

**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:** 8/13/2013      **Business ID:** 105715FE  
**Business:** BARNYARD CAFE  
  
 605 MAIN  
 ALTA VISTA, KS 66834

**Inspection:** 13002050  
**Store ID:**  
**Phone:** 7854995595  
**Inspector:** KDA13  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/13/13	09:00 AM	10:30 AM	1:30	1:00	2:30	0	
<b>Total:</b>			1:30	1:00	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 2  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2000-3000  
 Certified Manager Present ..

**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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R						
<b>Good Hygienic Practices</b>												
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..						
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..						
<b>Preventing Contamination by Hands</b>												
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	..	..	p	..						
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<b>Approved Source</b>												
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	..	..						
<b>Protection from Contamination</b>												
13. Food separated and protected.	..	p	..	..	p	..						
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14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..						
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..						
<b>Potentially Hazardous Food Time/Temperature</b>												
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 2 at end of questionnaire.</i></b>												
21. Proper date marking and disposition.	p	..	..	..	..	..						

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
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	..	..
<b>GOOD RETAIL PRACTICES</b>						
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	..	..	..	..
<i>Fail Notes</i>	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [3-4 dead oriental roaches were found dead on a glue trap on the floor in the back storage area. Establishment does have a Pest Control Plan. Last inspection was on 7/9/2013. No activity noted. Pest Control Tech was servicing establishment at time of inspection. COS sticky trap was discarded and a new one placed in storage room.]</i>				
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	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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
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|---|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

***This item has Notes. See Footnote 4 at end of questionnaire.***

- |                                      |  |    |   |    |    |    |    |
|--------------------------------------|--|----|---|----|----|----|----|
| 47. Non-food contact surfaces clean. |  | .. | p | .. | .. | .. | .. |
|--------------------------------------|--|----|---|----|----|----|----|

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Dried grease buildup on the sides of the flat top grill, char broiler, fryers, toaster, white stove, and hood filters.]</i>
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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  | .. | .. | .. | .. |

<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Small leak coming from the pipe under the hand sink located in the kitchen area when the water is turned on.]</i>
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- |  |  |   |    |    |    |    |    |
|--|--|---|----|----|----|----|----|
| 50. Sewage and waste water properly disposed.                      |  | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. |  | p | .. | .. | .. | .. | .. |

***This item has Notes. See Footnote 5 at end of questionnaire.***

- |  |  |    |    |    |    |    |    |
|--|--|----|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. |  | p  | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.         |  | .. | p  | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Stain ceiling tiles in the back kitchen area, in the dining room area, and in the restrooms. Crack and missing floor tile in the kitchen and in the server area.]</i>
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|---|--|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. |  | p | .. | .. | .. | .. | .. |
|---|--|---|----|----|----|----|----|

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

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# 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)

## **Footnote 2**

### **Notes:**

RIC-1(true) baked potatoes 39F, fried chicken 39F, ham 39F, raw shell eggs 38F

RIC-2(true) shredded lettuce 39F, coconut cream pie 38F, chocolate cream pie 36F

## **Footnote 3**

### **Notes:**

Posted on the wall.

## **Footnote 4**

### **Notes:**

Three vat sink in kitchen not setup.

QT- 200ppm three vat sink in serve area.

## **Footnote 5**

### **Notes:**

Establishment does have door closer mounted on the hinges for the restrooms.

## FIELD WARNING LETTER

**Insp Date:** 8/13/2013      **Business ID:** 105715FE

**Business:** BARNYARD CAFE

605 MAIN  
ALTA VISTA, KS 66834

**Inspection:** 13002050

**Store ID:**

**Phone:** 7854995595

**Inspector:** KDA13

**Reason:** 01 Routine

**Reference:**

Time In / Time Out

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.