

**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:** 6/21/2012      **Business ID:** 103053FR  
**Business:** CEDAR RIDGE CATERING & BANQUET HALL

**Inspection:** 12003884  
**Store ID:**  
**Phone:** 9133674357  
**Inspector:** KDA12  
**Reason:** 01 Routine  
**Results:** Follow-up

17028 318TH RD  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/21/12	12:15 AM	02:10 PM	13:55	0:15	14:10	0	
<b>Total:</b>			13:55	0:15	14:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 5      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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..

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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	..	..	..	..	..
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	..	..	..	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)* <b>CRITICAL - Separation-Raw &amp; cooked RTE</b> [Raw shell eggs were stored above iced tea in the WIC. (Corrected)]						
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	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> [No date marking on a pan of gravy that the manager stated was made on Sunday. (Corrected) No date marking on a pan of cooked hash browns that the manager stated was made on Sunday. (Corrected) No date marking on a pan of pulled pork in the RIC that the ]						
3-501.18(A)(3)* <b>CRITICAL - RTE PHF, Disposition-discard if dated &gt;7 days at 41°F or less</b>  [Out of date pulled pork in the RIC dated 5/21, manager stated that this was written incorrectly but was not sure so they wanted to throw away. (Corrected voluntary destruction)]						
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	..	..	..	..	..

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	Y	N	O	A	C	R
<b>Chemical</b>						
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..
<i>Fail Notes</i>   7-102.11* <b>CRITICAL - Common Name, Working Containers</b> [A yellow liquid in a spray bottle was being stored next to the dish room and had no common name on the bottle. The dish washer stated that this was degreaser. (Corrected)]						
<b>Conformance with Approved Procedures</b>						
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
<b>GOOD RETAIL PRACTICES</b>						
<b>Safe Food and Water</b>						
28. Pasteurized eggs used where required.	..	..	..	p	..	..
29. Water and ice from approved source.	p	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
<b>Food Temperature Control</b>						
31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 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	..	..	..
<b>Food Identification</b>						
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	..	..	p	..
<i>Fail Notes</i>   6-202.15(D)(1)* <b>SWING - Outer openings protected-16 mesh to 1 inch screens</b> [The exterior roll up door was open with no screening when I started this inspection. (Corrected-Closed)]						
6-501.112* <b>CRITICAL - Removing dead pests</b> [Glue traps were full of beetles by the back exterior door. (Corrected-thrown away)]						
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<i>Fail Notes</i>   3-305.11(A)(3) <b>Food stored 6" above floor</b> [Buckets of iced tea were being stored directly on the WIC Walk in Cooler floor.]						
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
40. Washing fruits and vegetables.	..	..	p	..	..	..
<b>Proper Use of Utensils</b>						
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	..	..	..
<b>Utensils, Equipment and Vending</b>						

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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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   4-302.14 Sanitizer test kit [No test kit to test the sanitizer strength with at this facility.]						
47. Non-food contact surfaces clean.	..	p	..	..	..	..
<i>Fail Notes</i>   4-601.11(C) Nonfood contact surfaces of equipment clean [Water for the steam table pan was still standing in the unused pans and one of the pans had a dead fly floating in the pan. (Corrected)]						
4-602.13 Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [Handles on the chest freezer and the RIC Reach in Coolers have visible food debris buildup on them. ]						

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	..	..	..	..
<i>Fail Notes</i>   6-101.11(A)() Materials for floors/walls/ceilings smooth, durable, & easily cleanable under normal use [The ware washing room has untaped, and unpainted drywall walls, and it has unpainted wood lap siding wall next to the dish washer. ]						
54. Adequate ventilation and lighting; designated areas used.	..	p	..	..	..	..
<i>Fail Notes</i>   6-202.11() Protective shielding on light bulbs over exposed food/utensils/equipment [No sheilding on light bulbs in the ware washing, kitchen, and food prep areas. ]						

Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

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## **Footnote 1**

### **Notes:**

Pulled pork 39F, gravy 37F

milk 40F

WIC: hash brown 41F, cheese 43F, eggs 43F

RIC: brisket 40F

## **Footnote 2**

### **Notes:**

According to dish washer a pan of beef and noodles 121F(at 12:20) in the RIC were cooling from being panned up at 11:45 am to start cooling. I discussed the proper cooling methods and they put these noodles in smaller pans and put on ice. At 1:10 they were 93F.

## **Footnote 3**

### **Notes:**

Mechanical dishwasher tested at 100ppm chlorine.

## VOLUNTARY DESTRUCTION REPORT

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**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   pulled pork   Qty   6   Units   lbs   Value \$           

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A