

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p	..
<i>Fail Notes</i> 3-301.11(B)* <i>CRITICAL - No BHC w/ RTE food</i> [Employee handled a hamburger bun with bare hands while preparing to make a sandwich. COS=educated, discard bun]						
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)* <i>CRITICAL - Separation-Raw & raw RTE</i> [Raw hamburger patties were found stored on a wire shelf above shredded lettuce in the make table reach in cooler. COS=moved]						
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</i> [The blade of the can opener had an accumulation of dried food debris on the surface. COS=moved to warewashing] 4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up</i> [The ice chute of the Pepsi soda fountain had mold growth on the interior 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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> [Commercially prepared chili, buttermilk, and ranch dressing(prepared on site) were found being held at 47 F in the walk in cooler. The ambient air temperature of the cooler was 48 F. COS=thermostat was set at 44 F, employee adjusted thermostat to 38 F]						
21. Proper date marking and disposition.	..	p	p	..

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
[Shredded lettuce was found without date marking in the make table. Ranch dressing and 'secret sauce', both prepared on site from milk products were found without date marking in the walk in cooler. COS=lettuce shredded on 9/15 was date marked, dressing and sauces prepared on 9/14 were date marked]

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

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 p ..

Fail Notes | 7-102.11* **CRITICAL - Common Name, Working Containers**
[A chemical spray bottle containing a clear liquid was found without labeling above the service sink. COS=contents identified as bleach water and bottle labeled appropriately]

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

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

Fail Notes | 4-302.12 **Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided**
[Food thermometers are not available in the facility.]

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

Fail Notes | 3-305.11(A)(3) **Food stored 6" above floor**
[Two sacks of potatoes were found stored on the floor near the three vat sink.]

38. Personal cleanliness. p

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		Y	N	O	A	C	R
Prevention of Food Contamination							
39. Wiping cloths: properly used and stored.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
40. Washing fruits and vegetables.		p
Proper Use of Utensils							
41. In-use utensils: properly stored.		..	p	p	..
<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage(non-PHF)-handles above food [A two-ounce plastic solo cup used to dispense relish was found stored in the relish container at the make table. COS=educated, removed]</i>					
42. Utensils, equipment and linens: properly stored, dried and handled.		p
43. Single-use and single-service articles: properly used.		..	p
<i>Fail Notes</i>	4-502.13(A)	<i>Single service articles not reused [A two-ounce solo cup had repeatedly been used to dispense relish at the make table.]</i>					
44. Gloves used properly.		p
Utensils, Equipment and Vending							
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 Sterilite container was found being used to store raw chicken which was in direct contact with the plastic. COS=moved chicken to a food grade container]</i>					
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 [The fan guards in the walk in cooler have an excessive accumulation of dust.]</i>					
Physical Facilities							
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		..	p
<i>Fail Notes</i>	5-203.14*	<i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [1) The food prep sink does not have an air gap present in the drain line. 2) A hose was attached to the hose bibb at the service sink without a backflow prevention device installed in-line. COS=educated, removed hose]</i>					
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 [A covered receptacle is not provided in the women's restroom.]</i>					
52. Garbage and refuse properly disposed; facilities maintained.		p
53. Physical facilities installed, maintained and clean.		p
54. Adequate ventilation and lighting; designated areas used.		..	p

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [Protective shielding is absent from the fluorescent lamps in the walk in cooler.]</i>
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Administrative/Other	Y N O A C R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	Education Title #22	<i>Focus On Food Safety Manual (on the Website) [available]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

191 F hamburger from grill
212 F chicken wings from fryer

Footnote 2

Notes:

39 F shredded lettuce in make table

Footnote 3

Notes:

100 parts per million chlorine in wiping cloth container

VOLUNTARY DESTRUCTION REPORT

Insp Date: 9/18/2012 **Business ID:** 104549FR
Business: RED BALL BAR & GRILL

Inspection: 29000331
Store ID:
Phone: 6208562020
Inspector: KDA29
Reason: 01 Routine

539 W 5TH ST
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/18/12	01:30 PM	04:30 PM	3:00	0:10	3:10	0	
Total:			3:00	0:10	3:10	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 hamburger bun Qty 1 Units ea Value \$.25

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A