



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
Fail Notes	3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [in the waitstaff prep cooler is diced tomatoes and diced ham at 43F (pic said they were put in there last evening) COS dispose of]					
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
23. Consumer advisory provided for raw or undercooked foods.	..	p	..	..	p	..

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Consumer Advisory	Y N O A C R
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Fail Notes	3-603.11(B)	<i>Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure requirements) - DISCLOSURE shall include: A description of the animal-derived FOODS, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; or, Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [facility has consumer advisory printed on the menu, but no asterisking the item in reference. These menus are in newspaper form and the waitstaff with manually correct as menu was recently printed.]</i>
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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 .. .. . .. ..
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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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Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.	.. .. . p .. ..
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29. Water and ice from approved source.	p .. .. . .. ..
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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 .. .. . .. ..
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32. Plant food properly cooked for hot holding.	.. .. . p .. ..
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33. Approved thawing methods used.	p .. .. . .. ..
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***This item has Notes. See Footnote 5 at end of questionnaire.***

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 .. .. . .. ..
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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.	p .. .. . .. ..
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37. Contamination prevented during food preparation, storage and display.	p .. .. . .. ..
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38. Personal cleanliness.	p .. .. . .. ..
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39. Wiping cloths: properly used and stored.	p .. .. . .. ..
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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 .. .. . .. ..
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42. Utensils, equipment and linens: properly stored, dried and handled.	p .. .. . .. ..
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43. Single-use and single-service articles: properly used.	p .. .. . .. ..
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y   N   O   A   C   R
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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   ..   ..   p   ..

*Fail Notes* | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [the chlorine test kit provided is incorrect (facility change vendors) COS inspector left pic with some test strips]*

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

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   ..   ..   p   ..

*Fail Notes* | 6-501.16 *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [in the mop room the wet mop heads were left in the bucket, PIC reversed the mophead]*

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 p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [new hard copy]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

one half hour break from driving in Concordia

## **Footnote 2**

### **Notes:**

chlorine sanitize dishmachine 150 ppm  
sanitizer wipe bucket with quaternary=200ppm

## **Footnote 3**

### **Notes:**

in the cooks steam table is taco meat=175F roast beef=174F and chicken noodle soup=187F  
just cooked and ready to cool is sausage crumbles=184F

## **Footnote 4**

### **Notes:**

in the cooks 2-door Coke True ric is fajita chicken=39F sauteed onions/green peppers=39F  
in the saturn prep table is sliced tomatoes=34f  
in the waitstaff coke true 1 door ric is tomato juice=41F  
in the waitstaff 4 door Hobart ric is gallon milk=34F

## **Footnote 5**

### **Notes:**

steaks thawing under cold water faucet dribble

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/6/2014      **Business ID:** 109626FE  
**Business:** BEL VILLA INC

213 US HWY 36  
 BELLEVILLE, KS 66935

**Inspection:** 25004383  
**Store ID:**  
**Phone:** 7855278111  
**Inspector:** KDA25  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/06/14	11:15 AM	01:15 PM	2:00	1:45	3:45	0	
Total:			2:00	1:45	3:45	0	

**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 pan of diced tomatoes and diced ham Qty 1 Units lbs Value \$ 5.00

Description in the waitstaff prep cooler items were 44F

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A