

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: 10/17/2013 **Business ID:** 100273FE
Business: MA'S CAFE

Inspection: 11001837
Store ID:
Phone: 6205283355
Inspector: KDA11
Reason: 01 Routine
Results: Follow-up

408 MAIN PO BOX 143
 ALLEN, KS 66833

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/17/13	12:30 PM	02:20 PM	1:50	0:10	2:00	0	
Total:			1:50	0:10	2:00	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification _____ Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>4</u> Priority foundation(Pf) Violations <u>0</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>1000</u>

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		Ⓟ
5. No discharge from eyes, nose and mouth.		Ⓟ
Preventing Contamination by Hands							
6. Hands clean and properly washed.		..	Ⓟ	Ⓟ	..
<i>Fail Notes</i>	2-301.14(F)	<i>P - Wash Hands (Prevent Cross Contamination) 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 during FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks [Cook handled raw hamburger patties and placed them on the grill with bare hands on grill and then went to bread without washing hnda - COS by intervention and instruction]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.		Ⓟ
8. Adequate handwashing facilities supplied and accessible.		Ⓟ
Approved Source							
9. Food obtained from approved source.		Ⓟ
10. Food received at proper temperature.		Ⓟ
11. Food in good condition, safe and unadulterated.		..	Ⓟ	Ⓟ	..
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Prepared scalloped potatoes in container of True RIC with moldy growth on potatoes - COS by VD]</i>					
12. Required records available: shellstock tags, parasite destruction.		Ⓟ
Protection from Contamination							
13. Food separated and protected.		Ⓟ
14. Food-contact surfaces: cleaned and sanitized.		Ⓟ
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		Ⓟ
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		Ⓟ
17. Proper reheating procedures for hot holding.		Ⓟ
18. Proper cooling time and temperatures.		Ⓟ
19. Proper hot holding temperatures.		Ⓟ
20. Proper cold holding temperatures.		Ⓟ
21. Proper date marking and disposition.		..	Ⓟ
<i>Fail Notes</i>	3-501.18(A)(1)	<i>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. [Scalloped potatoes in True RIC with 9/23 date mark (moldy) - COS by VD]</i>					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

Fail Notes	3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Hardboiled eggs (shells cracked) made Friday and not date marked - COS by dating, RTE ground hamburger in True RIC made Sunday and not dated - COS by dating, Ground hamburger in ziplock bags in beer cooler no date marking made then frozen then thawed and no date marking - COS by dating]</i>
------------	---

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

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
---	----	----	----	---	----	----

GOOD RETAIL PRACTICES

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.	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
------------------------------------	---	----	----	----	----	----

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/17/2013 **Business ID:** 100273FE
Business: MA'S CAFE

408 MAIN PO BOX 143
 ALLEN, KS 66833

Inspection: 11001837
Store ID:
Phone: 6205283355
Inspector: KDA11
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/17/13	12:30 PM	02:20 PM	1:50	0:10	2:00	0	
Total:			1:50	0:10	2:00	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Scalloped moldy potatoes 9/23 date Qty 1 Units ea Value \$ 1.50

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A