

**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:** 6/30/2011      **Business ID:** 109202FR  
**Business:** FALCON LAKES GOLF CLUB

**Inspection:** 13000270  
**Store ID:**  
**Phone:** 9137244653  
**Inspector:** KDA13  
**Reason:** 01 Routine  
**Results:** No Follow-up

4605 CLUBHOUSE DR  
 BASEHOR, KS 66007

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/30/11	01:00 PM	02:15 PM	1:15	0:30	1:45	0	
<b>Total:</b>			1:15	0:30	1:45	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 4605 CLUBHOUSE DR City BASEHOR  
 Zip 66007

Owner FALCON LAKES GOLF CLUB L License Type FSR

Risk Category RAC# 06 High Risk RAC/Size Confirmed  Sq. Footage \_\_\_\_\_

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage \_\_\_\_\_

Insp. Notification Email \_\_\_\_\_ Critical Violations 2 Lic. Insp. \_\_\_\_\_

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	..	..	..	..
<i>Fail Notes</i>   6-301.12 <i>Hand Drying Provision.</i> [No drying provisions at the handsink in the bar area.]						
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	..	..	..	..	..
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	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(1)* <b>CRITICAL - RTE PHF, Disposition-discard if &gt;7days at 41°F</b> [sliced turkey stored in the MT 1(kitchen) had no date marking. PIC stated it was made on 6/27/11. COS date marked]						
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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Highly Susceptible Populations</b>	Y N O A C R
---------------------------------------	-------------

24. Pasteurized foods used; prohibited foods not offered.	p .. .. .
-----------------------------------------------------------	-----------

<b>Chemical</b>	Y N O A C R
-----------------	-------------

25. Food additives: approved and properly used.	p .. .. .
-------------------------------------------------	-----------

26. Toxic substances properly identified, stored and used.	.. p .. . p ..
------------------------------------------------------------	----------------

<i>Fail Notes</i>	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [hydrogen peroxide stored directly above a case of chips in the dry storage area. COS removed]</i>
-------------------	--------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------

<b>Conformance with Approved Procedures</b>	Y N O A C R
---------------------------------------------	-------------

27. Compliance with variance, specialized process and HACCP plan.	.. .. . p .. .
-------------------------------------------------------------------	----------------

<b>GOOD RETAIL PRACTICES</b>
------------------------------

<b>Safe Food and Water</b>	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 .. .
-----------------------------------------------------------	----------------

<b>Food Temperature Control</b>	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 .. .. .
-----------------------------------------	-----------

<b>Food Identification</b>	Y N O A C R
----------------------------	-------------

35. Food properly labeled; original container.	.. p .. .. .
------------------------------------------------	--------------

<i>Fail Notes</i>	3-602.11(B)	<i>Label information (packaged in establishment) [chicken salad sandwiches, ham w/cheese sandwiches, turkey sandwiches stored in the RIC 4 made in establishment do not have proper labeling. ]</i>
-------------------	-------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

<b>Prevention of Food Contamination</b>	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>	3-305.11(A)(3)	<i>Food stored 6" above floor [4 cases of chips stored directl on the floor in the dry storage area. COS PIC put pop crates under chips]</i>
-------------------	----------------	----------------------------------------------------------------------------------------------------------------------------------------------

38. Personal cleanliness.	p .. .. .
---------------------------	-----------

39. Wiping cloths: properly used and stored.	p .. .. .
----------------------------------------------	-----------

40. Washing fruits and vegetables.	.. .. . p .. .
------------------------------------	----------------

<b>Proper Use of Utensils</b>	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 .. .. .
---------------------------	-----------

<b>Utensils, Equipment and Vending</b>	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-<br>Critical items     | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                         | p | .. | .. | .. | .. | .. |

***This item has Notes. See Footnote 3 at end of questionnaire.***

- |                                      |   |    |    |    |    |    |
|--------------------------------------|---|----|----|----|----|----|
| 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 #29    Labeling*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

HH- hotdogs 135°F, brat 140°F, hamburger 135°F, corn dog 135F, chicken sandwich 144°F

## **Footnote 2**

### **Notes:**

MT 1-(kitchen) lettuce 40°F, sliced turkey 40°F, tomatoes 41°F

MT 2-(bar area) sliced ham 40°F, sliced turkey 41°F, chicken salad 40°F, tomatoes 39 °F

WIC -(beer cooler) orange juice 31 °F

RIC 1-(kitchen) sour cream 41°F, tomatoes 40°F

RIC 2-(bar area) orange juice 39°F

RIC 3-(buffet area) chicken sandwich 40°F, ham/w cheese sandwich 39°F, turkey w/ swiss sandwich 40°F, yogurt 41°F, orange juice 41°F

RIC 4-(buffet area) orange juice 32°F

## **Footnote 3**

### **Notes:**

Cl- dish machine 50ppm per container