

**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:** 9/13/2013      **Business ID:** 107744FE  
**Business:** KRISTY'S KAFE

**Inspection:** 10004148  
**Store ID:**  
**Phone:** 6208423722  
**Inspector:** KDA10  
**Reason:** 01 Routine  
**Results:** No Follow-up

110 W MAIN  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/13/13	10:35 AM	12:15 PM	1:40	0:05	1:45	0	
<b>Total:</b>			1:40	0:05	1:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 1      Priority foundation(Pf) Violations 2

Certified Manager on Staff       Address Verified       Actual Sq. Ft. 3000

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

# 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.          | p | .. | .. | .. | .. | .. |

Preventing Contamination by Hands	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 | .. | .. | .. | .. | .. |

Approved Source	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  | .. | .. |

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

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

Fail Notes	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. [West microwave had dried pizza sauce splattered across the interior ceiling. Corrected on Site - Cleaned]</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. [The ice machine has mold build up throughout the inside cavity.]</i>
	4-702.11	<i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [Wiping cloths, used on food contact surfaces, were stored in a mixture of detergent and water. Corrected on Site - Educated / Discarded]</i>

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

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

***This item has Notes. See Footnote 2 at end of questionnaire.***

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|---|---|----|----|----|----|----|
| 18. Proper cooling time and temperatures. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

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

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|--------------------------------------|----|----|---|----|----|----|
| 19. Proper hot holding temperatures. | .. | .. | p | .. | .. | .. |
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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20. Proper cold holding temperatures.		p	..	..	..	..	..
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***This item has Notes. See Footnote 4 at end of questionnaire.***

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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23. Consumer advisory provided for raw or undercooked foods.		..	..	..	p	..	..
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		..	..	..	p	..	..
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		..	..	..	p	..	..
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26. Toxic substances properly identified, stored and used.		..	p	..	..	..	..
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<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Wiping clothes were stored in an unlabeled bucket of pink solution. Note: Employee produced master container of detergent. Corrected on Site - Discarded]</i>
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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
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Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.		..	..	..	p	..	..
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29. Water and ice from approved source.		p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.		..	..	..	p	..	..
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Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.		p	..	..	..	..	..
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32. Plant food properly cooked for hot holding.		p	..	..	..	..	..
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***This item has Notes. See Footnote 5 at end of questionnaire.***

33. Approved thawing methods used.		p	..	..	..	..	..
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34. Thermometers provided and accurate.		p	..	..	..	..	..
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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.		p	..	..	..	..	..
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37. Contamination prevented during food preparation, storage and display.		p	..	..	..	..	..
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38. Personal cleanliness.		p	..	..	..	..	..
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39. Wiping cloths: properly used and stored.		p	..	..	..	..	..
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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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

<i>Fail Notes</i>	4-501.12	<i>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. [The cutting board at the east Make Table has deep cuts/gouges.]</i>
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|---|--|---|----|----|----|----|----|
| 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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|--|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. |

<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. [In prep area there is one ceiling light without protection and another that is lacking end caps to secure the protective sleeve. ]</i>
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Administrative/Other		Y	N	O	A	C	R
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|----------------------|--|---|----|----|----|----|----|
| 55. Other violations |  | p | .. | .. | .. | .. | .. |
|----------------------|--|---|----|----|----|----|----|

***This item has Notes. See Footnote 6 at end of questionnaire.***

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Chlorine sanitizer 100 parts per million in dishwashing machine.

## **Footnote 2**

**Notes:**

Meat Pizza 191 (Leaving Oven)

## **Footnote 3**

**Notes:**

Noodles 36 (Walk in Cooler)

## **Footnote 4**

**Notes:**

Milk 37 (Reach in Cooler)

Shredded Cheese 42 (west Make Table)

Shredded Lettuce 41 (east Make Table)

Ham 36 (Walk in Cooler)

## **Footnote 5**

**Notes:**

Baked Potato Pizza 167 (Leaving Oven)

## **Footnote 6**

**Notes:**

No certified food manager on staff.

## FIELD WARNING LETTER

**Insp Date:** 9/13/2013      **Business ID:** 107744FE  
**Business:** KRISTY'S KAFE

110 W MAIN  
ANTHONY, KS 67003

**Inspection:** 10004148  
**Store ID:**  
**Phone:** 6208423722  
**Inspector:** KDA10  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/13/13	10:35 AM	12:15 PM	1:40	0:05	1:45	0	
Total:			1:40	0:05	1:45	0	

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.