

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: 3/29/2012
Business: R & J CAFE

Business ID: 104434FR

Inspection: 12003732

2108 MAIN
 ATCHISON, KS 66002

Store ID:
Phone: 9133675278
Inspector: KDA12
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 03/29/12 | 10:00 AM | 12:15 PM | 2:15 | 0:10 | 2:25 | 0 | |
| Total: | | | 2:15 | 0:10 | 2:25 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 6 Lic. Insp. No
 Address Verified p

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

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p " " " " "

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p " " " " "
 p " " " " "

Good Hygienic Practices

- 4. Proper eating, tasting, drinking, or tobacco use
- 5. No discharge from eyes, nose and mouth.

Y N O A C R
 p " " " " "
 p " " " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| 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 " " " " " |

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| Approved Source | Y N O A C R |
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| 9. Food obtained from approved source. | p " " " " " |
| <i>This item has Notes. See Footnote 1 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 " " |

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| Protection from Contamination | Y N O A C R |
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|---|-----------------------|--|--|--|
| 13. Food separated and protected. | " p " " 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; padding-left: 5px;">3-302.11(A)(1)(a)*</td> <td style="padding-left: 10px;"><i>CRITICAL - Separation-Raw & raw RTE [Raw shell eggs stored above a head of lettuce in the front counter area refrigerator. (Corrected)]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-302.11(A)(1)(a)* | <i>CRITICAL - Separation-Raw & raw RTE [Raw shell eggs stored above a head of lettuce in the front counter area refrigerator. (Corrected)]</i> | |
| <i>Fail Notes</i> | 3-302.11(A)(1)(a)* | <i>CRITICAL - Separation-Raw & raw RTE [Raw shell eggs stored above a head of lettuce in the front counter area refrigerator. (Corrected)]</i> | | |
| 14. Food-contact surfaces: cleaned and sanitized. | p " " " " " | | | |
| 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 " " " |
| 17. Proper reheating procedures for hot holding. | " " p " " " |
| 18. Proper cooling time and temperatures. | " " p " " " |
| 19. Proper hot holding temperatures. | " " p " " " |
| 20. Proper cold holding temperatures. | p " " " " " |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | |
| 21. Proper date marking and disposition. | " " p " " " |
| 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 " " " " " | | | |
| 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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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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 |

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| Food Temperature Control | Y N O A C R |
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| 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 |

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| Food Identification | Y N O A C R |
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| 35. Food properly labeled; original container. | .. p p .. |
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| <i>Fail Notes</i> | 3-302.12 | <i>Food storage containers identified with common name of food [Container of what the cook stated was flour had no common name on the container. (Corrected-Labeled)]</i> |
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| 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 |
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This item has Notes. See Footnote 3 at end of questionnaire.

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| <i>Fail Notes</i> | 6-501.111(C)* | <i>CRITICAL - Effective pest control measures in place [Under the wait station area there were over 100 rodent droppings, and 6 dead adult cockroaches inside the lower cabinets and under the hand washing sink. On the bottom shelf of the storage counter in front of the refrigerator in the dining area there were 30 rodent droppings. Under the wait station area there were over 100 rodent droppings, and 6 dead adult cockroaches inside the lower cabinets and under the hand washing sink. Behind the counter and small refrigerator in the kitchen is a dead mouse. When I moved the small refrigerator there were two adult cockroaches, and at least 50 very small juvenile cockroaches running on the floor.]</i> |
| | 6-501.111(D)* | <i>SWING - Eliminating pest harborage conditions [There is large trash, food, and grease debris buildup throughout the kitchen underneath and around the perimeter of equipment which creates harborage conditions. The floor debris in the kitchen made it difficult to see any dead pests. Inside the panel on the stove top where the burners are lit there was a pile of debris that could be used for nesting material it looked like insulation material.]</i> |
| | 6-501.112* | <i>CRITICAL - Removing dead pests [Under the wait station in the cabinets there were 12 dead adult cockroaches inside the lower cabinets and under the hand washing sink. Behind the counter and small refrigerator in the kitchen is a dead mouse. Three dead flies were under the coffee maker in the wait station area.]</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 |

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| Proper Use of Utensils | Y N O A C R |
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| 41. In-use utensils: properly stored. | p |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. p |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Proper Use of Utensils | Y N O A C R |
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Fail Notes | 4-903.11(A)(1) *Equipment/utensil/linen storage-clean, dry location
[Silver ware in kitchen drawer had debris particles in the drawer and in the silver ware tray. Coffee cups were stored on a towel on a serving tray.]*

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| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | .. | .. | p | .. | .. | .. |

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| Utensils, Equipment and Vending | Y N O A C R |
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| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items | .. | p | .. | .. | .. | .. |
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Fail Notes | 4-202.11(A)(3)* *CRITICAL - Food-contact surface cleanability-free of crevices
[Two tea pitchers had cracks in the containers and one was being bleached to remove the tea stains, and the other one was sitting on top of the microwave next to the tea dispenser. (Corrected-thrown away)]*

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| 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 | .. | .. | .. | .. |

Fail Notes | 4-601.11(B) *Food contact surfaces of cooking equipment free of encrusted grease/soil deposits
[Stove top and fryer sides, fronts, and handles have large amount of grease deposit buildup on them.]*

4-602.13 *Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue
[A large pot was uncovered and full of what the owner stated was used grease from the fryer, was left last Saturday sitting on the floor in the back store room. The exterior of the pot and the lid that was sitting next to it has a thick layer of grease covering the whole pot and lid.]*

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| Physical Facilities | Y N O A C R |
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| 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 | .. | .. | .. | .. |

Fail Notes | 6-501.114(A) *Premises free of unnecessary items
[The kitchen, wait station, and the back storage room have many unused and equipment that is creating harborage conditions. The floor in the back store room has large amount of debris making it not easy to see the floor.]*

6-501.12(A) *Physical facilities clean
[Kitchen, wait station counter area floors and walls and under equipment and inside of drawers and cabinets have large buildup of debris and grease. Back store room where refrigerator, and freezer is full of cigarettes butts, dirt, and debris.]*

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| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
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| Administrative/Other | Y N O A C R |
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 4 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

This facility gets its foods from Sam's, Country Mart, and Atchison Wholesale.

Footnote 2

Notes:

Refrigerator: Raw shell eggs 43F
Small refrigerator next to grill: bacon 41F

Footnote 3

Notes:

The restaurant owner Ruth Acheson stated that the owner takes care of the pest control program. She thinks that they use Dan Brenizer of American Exterminators. No pest control records were available.

Footnote 4

Notes:

Voluntary Closure can be found under Inspection ID12003734

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/29/2012
Business: R & J CAFE

Business ID: 104434FR

Inspection: 12003732

Store ID:

Phone: 9133675278

Inspector: KDA12

Reason: 01 Routine

2108 MAIN
 ATCHISON, KS 66002

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 03/29/12 | 10:00 AM | 12:15 PM | 2:15 | 0:10 | 2:25 | 0 | |
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 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. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

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

Follow up Scheduled 04/04/12

Inspection Report Number 12003732 Inspection Report Date 03/29/12

Establishment Name R & J CAFE

Physical Address 2108 MAIN City ATCHISON
 Zip 66002

Additional Notes and Instructions
 Owner stated she will hire an exterminator immediately to get this pest problem corrected. She stated that she will have the reports ready observe and read for the follow up inspection next week.

