

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 8/9/2012 **Business ID:** 105715FR
Business: BARNYARD CAFE

 605 MAIN
 ALTA VISTA, KS 66834

Inspection: 26000568
Store ID:
Phone: 7854995595
Inspector: KDA26
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/09/12	01:25 PM	02:40 PM	1:15	0:25	1:40	0	
Total:			1:15	0:25	1:40	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 2 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 OR VISIT www.ksda.gov/food_safety/ 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices		Y	N	O	A	C	R
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>	6-301.11 <i>Handwash cleanser provided [No handsoap at front handsink.]</i>						
	6-501.18 <i>Handsink, toilets, and/or urinals maintained clean [Handsink in kitchen has debris build up on ledge and basin.]</i>						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
<i>Fail Notes</i>	4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Light build up of pink mold on inside surfaces of commercial ice machine.]</i>						
	4-602.12(B) <i>Microwaves-cavities and door seals once every 24 hours [Microwave in kitchen had a moderate build up of food debris on inner top and side surfaces.]</i>						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [On ice in make table: cut tomatoes 48.6 F; cut lettuce 50.6 F. Owner stated they have been there since 11:15. Corrected on site-moved to reach in fridge to cool down.]</i>						
21. Proper date marking and disposition.		..	p	p	..
<i>Fail Notes</i>	3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [In reach in fridge in kitchen sliced ham and baked potatoes held over 24 hours w/out date marking. Owner stated ham was from 8/6 and potatoes were from 8/4. COS-date marked. In front RIF prepared on site pasta salad found with no date marking. Owner stated it was made 8/3. COS-date marked.]</i>						

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Section	Y	N	O	A	C	R
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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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
GOOD RETAIL PRACTICES						
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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
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; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor</i> <i>[Box of potatoes stored on floor in back room.]</i>						
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
<i>Fail Notes</i> 3-304.12(C) <i>In-use utensil storage-on cleaned/sanitized surface</i> <i>[Ice scoop stored on top of ice machine and not on a clean/sanitized surface.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	p

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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-
Critical items p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical items p

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 [Outside doors on reach in fridge in cooler had debris build up on it. Oven had debris build up on it. Fryers have grease build up on them. Inside bottom surface of make table has debris build up on it. Outside lids and sides of reach in freezers has food splatter/debris build up on them.]</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

50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. .. p

<i>Fail Notes</i>	5-501.17	<i>Receptacle in women's toilet room covered [No lid on trashcan in womens restroom.]</i>
	6-202.14	<i>Toilet rooms completely enclosed-self closing door [Restrooms do not have a self closing door.]</i>

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 maintained in good repair [2 ceiling tiles in men's restroom are black and water stained.]</i>
	6-501.12(A)	<i>Physical facilities clean [There is a build up of food and grease underneath fryers and equipment in kitchen. There is build up of debris along floor wall junctures throughout kitchen. There is a build up of debris underneath 3 compartment sink.]</i>
	6-501.16	<i>Mops allowed to air dry after use [Mop not allowed to air dry after use.]</i>

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

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>

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Footnote 1

Notes:

Sanitizer solution in 3 compartment sink: 200 parts per million quaternary ammonia.

Footnote 2

Notes:

Steam table: ham 163 F; scalloped potatoes 170 F.

Footnote 3

Notes:

Reach in fridge in kitchen: potato salad 36 F; gravy 35 F; ham 35 F; potatoes 36 F.

Front RIF: shredded lettuce 40 F; pasta salad 36 F.

Freezers: all items frozen.

Salad bar: hard boiled eggs 36 F; potato salad 38 F; shredded lettuce 40 F.

Footnote 4

Notes:

Consumer advisory posted on wall plaque in facility.

Footnote 5

Notes:

Make table in kitchen is not functioning. Owner places products on ice.