

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: 8/13/2013 **Business ID:** 116424FE
Business: ROADRUNNER CAFE
 416 W Main
 416 W MAIN
 ANTHONY, KS 67003

Inspection: 10004123
Store ID:
Phone: 6208425222
Inspector: KDA10
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/13/13	09:45 AM	01:00 PM	3:15	0:30	3:45	0	
Total:			3:15	0:30	3:45	0	

FOOD ESTABLISHMENT PROFILE

Physical Address _____ City Anthony
416 W Main _____ Zip 67003
 Owner _____ License Type FSR
 Risk Category RAC# 06 High Risk RAC/Size Confirmed Size Range Under 5,000 sq feet
 Insp. Notification Print _____ Lic. Insp. Yes
 Priority(P) Violations 7 Priority foundation(Pf) Violations 3 Left App. No Lic. Approved Yes
 Certified Manager on Staff Address Verified Actual Sq. Ft. 400
 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.

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p	p	..
<i>Fail Notes</i> 2-401.11 <i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [Employee beverage, without a lid or straw, was stored on a shelf directly above the Prep Table. Corrected on Site - Removed]</i>						
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.
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	p	p	..
<i>Fail Notes</i> 3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Employee grabbed toast with bare hands and placed on plate for customer order. Corrected on Site - Interrupted/Educated and Discarded]</i>						
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [Containers of raw beef were stored directly above a package of spinach in the Reach in Cooler - Corrected on Site - Rearranged]</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. [Containers of raw beef were stored directly above a package of shredded cheese in the Reach in Cooler. Corrected on Site - Rearranged]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
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Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[Kitchen microwave has dried food splattered on the interior ceiling. Corrected on Site - Cleaned]</i></p>
	4-602.11(E)(4)	<p><i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i> <i>[Ice machine has mold build up along the inside ledge.]</i></p>

15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

17. Proper reheating procedures for hot holding.	p
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18. Proper cooling time and temperatures.	..	p	p	..
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Fail Notes	3-501.14(A)(1)	<p><i>P - Cooling PHF/TCS (Reach 70°F within the first 2 hours) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 2 hours from 57°C (135°F) to 21°C (70°F) [must cool from 135°F to 41°F in no more than 6 hours total]</i> <i>[Sausage patties, cooked at 7:00 am (8/13/13) was at 73.2 degrees F at 10:15 am. Corrected on Site - Discarded]</i></p>
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19. Proper hot holding temperatures.	p
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20. Proper cold holding temperatures.	..	p	p	..
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This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes	3-501.16(A)(2)	<p><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.</i> <i>[In ice bath on Prep Table: sliced tomatoes 57.1, shredded lettuce 54.7 and shredded cheese 50.5 (all degrees F). Note: Employee stated items had been out for 1 hour (ice was melted). Corrected on Site - Added ice to completely surround the containers.</i> <i>In the (top) Reach in Cooler: shredded lettuce 54, partially cooked bacon 59.9, egg/milk mix 48.4, salsa 49.7 (all degrees F). Note: Employee stated all items had been in the cooler for more than 2 hours. Corrected on Site - Discarded]</i></p>
	3-501.16(B)	<p><i>P - PHF/TCS Cold Holding (Shell EGGS) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less.</i> <i>[Raw shell eggs were stored in a Reach in Cooler which had an ambient temperature of 56.3 degrees F. Note: Raw shell egg internal temperature was 51 degrees F.]</i></p>

21. Proper date marking and disposition.	p
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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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
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
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
27. Compliance with variance, specialized process and HACCP plan.		p
GOOD RETAIL PRACTICES							
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
<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The (top) Reach in Cooler had an ambient temperature of 56.3 degrees F. Note: All PHF were discarded (see # 20) FYI: There is two other (working) coolers available for cold holding.]</i>					
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	p	..
<i>Fail Notes</i>	3-302.12	<i>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 the cabinet above the 3 vat sink, there was a single use foam container (clam shell) storing a white powder. One employee stated it was flour, the other employee stated powdered sugar. Corrected on Site - Discarded]</i>					
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		..	p
<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [Entrance door has a gap along the top (1/4").]</i>					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination

Y N O A C R

<i>Fail Notes</i>	6-202.15(D)	<p><i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means.</i></p> <p><i>[The screen is loose along the west side (from top to bottom) from the basement screen door. Note: Dry goods storage area with ice machine and two freezers.]</i></p>
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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)	<p><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></p> <p><i>[A wiping cloth, for non food contact surfaces, was stored in a solution of soap/water/bleach (bucket stored below the dining counter). Corrected on Site - Removed and mixed a chlorine solution of 100 parts per million.]</i></p>
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40. Washing fruits and vegetables. p

Proper Use of Utensils

Y N O A C R

41. In-use utensils: properly stored. . . p

<i>Fail Notes</i>	3-304.12(C)	<p><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></p> <p><i>[Ice scoop was stored in a container (on top of ice machine) with dried crumbs.]</i></p>
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42. Utensils, equipment and linens: properly stored, dried and handled. . . p

<i>Fail Notes</i>	4-903.11(A)	<p><i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.</i></p> <p><i>[Kitchen utensils, stored as clean, were kept in a drawer with grease and grime build up.]</i></p>
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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 p . .

<i>Fail Notes</i>	4-101.11(A)	<p><i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i></p> <p><i>[Unpackaged tator tots and (bulk) flour were store in non-food grade plastic containers (Sterilite). Corrected on Site - Removed Note: Containers had a picture of shoe storage on the side.]</i></p>
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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 | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Rubber spatula, stored as clean in drawer, had multiple cracks along the edge. Corrected on Site - Trimmed edges The Prep Table has open seams. Note: Employee was placing a small cutting board on top for slicing/cutting/chopping. (See #45b)]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p

Fail Notes | 4-501.12 *Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [Two small cutting boards, stored at Prep Table, had deep cuts/gouges.]*

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

Fail Notes | 4-501.16(A) *A WAREWASHING sink may not be used for handwashing. [Employee washed hands in the 3 vat sink. Corrected on Site - Interrupted/Educated]*

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

Fail Notes | 4-602.13 *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [The storage refrigerator has dried food and grime 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. 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 4 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Owner: Candoo LLC

Footnote 2

Notes:

Eggs 162.1 (Plate)

Footnote 3

Notes:

Raw Chicken 32.4 (West Reach in Cooler)

Sliced Ham 42.8 (East Reach in Cooler)

Footnote 4

Notes:

No certified manager on staff.

Accompanied by KDA 49 during the inspection.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 8/13/2013 **Business ID:** 116424FE
Business: ROADRUNNER CAFE
 416 W Main
 416 W MAIN
 ANTHONY, KS 67003

Inspection: 10004123
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 08/23/13

Inspection Report Number 10004123 Inspection Report Date 08/13/13

Establishment Name Roadrunner Cafe

Physical Address _____ City Anthony

416 W Main Zip 67003

Additional Notes and Instructions