in refrigerator   Qty   5   Units   each   Value \$   50.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   Butter   Qty   4   Units   lbs   Value \$   20.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

