

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
Good Hygienic Practices									
4. Proper eating, tasting, drinking, or tobacco use	p			
5. No discharge from eyes, nose and mouth.	p			
Preventing Contamination by Hands									
6. Hands clean and properly washed.	p			
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	p	p	..			
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8. Adequate handwashing facilities supplied and accessible.	p			
Approved Source									
9. Food obtained from approved source.	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
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									
13. Food separated and protected.	p			
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..			
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p			
Potentially Hazardous Food Time/Temperature									
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			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>									
21. Proper date marking and disposition.	..	p	p	..			

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [in backroom refrigerator on west wall facility prepared mashed potatoes date marked 10/21 expired OS-Discarded by employee VD, In back room refrigerator on west wall facility prepared tartar sauce date marked 9/13 expired COS-Employee discarded VD.]</i>
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22. Time as a public health control: procedures and record. p

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

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 p ..

<i>Fail Notes</i>	3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [Chili cooked less than 1 hour earlier 130 being cooled in refrigerator on west wall in back kitchen area cooled in large plastic ice cream tub with attached lid COS-employee transfered chili into shallow metal pans and covered with plastic that is vented.]</i>
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Food Temperature Control	Y	N	O	A	C	R
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Fail Notes | 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.*
[Chili cooked less than 1 hour earlier 130 being cooled in refrigerator on west wall in back kitchen area cooled in large plastic ice cream tub with attached lid COS-employee transfered chili into shallow metal pans and covered with plastic that is vented.]

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|-------------------------------------------------|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | p | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | .. | p | .. | .. | .. | .. |

Fail Notes | 4-302.12(A) *Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures.*
[Facility has no thermometers available for checking internal temperatures of cold thin foods The thermometer the facility has available measured 50-550 and don't have ability to check cooler temperatures of thin foods. Facility must get a thermometer available by 10 day follow-up]

Food Identification	Y	N	O	A	C	R
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| 35. Food properly labeled; original container. | .. | p | .. | .. | .. | .. |
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Fail Notes | 3-302.12 *Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.*
[In back kitchen container of bulk flour not labeled]

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 | .. | .. | .. | .. |

Fail Notes | 3-304.14(B)(1) *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.*
[Towels in water under grill not stored in sanitizer COS-employee added chlorine bleach to 100ppm Chlorine (Parts per million)]

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| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |
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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 | .. | .. | .. | .. |

Fail Notes | 4-901.11(B) *Equipment/utensils (Cloth drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS may not be cloth dried, except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.*
[employee observed cloth drying cups at 3 compartment sink]

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|------------------------------------------------------------|---|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
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Proper Use of Utensils	Y	N	O	A	C	R
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44. Gloves used properly.	p
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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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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	p
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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. [Artic air refrigerator seals broken]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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47. Non-food contact surfaces clean.	p
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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
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49. Plumbing installed; proper backflow devices.	..	p
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<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Drain under 3 compartment sink leaking into pan.]</i>
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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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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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<i>Fail Notes</i>	6-201.11	<i>Except as specified under § 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE. [Dish area made of ply wood that is not smooth or cleanable creating bacteria breeding area when the wood gets wet.]</i>
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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:

Walmart and Sams

Footnote 2

Notes:

Hamburger 165

Footnote 3

Notes:

Potatoes 133, vegetable soup 156, white gravy 138, potato soup 183,

Footnote 4

Notes:

Facility has multiple items in make table that were cut less than 30 minutes earlier cooling in make table. (tomatoes, sliced lettuce cut)
Reach in cooler air 41, 42, 43, ground beef 43, milk 41, chicken breast 41, gravy 42, tomatoes 42,

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/29/2013 **Business ID:** 112244FE
Business: COUNTRY BURGER ETC

214 W 4TH ST
 BELLE PLAINE, KS 67013

Inspection: 07002653
Store ID:
Phone: 6204885444
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/29/13	11:25 AM	01:45 PM	2:20	0:10	2:30	0	
Total:			2:20	0:10	2:30	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 mashed potatoes Qty 1 Units lbs Value \$ 10.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Facility prepared Tartar sauce Qty 0.25 Units lbs Value \$ 2.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

