

**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:** 3/11/2014      **Business ID:** 95664FE  
**Business:** DAISY MAE'S CAFE

**Inspection:** 10004265  
**Store ID:**  
**Phone:** 6204429877  
**Inspector:** KDA10  
**Reason:** 01 Routine  
**Results:** Follow-up

511 W MADISON  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/11/14	10:00 AM	01:30 PM	3:30	1:45	5:15	0	
<b>Total:</b>			3:30	1:45	5:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 8      Priority foundation(Pf) Violations 2

Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 6000

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

<b>Good Hygienic Practices</b>	Y   N   O   A   C   R
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4. Proper eating, tasting, drinking, or tobacco use ..   p   ..   ..   p   ..

*Fail Notes*    2-401.11    *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.  
[There was an employee beverage, without a lid or straw, stored at the kitchen Make Table. Corrected no Site - Removed]*

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   ..   ..   p   ..

*Fail Notes*    2-301.14(G)    *P - Wash Hands (Raw to RTE) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and when switching between working with raw FOOD and working with READY-TO-EAT FOOD  
[An employee grabbed a raw shell egg and then a ready to eat slice of cheese, to complete a customer order, without washing hands in between. Corrected on Site - Discarded cheese and washed hands.]*

2-301.14(H)    *P - Wash Hands (Gloves) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and before donning gloves for working with FOOD  
[An employee was working with soiled dishes and then removed clean dishes from the dishwashing machine, with no handwash in between. Corrected on Site - Educated and placed dish back into soiled stack]*

7. No bare hand contact with RTE foods or approved alternate method properly followed. ..   p   ..   ..   p   ..

*Fail Notes*    3-301.11(B)    *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.  
[An employee touched a piece of toast, with bare hand, to complete a customer order. Corrected on Site - Discarded toast]*

8. Adequate handwashing facilities supplied and accessible. p   ..   ..   ..   ..   ..

<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   ..   ..   p   ..

*Fail Notes*    3-302.11(A)(1)(b)    *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.  
[There was an opened container of raw shell eggs stored above an opened container of shredded cheese in the kitchen refrigerator. Corrected on Site - Rearranged]*

14. Food-contact surfaces: cleaned and sanitized. ..   p   ..   ..   ..   ..

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y   N   O   A   C   R
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*Fail Notes* | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.  
[The kitchen microwaves (two) had dried food splattered across the interior ceiling. ]*

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    ..    ..    ..    ..    ..

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

17. Proper reheating procedures for hot holding.      ..    ..    p    ..    ..    ..

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

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

19. Proper hot holding temperatures.      p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

20. Proper cold holding temperatures.      ..    p    ..    ..    p    ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

*Fail Notes* | 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.  
[There was a container of potato salad, prepared on site, at 47 degrees F in the Walk in Cooler. Note: Employee stated it was prepared on 3/9 and had not been used and/or outside the Walk in Cooler since preparation. Corrected on Site - Discarded  
On the salad bar: pea salad 49, pasta salad 49 and diced tomatoes 51. Note: Employee stated items were removed from the Walk in Cooler at 10:30 am. Items were marked to discard at 2:30 pm.]*

21. Proper date marking and disposition.      ..    p    ..    ..    p    ..

*Fail Notes* | 3-501.18(A)(1) *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.  
[There was a container of egg salad, prepared on site, with a date mark of 3/4 (in kitchen refrigerator). Note: Employee stated 3/4 was the date of preparation. Corrected on Site - Discarded]*

22. Time as a public health control: procedures and record.      ..    ..    ..    p    ..    ..

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

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

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    ..    ..    ..    ..

*Fail Notes* | 7-206.12 *P - Rodent bait shall be contained in a covered, tamper-resistant bait station.  
[There is two packages of rodent bait, not stored in a tamper resistant container (in Dining are closet). ]*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<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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28. Pasteurized eggs used where required.      ..    ..    ..    p    ..    ..

29. Water and ice from approved source.      p    ..    ..    ..    ..    ..

30. Variance obtained for specialized processing methods.      ..    ..    ..    p    ..    ..

<b>Food Temperature Control</b>	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	3-501.15(A)	<i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [The salad bar has an ambient temperature of 56 degrees F.]</i>
	3-501.15(B)	<i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD. [In the Walk in Cooler there was sealed containers of pea salad 49 degrees F, corn salad 54 degrees F and macaroni salad 57 degrees F. Note: Employee stated that all items had been prepared 3/11/14 at 10:00 am. All lids were removed from containers.]</i>

32. Plant food properly cooked for hot holding.      ..    ..    p    ..    ..    ..

33. Approved thawing methods used.      p    ..    ..    ..    ..    ..

34. Thermometers provided and accurate.      p    ..    ..    ..    ..    ..

<b>Food Identification</b>	Y	N	O	A	C	R
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35. Food properly labeled; original container.      p    ..    ..    ..    ..    ..

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [There was a dead rodent in the Dining area closet.]</i>
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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    ..    ..    ..    ..

<i>Fail Notes</i>	3-304.14(B)(1)	<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. [There was numerous moist wiping cloths that were stored on shelves and/or Prep Tables throughout the Kitchen.]</i>
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40. Washing fruits and vegetables.      ..    ..    p    ..    ..    ..

<b>Proper Use of Utensils</b>	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 .. .. .

<i>Fail Notes</i>	3-304.12(C)	<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. [There was two knives, stored/wedged, between the Make Table and Steam Table. Note: there was grease build up between the two tables.]</i>
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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 .. .. .

<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Raw pinto beans are stored in a multi-purpose Rubber Maid Roughneck plastic container (south wall of kitchen). ]</i>
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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 .. .. .

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is grease build up between the Steam Table and Make Table (kitchen).]</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. p .. .. .

49. Plumbing installed; proper backflow devices. .. p .. .. .

<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The atmospheric vacuum breaker leaks while in use at the service sink. Note: a single water hose is attached and stored above the flood rim.]</i>
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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 6 at end of questionnaire.***

EDUCATIONAL MATERIALS
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided    p

***This item has Notes. See Footnote 7 at end of questionnaire.***

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Chlorine sanitizer 100 parts per million in the dishwashing machine.

## **Footnote 2**

**Notes:**

Egg 160 (Plate)

Chicken Fry Steak 158 (Plate)

## **Footnote 3**

**Notes:**

Sausage Patty 44 degrees F at 4 hours 50 minutes (Reach in Cooler)

## **Footnote 4**

**Notes:**

Vegetable Soup 144 (Steam Table)

Mashed Potatoes 137 (Steam Table)

## **Footnote 5**

**Notes:**

Roast Beef 38 (Reach in Cooler)

Sausage Links 35 (Refrigerator)

Salad Mix 35.6 (Reach in Cooler)

Milk 41 (Walk in Cooler)

## **Footnote 6**

**Notes:**

No certified manager on staff.

Accompanied by KDA 50 during the inspection.

## **Footnote 7**

**Notes:**

5 Keys to Food Safety

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 3/11/2014      **Business ID:** 95664FE  
**Business:** DAISY MAE'S CAFE

511 W MADISON  
 ARKANSAS CITY, KS 67005

**Inspection:** 10004265  
**Store ID:**  
**Phone:** 6204429877  
**Inspector:** KDA10  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/11/14	10:00 AM	01:30 PM	3:30	1:45	5:15	0	
Total:			3:30	1:45	5:15	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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   Toast (one piece)   Qty        Units        Value \$       

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   Potato Salad   Qty   2   Units   lbs   Value \$       

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   Sliced Cheese (single)   Qty        Units        Value \$       

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

