

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: 3/20/2014 **Business ID:** 115290FE
Business: TADYN'S RESTAURANT

 108 S 1ST
 ARKANSAS CITY, KS 67005

Inspection: 10004271
Store ID:
Phone: 6206602412
Inspector: KDA10
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/20/14	10:50 AM	01:00 PM	2:10	0:05	2:15	0	
Total:			2:10	0:05	2:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 2 Priority foundation(Pf) Violations 4
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 3800
 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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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 " " p " |

Fail Notes | 5-205.11(B) Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.
 [There was whole raw potatoes being stored in the Kitchen handwashing sink. Corrected on Site - Removed]

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 " " p " |

Fail Notes | 3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented.
 [There was two fruit flies in a partial bottle of Dekuyer Buttershots (Bar area). Corrected on Site - Discarded
 There was a thawed, (sealed) vacuum package of raw salmon in the Kitchen refrigerator. Note: Employee stated it had been thawed for about a week. Corrected on Site - Discarded]

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| 12. Required records available: shellstock tags, parasite destruction. | " " " p " " |
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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 " " " " " |
| 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.
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | p " " " " " |
| 17. Proper reheating procedures for hot holding.
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | p " " " " " |
| 18. Proper cooling time and temperatures.
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | p " " " " " |
| 19. Proper hot holding temperatures.
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | p " " " " " |
| 20. Proper cold holding temperatures.
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | " p " " p " |

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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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></p> <p><i>[In an ice bath on Prep Table: Sliced tomatoes 53.8 degrees F and leaf lettuce 52.6 degrees F. Note: Employee stated items had been there approximately 30 minutes. Corrected on Site - Added ice to completely surround the containers.</i></p> <p><i>In the Make Table: Diced tomatoes 52.8 degrees F, leaf lettuce 55.6 degrees F and diced ham 49 degrees F. Note: Employee stated items had been placed in the Make Table (from the Walk in Cooler) approximately 30 minutes prior. FYI: Ambient in the Make Table was 47.3 degrees F. Corrected on Site - Items were removed and placed in the Kitchen refrigerator.]</i></p>
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| 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
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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 | .. | .. |
|---|----|----|----|---|----|----|

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 | .. | .. | p | .. |

Fail Notes	7-102.11	<p><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.</i></p> <p><i>[There was an unlabeled spray bottle, containing a yellowish liquid, stored below the 3 vat sink. Note: Employee stated it was Lemon Disinfectant. Corrected on Site - Labeled]</i></p>
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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 | .. | .. |
|---|----|----|----|---|----|----|

GOOD RETAIL PRACTICES	Y	N	O	A	C	R
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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 | .. | .. |
| 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 | .. | .. | .. | .. |
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|------------|----------|---|
| Fail Notes | 4-301.11 | <p><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.</i></p> <p><i>[The Make Table had an ambient temperature of 47.3 degrees F. Note: thermostat was adjusted and measured 45.5 degrees F at the end of the inspection.]</i></p> |
|------------|----------|---|
- | | | | | | | |
|---|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | p | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | .. | p | .. | .. | p | .. |

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Food Temperature Control	Y	N	O	A	C	R
<p><i>Fail Notes</i> 4-203.11 <i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use.</i> <i>[There was 3 probe thermometers, stored as clean near the Prep Table that read 100 degrees F, 110 degrees F and 80 degrees F. Note: Inspector thermometer measured 73.6 degrees F and was calibrated 3/18/14. Corrected on Site - Calibrated]</i></p>						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	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
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<p><i>Fail Notes</i> 4-903.11(A) <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> <i>[There is no splash guard between the warewashing sinks and the handwashing sink (in the Bar area). Note: It is a 4 compartment sink.]</i></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
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
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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p

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

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)

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Footnote 1

Notes:

Grilled Chicken 189.7 (Leaving Grill)
Fried Chicken 210.3 (Leaving Grill)

Footnote 2

Notes:

Taco Meat 183.9 (Plate)

Footnote 3

Notes:

Chicken Noodles 41.4 (Walk in Cooler)

Footnote 4

Notes:

Brisket 165.4 (Crock Pot)
Green Beans 149.9 (Steam Table)

Footnote 5

Notes:

Tomato Juice 35.4 (Bar Reach in Cooler)
Baked Potato 41.9 (Walk in Cooler)
Milk 41.6 (Kitchen Refrigerator)
Raw Chicken 43.4 (Ice Bath)

Footnote 6

Notes:

No certified manager on staff.

Footnote 7

Notes:

5 Keys to Food Safety

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/20/2014 **Business ID:** 115290FE
Business: TADYN'S RESTAURANT

108 S 1ST
 ARKANSAS CITY, KS 67005

Inspection: 10004271
Store ID:
Phone: 6206602412
Inspector: KDA10
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/20/14	10:50 AM	01:00 PM	2:10	0:05	2:15	0	
Total:			2:10	0:05	2:15	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 Dekuyer Buttershots Qty 0.25 Units liter Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Salmon Qty 1 Units pkg Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

