

**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:** 5/10/2012      **Business ID:** 104155FR  
**Business:** CAFE ON THE ROUTE

**Inspection:** 29000116  
**Store ID:**  
**Phone:** 6208565646  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** No Follow-up

1101 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/10/12	11:15 AM	01:10 PM	1:55	0:15	2:10	0	
<b>Total:</b>			1:55	0:15	2:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Email                        Critical Violations   2                        Lic. Insp.   No  

Sent Notification To \_\_\_\_\_

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	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	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>						
4-601.11A*	<i>CRITICAL - Food Contact Clean to Sight and Touch [The blade of the can opener was found with dried food debris on the surface. COS=cleaned and sanitized]</i>					
4-602.12(B)	<i>Microwaves-cavities and door seals once every 24 hours [The interior of the kitchen microwave has an accumulation of dried food debris on the surface.]</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	..	..	..	..	..
<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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
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	..	..
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

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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 .. ..

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 .. .. . .. ..

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 .. .. . .. ..

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

<i>Fail Notes</i>   4-903.11(A)(1)	<i>Equipment/utensil/linen storage-clean, dry location [The interior of the drawer used to store clean utensils near the grill make table contains an abundance of dried food debris which is in contact with the utensils.]</i>
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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 .. .. . p ..

<i>Fail Notes</i>   4-101.11*	<i>CRITICAL - Utensils/food-contact surfaces of safe materials [A large spoon was found in the clean utensil drawer which was completely covered with surface rust and pitting on the working surface. COS=discarded]</i>
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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 .. .. . .. ..

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

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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean                  [There is an accumulation of grease and food debris on the sides of the grill, fryer, and oven. There is also an accumulation of grease on the ventilation hood and filters.]</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  | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained.   | p  | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.           | .. | p  | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean                  [An accumulation of grease and food debris was found on the piping and under shelving in the food prep and kitchen area. An excess of moist and dried on food debris was found on the dishwash area shelving.]</i>
	6-501.16	<i>Mops allowed to air dry after use                  [Wet mops were found stored on the floor of the service sink closet.]</i>

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|---|---|----|----|----|----|----|
| 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>	Education Title #02	Consumer Advisory
	Education Title #04	No Bare-Hand Contact
	Education Title #08	Date Marking
	Education Title #11	Employee Handwashing

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## **Footnote 1**

**Notes:**

150 F pork ribs from grill

## **Footnote 2**

**Notes:**

141 F baked potato soup in steam table

## **Footnote 3**

**Notes:**

39 F diced tomatoes in make table 1  
39 F shredded lettuce in make table 1  
41 F sliced melon in make table 1  
42 F sliced tomatoes in make table2  
41 F sliced ham in make table2  
39 F cooked rice in walk in cooler  
39 F cooked pork in walk in cooler

## **Footnote 4**

**Notes:**

50 parts per million chlorine at the dishwash machine