

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p	..
<i>Fail Notes</i>	3-101.11* CRITICAL - Safe, Unadulterated, & Honestly Presented [Bottles of W.L. Weller, J and B Scotch, and Maker's Mark were found containing fruit flies. COS=discard]						
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>Fail Notes</i>	4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [The interior of the ice bin has mold growth on the surface.]						
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
	This item has Notes. See Footnote 1 at end of questionnaire.						
21. Proper date marking and disposition.		..	p	p	..
<i>Fail Notes</i>	3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Opened package of hot dogs without date marking found in the reach in cooler. COS=open date could not be determined, discard]						
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	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers</i> <i>[A chemical spray bottle containing a clear liquid was found without labeling under the kitchen sink. COS=contents could not be identified, discard]</i>
	7-202.12(A)(2)*	<i>CRITICAL - Used per instructions/Approved for food establishments</i> <i>[One can of Eliminator Ant, Roach, and Spider(EPA 9688-230) was found in the kitchen cabinet. COS=educate on use of chemicals approved for facility, removed from premises]</i>

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. p
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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

<i>Fail Notes</i>	4-204.112(B)	<i>Integrated or affixed thermometer in equipment</i> <i>[The reach in cooler does not have thermometers to measure the temperature of the ambient air.]</i>
	4-302.12	<i>Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided</i> <i>[A food thermometer is not available in the facility.]</i>

Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p
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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
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
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Footnote 1

Notes:

39 F hot dog in reach in cooler

Footnote 2

Notes:

Helped manager determine proper ratio of water to bleach for 100 parts per million chlorine at the three vat

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/3/2012 **Business ID:** 105795FR
Business: BAXTER SPRINGS COUNTRY CLUB
 2819 ROBERTS RD & BOGEY LN PO BOX 644
 BAXTER SPRINGS, KS 66713

Inspection: 29000239
Store ID:
Phone: 6208563538
Inspector: KDA29
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/03/12	09:45 AM	11:30 AM	1:45	1:30	3:15	0	
Total:			1:45	1:30	3:15	0	

ACTIONS

Number of products Voluntarily Destroyed 4

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product W. L Weller Qty 0.25 Units L Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product J and B Scotch Qty 1 Units L Value \$ 20

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

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3. Product Maker's Mark Qty 1 Units L Value \$ 20

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

4. Product hot dogs Qty 0.5 Units lbs Value \$ 2

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A