

**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:** 4/19/2012      **Business ID:** 105532FR  
**Business:** WESTON'S CAFE

**Inspection:** 29000062  
**Store ID:**  
**Phone:** 6208564414  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** No Follow-up

1737 MILITARY  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/19/12	09:30 AM	12:30 PM	3:00	1:20	4:20	0	
<b>Total:</b>			3:00	1:20	4:20	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage \_\_\_\_\_  
 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	..	..	..	..	..

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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	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(a)* <b>CRITICAL - Separation-Raw &amp; raw RTE</b> [Raw bacon found stored on wire shelf above heads of lettuce, tomatoes, and shredded cheese in reach in cooler. COS=moved]						
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
16. Proper cooking time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(B) <b>CRITICAL - Raw shell eggs stored in refrigerated equipment with ambient air temperature of 45 °F or less</b> [Raw shell eggs stored in Tappan reach in cooler were found stored at 50 F. COS=owner adjusted temp of cooler. Raw shell eggs on prep table held out of temperature control were found to be at 63 F. COS=returned eggs to reach in cooler.]						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> [Opened container of buttermilk found in prep room reach in cooler did not have an open date. COS=owner said it was opened 4/16 and dated appropriately.]						
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

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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 .. ..

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 .. .. .

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 .. .. .

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

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 .. .. .

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 .. . p ..

*Fail Notes* | 3-304.12(A) *In-use utensil storage-handles above top of food/container [A bowl was being used to dispense coleslaw from the container and was found stored in the container. COS=educated, removed bowl.]*

3-304.12(B) *In-use utensil storage(non-PHF)-handles above food [The handles of scoops used to dispense bulk flour and bulk sugar were found to be in contact with the product in the storage containers. COS=educated, moved]*

42. Utensils, equipment and linens: properly stored, dried and handled.      .. p .. . p ..

*Fail Notes* | 4-903.11(B)(2) *Equipment/utensil/linen storage-covered or inverted [Clean spoons and ladles were found stored with the working ends up in the clean wares. COS=educated, inverted]*

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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## EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #12</i>	<i>Food Sales Farmers Markets</i>
	<i>Education Title #13</i>	<i>FBI Listeriosis</i>
	<i>Education Title #14</i>	<i>FBI Campylobacteriosis</i>
	<i>Education Title #15</i>	<i>FBI E-Coli</i>
	<i>Education Title #16</i>	<i>FBI Hebatitis A</i>
	<i>Education Title #17</i>	<i>FBI Hepatitis A Foodhandlers</i>
	<i>Education Title #18</i>	<i>FBI Norovirus</i>
	<i>Education Title #19</i>	<i>FBI Salmonella</i>
	<i>Education Title #20</i>	<i>FBI Shigellosis</i>
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #29</i>	<i>Labeling</i>
	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
	<i>Education Title #32</i>	<i>Food Equipment Cooling Log</i>
	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>
	<i>Education Title #34</i>	<i>Reheating Temperature Log</i>
	<i>Education Title #35</i>	<i>Food Temperature Log</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #37</i>	<i>Manual Dishwashing Procedures Sign</i>
	<i>Education Title #38</i>	<i>No Smoking, Eating, Drinking</i>
	<i>Education Title #40</i>	<i>When The Power Is Out</i>
	<i>Education Title #41</i>	<i>Safe Food in Group Functions</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>
	<i>Education Title #46</i>	<i>Thermometer Use</i>
	<i>Education Title #47</i>	<i>Three-Compartment Sinks</i>
	<i>Education Title #48</i>	<i>Turkey Safety</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

191 F sausage from grill  
190 F hamburger from grill

## **Footnote 2**

### **Notes:**

164 F white gravy in steam table  
177 F corn in steam table  
165 F chili in steam table

## **Footnote 3**

### **Notes:**

43 F milk in reach in cooler  
42 F site prepared coleslaw in reach in cooler  
43 F sliced tomatoes in make table  
43 F baked potatoes in kitchen reach in cooler

## **Footnote 4**

### **Notes:**

educated on thermometer calibration

## **Footnote 5**

### **Notes:**

50 parts per million chlorine recorded at dishwasher