

**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:** 8/28/2013      **Business ID:** 116424FE  
**Business:** ROADRUNNER CAFE  
 416 W Main  
 416 W MAIN  
 ANTHONY, KS 67003

**Inspection:** 10004132  
**Store ID:**  
**Phone:** 6208425222  
**Inspector:** KDA10  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/28/13	10:30 AM	12:00 PM	1:30	0:30	2:00	0	
<b>Total:</b>			1:30	0:30	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

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

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](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.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<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.          | .. | .. | .. | .. | .. | .. |

Preventing Contamination by Hands	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 6. Hands clean and properly washed.  | .. | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p  | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | .. | .. | .. | .. | .. | .. |

Approved Source	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 9. Food obtained from approved source.                                 | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.                               | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                    | .. | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | .. | .. | .. |

Protection from Contamination	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 13. Food separated and protected.                 | p  | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p  | .. | .. | .. | p  |

<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.                  [Tongs and a (ice cream/potato) scoop, stored as clean in Kitchen drawer, had dried on food build up. FYI: 2 of 15 items. Corrected on Site - Removed and placed in warewashing area.                  Soil build up along the top of the door ledge for the ice machine.                  Note: If door is opened completely this soil would fall directly into the ice machine.]</i>
	4-602.11(E)(4)	<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.                  [Mold build up on the plastic shield inside the ice machine.]</i>

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|---|----|----|----|----|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures.        | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures.        | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures.             | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures.            | .. | p  | .. | .. | p  | p  |

***This item has Notes. See Footnote 1 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. [An opened package of shredded lettuce was 48 degrees F inside the (top) Reach in Cooler. Note: Employee stated he was unsure how long the lettuce had been out of temperature and that it had been placed in the cooler 8/27/13. Corrected on Site - Discarded FYI: This is the only PHF in the Reach in Cooler.]</i>
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|---|----|----|----|----|----|----|
| 21. Proper date marking and disposition.                    | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |

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

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

Chemical	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | .. | .. | .. | .. | .. |

Conformance with Approved Procedures	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

GOOD RETAIL PRACTICES
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Safe Food and Water	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required.                 | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source.                   | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |

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>	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 52.5 degrees F. Note: There is two other working coolers on site.]</i>
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|---|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used.              | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate.         | .. | .. | .. | .. | .. | .. |

Food Identification	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 35. Food properly labeled; original container. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

Prevention of Food Contamination	Y	N	O	A	C	R
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|---|----|---|----|----|----|---|
| 36. Insects, rodents and animals not present. | .. | p | .. | .. | .. | 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. [The entrance door (to the facility) has a 1/4" gap along the top side.]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<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 basement screen door is loose/torn along the west side (from top to bottom). Note: The basement is for storing dry goods, ice machine and two freezers.]</i></p>
	6-501.111(A)	<p><i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.</i></p> <p><i>[Flies, too numerous to count, throughout the basement storage area. Note: area for storing dry goods, ice machine and two freezers.]</i></p>

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.   | .. | .. | .. | .. | .. | .. |
| 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>[Wiping cloths were stored in a chlorine mixture that tested &lt; 50 parts per million. Note: Bucket was stored below the dining counter and is used on non-food contact surfaces (as per employee). ]</i></p>
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|------------------------------------|----|----|----|----|----|----|
| 40. Washing fruits and vegetables. | .. | .. | .. | .. | .. | .. |
|------------------------------------|----|----|----|----|----|----|

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.              | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly.   | .. | .. | .. | .. | .. | .. |

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 | .. | .. | .. | 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 seasoning (flour/salt/pepper) mixture were stored in non-food grade Sterilite plastic containers. ]</i></p>
	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[The Prep Table (hard wood) has open seams. FYI: Employee stated they use a small cutting board on top of the Prep Table for slicing/cutting/chopping. Area also stores sliced tomatoes, shredded cheese and shredded lettuce in iced containers during breakfast and lunch rush. ]</i></p>

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|---|---|----|----|----|----|----|
| 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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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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<i>Fail Notes</i>	4-602.13	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [The storage refrigerator/freezer has grime build up on the inside.]</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.	..	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	..	..	..	..	..	..
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50. Sewage and waste water properly disposed.	..	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	..	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	..	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	..	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	..	..	..	..	..	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Ham 43 (Reach in Cooler - Bottom)

## **Footnote 2**

### **Notes:**

No certified manager on staff.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 8/28/2013      **Business ID:** 116424FE  
**Business:** ROADRUNNER CAFE  
 416 W Main  
 416 W MAIN  
 ANTHONY, KS 67003

**Inspection:** 10004132  
**Store ID:**  
**Phone:** 6208425222  
**Inspector:** KDA10  
**Reason:** 02 Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
08/28/13	10:30 AM	12:00 PM	1:30	0:30	2:00	0	
Total:			1:30	0:30	2:00	0	

**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 \_\_\_\_\_

Inspection Report Number 10004132                      Inspection Report Date 08/28/13

Establishment Name      Roadrunner Cafe

Physical Address                      \_\_\_\_\_      City Anthony

416 W Main                                      Zip 67003

Additional Notes and Instructions      

Follow up inspection will be determined by the Topeka Office

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 8/28/2013      **Business ID:** 116424FE  
**Business:** ROADRUNNER CAFE  
 416 W Main  
 416 W MAIN  
 ANTHONY, KS 67003

**Inspection:** 10004132  
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**Phone:** 6208425222  
**Inspector:** KDA10  
**Reason:** 02 Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/28/13	10:30 AM	12:00 PM	1:30	0:30	2:00	0	
Total:			1:30	0:30	2:00	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**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 Shredded lettuce Qty 0.5 Units lbs Value \$ 1.50

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A