

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: 9/12/2012 **Business ID:** 95787FR
Business: CAROLYN'S ESSENHAUS

Inspection: 10003763
Store ID:
Phone: 6205384711
Inspector: KDA10
Reason: 01 Routine
Results: No Follow-up

104 E MAIN PO BOX 24
 ARLINGTON, KS 67514

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/12/12	09:00 AM	10:10 AM	1:10	1:30	2:40	0	
Total:			1:10	1:30	2:40	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 2 Lic. Insp. No
 Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

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						
4. Proper eating, tasting, drinking, or tobacco use	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i>	2-301.14(G)* CRITICAL - When to Wash Hands - Between working with raw food and ready-to-eat food [Employee grabbed and cracked two raw shell eggs onto the grill and then grabbed two ready to eat biscuits without waging hands and changing gloves. Corrected on Site - Interrupted and Educated]					
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.	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
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
<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	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i>	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Flats of raw shell eggs, stored on ice, were 61 degrees F. Corrected on Site - Educated. Note: The top flats were not in contact with the ice. Owner was educated on time public health control. Items will be used or removed prior to 4 hours.]					
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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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|---|-----------------|
| 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 |
| 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; no unauthorized persons. | 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. | p |
| 43. Single-use and single-service articles: properly used. | p |
| 44. Gloves used properly. | .. p p .. |

<i>Fail Notes</i>	3-304.15(A)	<i>Single-use gloves only used for one task [Employee did not change gloves between handling raw shell eggs and ready to eat biscuits. Corrected on Site - Educated]</i>
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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-
Critical items | p |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical items | .. p |

<i>Fail Notes</i>	4-101.19	<i>Nonfood contact surfaces subject to food soiling made of durable, impermeable material [Wood shelf, below Toastmaster Convection Oven, is not impervious to water.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-501.11() *Equipment in good repair/adjustment
[Kitchen freezer is cracked on the inside door covering.]*

46. Warewashing facilities: installed, maintained, and used; test strips. p

47. Non-food contact surfaces clean. . . p

Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean
[Toaster Convection Oven has crumb build up.]*
4-602.13 *Nonfood-contact surfaces cleaned at frequency to prevent buildup of
residue
[Storage containers for knives and spoons, above Kitchen steam
table, have grease build up.]*

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. 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.

Fail Notes | 6-501.12(A) *Physical facilities clean
[Oscillating fan, aimed at Bakery prep table, has dust build up.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided . . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chlorine Sanitizer 50 parts per million in dishwashing machine.

Footnote 2

Notes:

Omlet 166, Omlet 168, Sausage Patties 188, Fried Egg 185 (Leaving Grill)

Footnote 3

Notes:

Sausage Gravy 180 (Steam Table)

Footnote 4

Notes:

Buttermilk 40, Milk 41, Roast Beef 38, Pea Salad 38, Raw Chicken 37, Raw Hamburger Patty 37, Raw Bacon 37, Creamy Cucumbers 38 (Walk in Cooler)
Sliced Ham 43, Raw Hamburger Patties 43, Shredded Lettuce 43 (Kitchen Reach in Cooler)
Soft Serve 38 (Ice Cream Machine)
Cream Pies 42, Condiments 42 (Dining Reach in Cooler)
Freezers OK