

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: 1/27/2014 **Business ID:** 101256FE
Business: BELLEVILLE COUNTRY CLUB

Inspection: 28001553
Store ID:
Phone: 7855272745
Inspector: KDA28
Reason: 01 Routine
Results: No Follow-up

2208 COUNTRY CLUB PO BOX 421
 BELLEVILLE, KS 66535

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/27/14	02:05 PM	03:10 PM	1:05	0:05	1:10	0	
Total:			1:05	0:05	1:10	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>0</u> Priority foundation(Pf) Violations <u>0</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>3800</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, EMAIL 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

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

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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			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-602.11(E)(4)</td> <td style="vertical-align: top;"> <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The divider over the ice bin was found to have a slight build up of mold on the surfaces.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-602.11(E)(4)	<i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The divider over the ice bin was found to have a slight build up of mold on the surfaces.]</i>						
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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			
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
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			
Highly Susceptible Populations	Y	N	O	A	C	R			
24. Pasteurized foods used; prohibited foods not offered.	p			

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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
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	p	..
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div style="font-size: small;"> 4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [1 container of mixed spatulas and 1 container of mixed wire wisks were found stored with the food contact surfaces facing up. COS - inverted]</i> </div> </div>						
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
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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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

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

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)	<p><i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [The floor in the warewashing area was found to have several cracked tiles exposing the subfloor.]</i></p>
	6-501.11	<p><i>PHYSICAL FACILITIES shall be maintained in good repair. [The north wall in the kitchen by the door was found to have a 1 inch hole in the wallboard. The south wall by the fryer was found to be deteriorating and have a chipped surface. The wall over the 3 vat sink was found to have a chipped surface.]</i></p>
	6-501.12(A)	<p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The wall behind the fryers and grill line were found to have a build up of debris on the surfaces. The table that the grill is kept on was found to have a build up of food debris on the surfaces. The floor below the fryers and grill area was found to have a build up of food debris on the surfaces.]</i></p>

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 #42</i>	<i>Daily Self-Inspection Checklist</i>

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Footnote 1

Notes:

- Kitchen 2 door RIC
- Pepperjack Cheese 41.2F
- Shredded Cheddar Cheese 41.9F
- Sour Cream 40.2F

Dry storage tan RIC found at an ambient temperature of 41.2F
Dry storage white RIC found at an ambient temperature of 40.6F

Beer bunker ambient temperature at 40.1F
Residential RIC under cash register found at an ambient temperature of 38.2F

Footnote 2

Notes:

- Bar handwashing sink hot water found to be at 115.2F
- 3 vat bar sink hot water found to be at 115.2F
- Kitchen warewashing area handwashing sink hot water found to be at 115.2F
- 3 vat warewashing sink hot water found to be at 118.2F
- Kitchen handwashing sink hot water found to be at 103.2F
- Kitchen 2 vat sink hot water found to be at 114.8F.