

**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:** 11/18/2014      **Business ID:** 115149FE  
**Business:** IDLE HOUR

**Inspection:** 10004329  
**Store ID:**  
**Phone:** 6208423015  
**Inspector:** KDA10  
**Reason:** 01 Routine  
**Results:** Follow-up

125 E MAIN  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/18/14	01:30 PM	03:45 PM	2:15	0:05	2:20	0	
<b>Total:</b>			2:15	0:05	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Size Range \_\_\_\_\_  
 Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   4   Priority foundation(Pf) Violations   1    
 Certified Manager on Staff   "   Address Verified   p   Actual Sq. Ft.   2400    
 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**

**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 " " "

# 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   " |

<i>Fail Notes</i>	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.                  [There was no hand drying provision available at the handwashing sink in the Bar area. Corrected on Site - Supplied with paper towels]</i>
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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   " |

<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.                  [There were small flies in opened bottles of Smirnoff Vanilla and Jim Beam Red Stag (displayed in the bar area). Corrected on Site - Discarded]</i>
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- |  |                       |
|--|-----------------------|
| 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   "   "   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                  [In the Walk in Cooler there was a box of raw shell eggs stored above a bag (netting style) of raw onions. Corrected on Site - Rearranged]</i>
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*In the (south) storage refrigerator there was a flat of raw shell eggs stored above a container of raw green beans. Corrected on Site - Rearranged*

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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
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Fail Notes	3-302.11(A)(2)	<p><i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i></p> <p><i>[In the Walk in Cooler, there was a package of raw ground beef stored on top of an opened box of raw bacon. Corrected on Site - Rearranged</i></p>
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14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

Fail Notes	4-702.11	<p><i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</i></p> <p><i>[There were food baskets, silverware, and a plastic pitcher being soaked in chlorine sanitizer that tested 10 parts per million (in the Kitchen 3 vat sink). Corrected on Site - Remixed to 200 parts per million</i></p>
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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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17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
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18. Proper cooling time and temperatures.	..	..	p	..	..	..
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19. Proper hot holding temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

20. Proper cold holding temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 3 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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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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>									
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	..	..	..	..	..			
Prevention of Food Contamination	Y	N	O	A	C	R			
36. Insects, rodents and animals not present.	..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black; padding: 0 5px;">6-202.15(A)(3)</td> <td style="padding: 0 5px;"><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. [There is a gap between the double doors (north exit) that is approximately 1/2" wide. FYI: The gap runs the entire length of the doors.]</i></td> </tr> </table>	<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. [There is a gap between the double doors (north exit) that is approximately 1/2" wide. FYI: The gap runs the entire length of the doors.]</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	..	..	..	..	..			
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	..	..	..	..	..			
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	..	..	..	..			
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
<i>Fail Notes</i>   5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered trash can in the women's toilet room.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
<i>Fail Notes</i>   6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is dust build up on the wall mounted fan in the Kitchen.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						

<b>EDUCATIONAL MATERIALS</b>
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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:**

Quaternary sanitizer 200 parts per million in the Bar 3 vat sink.

## **Footnote 2**

### **Notes:**

Hamburger Patty 147.9 F (Holding in the Oven)

## **Footnote 3**

### **Notes:**

Tomato Juice 37.9 F (Coke Reach in Cooler)

Raw Shell Eggs 43.9 F (south - Refrigerator)

Shredded Cheese 40.8 F (Walk in Cooler)

Taco 40.6 F (Kitchen Refrigerator)

### **FYI:**

Raw Hamburger Patty 44.9 F - Employee stated the patties were made 30 minutes prior to testing and had been placed in the refrigerator to cool back down.

Sliced Turkey 49.7 F - Employee stated the sliced turkey had been out on the counter (on ice) during the lunch period (11:30 am - 1:30 pm) and had just been placed back into the refrigerator.

## **Footnote 4**

### **Notes:**

Freezers OK

## **Footnote 5**

### **Notes:**

Accompanied by KDA61 during the inspection.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/18/2014      **Business ID:** 115149FE  
**Business:** IDLE HOUR

125 E MAIN  
 ANTHONY, KS 67003

**Inspection:** 10004329  
**Store ID:**  
**Phone:** 6208423015  
**Inspector:** KDA10  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/18/14	01:30 PM	03:45 PM	2:15	0:05	2:20	0	
Total:			2:15	0:05	2:20	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 Smirnoff Vanilla Qty 300 Units mL Value \$ 3.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Jim Bean Red Stag Qty 700 Units mL Value \$ 15.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 11/18/2014  
**Business:** IDLE HOUR

**Business ID:** 115149FE

**Inspection:** 10004329

**Store ID:**

**Phone:** 6208423015

**Inspector:** KDA10

**Reason:** 01 Routine

125 E MAIN  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/18/14	01:30 PM	03:45 PM	2:15	0:05	2:20	0	
<b>Total:</b>			2:15	0:05	2:20	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 11/28/14

Inspection Report Number 10004329

Inspection Report Date 11/18/14

Establishment Name IDLE HOUR

Physical Address 125 E MAIN City ANTHONY

Zip 67003

Additional Notes and Instructions