

**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:** 1/28/2014      **Business ID:** 117470FE  
**Business:** GATORS TAIL (THE)

**Inspection:** 07002799  
**Store ID:**  
**Phone:** 6203076135  
**Inspector:** KDA07  
**Reason:** 10 Licensing  
**Results:** No Follow-up

609 W MADISON  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/28/14	01:50 PM	03:20 PM	1:30	0:05	1:35	0	
<b>Total:</b>			1:30	0:05	1:35	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   Yes    
 Priority(P) Violations   0   Priority foundation(Pf) Violations   0   Left App.   No   Lic. Approved   Yes    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   1097    
 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

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<b>Good Hygienic Practices</b>	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   "   "   "   "   " |

<b>Preventing Contamination by Hands</b>	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.***

<b>Approved Source</b>	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   "   " |

<b>Protection from Contamination</b>	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   "   "   "   "   " |

<b>Potentially Hazardous Food Time/Temperature</b>	Y   N   O   A   C   R
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|--|-----------------------|
| 16. Proper cooking time and temperatures.                                  | "   "   "   p   "   " |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |                       |
| 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   "   "   "   "   " |

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

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|---|-----------------------|
| 21. Proper date marking and disposition.                    | "   "   p   "   "   " |
| 22. Time as a public health control: procedures and record. | "   "   "   p   "   " |

<b>Consumer Advisory</b>	Y   N   O   A   C   R
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|--|-----------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | "   "   "   p   "   " |
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<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
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| 24. Pasteurized foods used; prohibited foods not offered. | "   "   p   "   "   " |
|---|-----------------------|

<b>Chemical</b>	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   "   "   "   "   " |

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

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y   N   O   A   C   R
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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	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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>   4-302.12(B)   <i>Pf - Food Temperature Measuring Devices (Thin Probe) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. [No thermometer available in facility for measuring thin foods COS-Corrected on site owner purchased thermometer ]</i>						
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	..	..	..
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	..	..	..	..
<i>Fail Notes</i>   4-903.11(B)   <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Open pizza oven in backroom with out food safe cover ]</i>						
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	..	..	..	..	..
47. Non-food contact surfaces clean.	p	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R

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Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
	49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..
<i>Fail Notes</i>	5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [No functioning mop service sink available in facility. Facility purchased and is using a micro fiber mop with detachable head for laundering. Facility can do this practice with an approved variance from Kansas Department of Agriculture Topeka office. Application can be made by filling out provided form and emailing it to FSL@kda.ks.gov. Facility has until 45-90 day routine inspection to apply for a variance or have a mop service sink installed.]</i>						
	50. Sewage and waste water properly disposed.	p	..	..	..	..	..
	51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
<i>Fail Notes</i>	6-501.19 <i>Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed. [Both mens and womens toilet room doors were propped open without maintenance service being conducted in either room.]</i>						
	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	..	..	..	..
<i>Fail Notes</i>	6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [No light cover or Shatter proof bulb in walk in cooler ]</i>						

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

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22 Focus On Food Safety Manual (on the Website) [Manual]</i>
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## **Footnote 1**

### **Notes:**

Facility is using 1st bay of handwash sink as handwash sink. Facility is installing a handwash sink at the end of the 4 compartment sink and dividing the 1st bay with a temporary divider to protect dishes.

## **Footnote 2**

### **Notes:**

Facility is cook to order using microwaves and a pizza oven.

## **Footnote 3**

### **Notes:**

Tomato juice 38.6, Half & Half 40.6

## **Footnote 4**

### **Notes:**

walk in cooler air 36.6