

**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:** 6/24/2015      **Business ID:** 120485FE  
**Business:** SMOKIN G'S  
 457 EAST FLINT HILLS DRIVE  
 457 EAST FLINT HILLS DR  
 ALMA, KS 66401

**Inspection:** 13003401  
**Store ID:**  
**Phone:** 7853136474  
**Inspector:** KDA13  
**Reason:** 09 Modified Complaint  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/24/15	02:00 PM	03:00 PM	1:00	0:30	1:30	0	
<b>Total:</b>			1:00	0:30	1:30	0	

<b>FOOD ESTABLISHMENT PROFILE</b>			
Insp. Notification <u>Email</u>	Sent Notification To _____	Lic. Insp.	<u>Yes</u>
Priority(P) Violations <u>0</u>	Priority foundation(Pf) Violations <u>0</u>	Left App.	<u>No</u> Lic. Approved <u>Yes</u>
Certified Manager on Staff <u>..</u>	Address Verified <u>p</u>	Actual Sq. Ft.	<u>0</u>
Certified Manager Present <u>..</u>			

**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) 564-6767.

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

Good Hygienic Practices		Y	N	O	A	C	R
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- |   |  |   |    |    |    |    |    |
|---|--|---|----|----|----|----|----|
| 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
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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 | .. | .. | .. | .. | .. |

Approved Source		Y	N	O	A	C	R
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- |  |  |    |    |    |    |    |    |
|--|--|----|----|----|----|----|----|
| 9. Food obtained from approved source.                                     |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 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
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|---|--|---|----|----|----|----|----|
| 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
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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  | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition.                    |  | p  | .. | .. | .. | .. | .. |
| 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  | .. | .. | .. | .. | .. |

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

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Safe Food and Water	Y	N	O	A	C	R
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 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	..	..	..	..	..
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	..	..	..	..	..
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	..	..	..	..	..
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-P and Pf items	..	p	..	..	p	..
<i>Fail Notes</i>   4-202.11(A)(2) Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There was a knife stored as clean in the kitchen were the tip was broken of the knife. COS Item was discarded.]						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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

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

<i>Material Distributed</i>	<i>Education Title #10    Did You Wash 'Em Sign / Sticker</i> <i>Education Title #23    Food Code (on the Website)</i> <i>[FOFS Booklet]</i>
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# 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)

Establishment will be doing catering only. The kitchen is at a residential home.

## **Footnote 2**

### **Notes:**

Sams Club and Restaurant Depot.

## **Footnote 3**

### **Notes:**

City of Eskridge

## **Footnote 4**

### **Notes:**

All frozen foods are stored frozen.

MT- ambient temperature 32F

## **Footnote 5**

### **Notes:**

Three vat sink was not setup at the time of the inspection. Test strips were provided.

## **Footnote 6**

### **Notes:**

The restroom is in the house and has a pocket door and is not able to be self closing.

## **Footnote 7**

### **Notes:**

5 Keys to Food Safety Poster.