

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: 7/23/2012 **Business ID:** 106058FR
Business: DEB'S RESTAURANT

Inspection: 26000533
Store ID:
Phone: 7857652527
Inspector: KDA26
Reason: 01 Routine
Results: No Follow-up

327 MISSOURI PO BOX 38
 ALMA, KS 66401

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/23/12	08:55 AM	10:50 AM	1:55	0:50	2:45	0	
Total:			1:55	0:50	2:45	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 4 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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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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

<i>Fail Notes</i>	5-205.11(A)	<i>Handsink Accessible</i> [Two brushes and a soap rack stored in the basin of the handsink in the warewashing room. COS-removed.]
	6-301.12	<i>Hand Drying Provision.</i> [No papertowels in handsink in warewash room. COS-papertowels provided.]

Approved Source		Y	N	O	A	C	R
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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
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13. Food separated and protected. .. p p ..

<i>Fail Notes</i>	3-302.11(A)(2)(b)*	<i>CRITICAL - Species Separation-separation in equipment</i> [In walk in cooler, packages of raw pork bacon over raw beef. Corrected on site-bacon moved away from pork.]
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14. Food-contact surfaces: cleaned and sanitized. p

This item has Notes. See Footnote 1 at end of questionnaire.

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

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures. p

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

<i>Fail Notes</i>	3-501.16(A)(2)(a)*	<i>CRITICAL - PHF Cold Holding-<41°F</i> [In the reach in fridge mashes potatoes cooked on a previous day were 47.6 F. Owner stated she pulled them from the walk in cooler. COS-voluntary destruction.]
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21. Proper date marking and disposition. .. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> <i>[In walk in cooler, open bag of salad mix w/out date marking. Owner stated it was opened on Saturday 7/21. COS-dated. In front reach in fridge coconut cream pie and chocolate cream pie held with no date marking. Owner stated they were made on Saturday 7/21. Pies held more than 24 hours with out datemarking. COS-dated. In same fridge open gallon of milk found with no date marking. Owner stated it was opened on Saturday 7/21. COS-date marked.]</i></p> <p>3-501.18(A)(3)* <i>CRITICAL - RTE PHF, Disposition-discard if dated >7 days at 41°F or less</i></p> <p><i>[In walk in cooler: potatoes had a use by date of 7/29. Owner stated they were cooked on Saturday 7/21. Another pan of potatoes with use by date of 7/28, owner stated they were cooked on Friday 7/20. Both dated more 7 days. COS-redated.]</i></p>
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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

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

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

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

30. Variance obtained for specialized processing methods. p

Food Temperature Control	Y	N	O	A	C	R
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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
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons. p

37. Contamination prevented during food preparation, storage and display. p

38. Personal cleanliness. p

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Prevention of Food Contamination	Y N O A C R
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| 39. Wiping cloths: properly used and stored. | p |
| 40. Washing fruits and vegetables. | p |

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

<i>Fail Notes</i>	4-101.19 <i>Nonfood contact surfaces subject to food soiling made of durable, impermeable material</i> [Shelves in walk in cooler were made of wood.]
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|---|----------------------------|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p |
| 47. Non-food contact surfaces clean. | .. p |

<i>Fail Notes</i>	4-601.11(C) <i>Nonfood contact surfaces of equipment clean</i> [Inside surfaces of freezer on reach in fridge had dried food debris build up on them.]
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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 |
| 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)() <i>Materials for floors/walls/ceilings smooth, durable, & easily cleanable under normal use</i> [Floors of walk in cooler made are made of wood.]
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| 54. Adequate ventilation and lighting; designated areas used. | p |
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Administrative/Other	Y N O A C R
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| 55. Other violations | p |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08 Date Marking</i>
	<i>Education Title #49 Two-Stage Cooling</i>

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Footnote 1

Notes:

Mechanical dish machine: 100 parts per million Chlorine.

Facility also has a 3 compartment sink.

Footnote 2

Notes:

Steam table: gravy 138 F; green beans 140 F.

Footnote 3

Notes:

Reach in fridge: cut tomatoes 37 F; sliced ham.

Walk in cooler: baked potatoes 39 F; gravy 41 F.

Reach in fridge (backroom): buttermilk 37 F; sliced ham 40 F.

Footnote 4

Notes:

Printed on menus.