

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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
Protection from Contamination	Y	N	O	A	C	R
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
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
Fail Notes 3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [White gravy 126F in hot holding was out of temperature. (Corrected-reheated)]						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
Fail Notes 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Raw chicken 44F, Salmon 45F, KC Strip steak 46F, Hamburger 52F, ribeye 48F, Fillet 47F, queso dip 48F out of temperature in the Manitowoc RIC (Reach in Cooler) Corrected-VD (Voluntary Destruction) Deli meats turkey 48F, corned beef 48F, ham 47F, Sliced tomatoes 47F in the prep table out of temperature according to manager they had been in the cooler since 9:30. (Corrected moved to the WIC (Walk in Cooler) Hummus 48F, homemade spicy ranch dressing 47F, out of temperature in the prep table RIC, owner stated that they had been in this cooler overnight. (Corrected - VD)]						
21. Proper date marking and disposition.	..	p	p	..
Fail Notes 3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Homemade containers of ranch (9) with date marking (7/8) and homemade blue cheese (7/9) out of date in the upstairs salad RIC. (Corrected VD) Peeled potatoes (7/9) stored in a 5 gallon bucket of water, in the WIC out of date. (Corrected-VD)]						

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Two containers of open and undated cottage cheese in the kitchen salad RIC. One container employee stated was opened yesterday, and the other container the employee did not know when it was opened. (Corrected VD the unknown container.) No date marking on homemade bruchetta that owner stated was prepared a three days ago. (Corrected)]
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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

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						
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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

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

<i>Fail Notes</i>	4-301.11 SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Manitawoc RIC (ambient temp 57F) is not keeping PHF's (Potentially Hazardous Foods) at proper temperature. Prep table RIC (ambient temp 57F) is not keeping PHF's at proper temperature. Prep table had dropped to 44F ambient temperature since the repair man has worked on it while I was here.]
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32. Plant food properly cooked for hot holding. p

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

<i>Fail Notes</i>	3-501.13 Proper thawing methods used for PHF [Salmon being thawed did not have the sealed packaging cut open. (Corrected)]
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34. Thermometers provided and accurate. p

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

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons. p

This item has Notes. See Footnote 8 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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	p	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="border-right: 1px solid black; padding: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding: 5px;"> 3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [Ice scoop handle laying directly on top of the ice in the wait station area both on the main level and in the upstairs bar wait station areas. (Corrected)]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [Ice scoop handle laying directly on top of the ice in the wait station area both on the main level and in the upstairs bar wait station areas. (Corrected)]</i>						
<i>Fail Notes</i>	3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [Ice scoop handle laying directly on top of the ice in the wait station area both on the main level and in the upstairs bar wait station areas. (Corrected)]</i>							
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- 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
<i>This item has Notes. See Footnote 9 at end of questionnaire.</i>						
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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [Booklet]</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Owner stated he did not know what has been done for food safety training for the employees. He stated that there is no manager at this location as of today.

Footnote 2

Notes:

This facility gets its food from Cisco, Benny Keith. Will change soon to Evco.

Footnote 3

Notes:

Potato Soup 173F

Footnote 4

Notes:

White gravy was reheated to 168F on the stove top.

Footnote 5

Notes:

Hot Holding: brown gravy 143F

Chicken Breast cooked on grill 177F

Footnote 6

Notes:

WIC: shrimp 39F, hamburger 38F, milk 39F

WIC 2: cheese 41F, sour cream 40F

Salad Prep RIC: cottage cheese 38F, homemade ranch dressing 39F

Salad RIC upstairs: homemade blue cheese dressing 40F

Front Bar RIC: orange juice 41F

Manitawoc RIC: homemade Brucetta 43F (at the top of the cooler)

Half & Half 41F on ice in main level wait station area

Footnote 7

Notes:

Called in refrigeration service and is currently working on the coolers.

Footnote 8

Notes:

This facility has a professional pest control service that comes on a regular basis.

Footnote 9

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Notes:

Quat sanitizer strength in the dishwasher 200 Parts Per Million

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/19/2011 **Business ID:** 109065FR
Business: RIVER HOUSE (THE)

Inspection: 12003353
Store ID:
Phone: 9133671010
Inspector: KDA12
Reason: 01 Routine

101 COMMERCIAL
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/19/11	09:45 AM		0:00	0:00	0:00	0	
Total:			0:00	0:00	0:00	0	

ACTIONS

Number of products Voluntarily Destroyed 9

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 Cottage Cheese Qty 1 Units contai Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Dressing Qty 21 Units servin Value \$ _____

Description 12 homemade blue cheese, and 9 homemade ranch, spicy ranch qt container in the prep table RIC.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Beef Qty 18 Units servin Value \$ _____

Description 3-8 oz fillets, 5-10 oz Ribeyes, 1-16 oz strip steak, 6-8 oz sirloins, 2-salad steaks, 1-hamburger

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Pork Qty 2 Units portion Value \$ _____

Description 2-pork loins

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product chicken Qty 15 Units portion Value \$ _____

Description 15-chicken breasts

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product queso cheese sauce Qty 3 Units servin Value \$ _____

Description _____

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product homemade artichoke cheese sauce Qty 4 Units servin Value \$ _____

Description _____

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product Homemade Hummus Qty 1 Units qt Value \$ _____

Description _____

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

9. Product Peeled potatoes Qty 1 Units 5 gallo Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

