

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
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**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 6/9/2012  
**Business:** Puffy's

**Business ID:** 111611R

**Inspection:** 11001136  
**Store ID:**  
**Phone:**  
**Inspector:** KDA11  
**Reason:** 05 Courtesy  
**Results:** No Follow-up

Alma / Maple Hill, KS

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/09/12	10:00 AM	11:45 AM	1:45	0:30	2:15	0	
<b>Total:</b>			1:45	0:30	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address \_\_\_\_\_ City Alma / Maple Hill  
 \_\_\_\_\_ Zip \_\_\_\_\_  
 Owner \_\_\_\_\_ License Type \_\_\_\_\_  
 Risk Category \_\_\_\_\_ RAC/Size Confirmed " Sq. Footage \_\_\_\_\_  
 Updated Risk Category RAC# 06 High Risk Updated Sq. Footage \_\_\_\_\_  
 Insp. Notification Email Critical Violations 1 Lic. Insp. No  
 Sent Notification To \_\_\_\_\_  
 Address Verified "

**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.  
 HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

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**

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
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>   6-301.11   <i>Handwash cleanser provided [Temporary handsink by smokers without soap in dispensers - COS by providing liquid soap]</i>						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p	..	..	..	..	..
10. Food received at proper temperature.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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
13. Food separated and protected.	..	..	..	p	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>   4-601.11A*   <i>CRITICAL - Food Contact Clean to Sight and Touch [Probe thermometers were not being sanitized between and before using - COS by obtaining alcohol swipes]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	p	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	p	..	..	..
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	..	p	..	..	..
20. Proper cold holding temperatures.	..	p	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)*   <i>CRITICAL - PHF Cold Holding-&lt;41°F [47 F on pulled pork and pulled beef in refrigerated trailer - COS by icing down pans with bags of ice and turning reefer truck thermostat down]</i>						
21. Proper date marking and disposition.	..	..	..	p	..	..
22. Time as a public health control: procedures and record.	..	..	..	p	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	p	..	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
<b>GOOD RETAIL PRACTICES</b>						
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	..	..	..	..	..
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; no unauthorized persons.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	p	..
<i>Fail Notes</i>   3-307.11   <i>Food not contaminated by any other source [Volunteers sliding bagged ice in plastic bags in refrigerated trailer on trailer floor - COS by instruction]</i>						
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	..	..	..	..
<i>Fail Notes</i>   4-903.11(C)   <i>Single service article storage-original package or other protection [Plastic cups in plastic bags being stored on ground]</i>						
44. Gloves used properly.	p	..	..	..	..	..
Utensils, Equipment and Vending	Y	N	O	A	C	R

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical 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	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	..	p	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Jim Puff indicated EVCO truck delivered pulled pork and beef from Bad Ol Berns and receiving temperature was 42 F

## **Footnote 2**

### **Notes:**

Pulled pork and pulled beef reaching 186 - 210 F in smoker while in pans  
Can beans reheated above 135 F in 2 hours

## **Footnote 3**

### **Notes:**

42 F five gallon plastic buckets of commercial potato salad in reefer trailer  
47 F past salad panned out from larger containers in reefer trailer