

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: 9/20/2012 **Business ID:** 98392FR
Business: VAN'S STEAK HOUSE

Inspection: 29000335
Store ID:
Phone: 6208565506
Inspector: KDA29
Reason: 01 Routine
Results: No Follow-up

2447 S MILITARY
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/20/12	01:00 PM	03:45 PM	2:45	0:25	3:10	0	
Total:			2:45	0:25	3:10	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 OR VISIT www.ksda.gov/food_safety/ 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	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
 [An open drink cup containing beverage was observed on the food prep table. COS=educated, covered and moved]

5. No discharge from eyes, nose and mouth. p

Preventing Contamination by Hands	Y N O A C R
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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
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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
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13. Food separated and protected. p

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
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16. Proper cooking time and temperatures. p

This item has Notes. See Footnote 1 at end of questionnaire.

17. Proper reheating procedures for hot holding. p

18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. p

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

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 3 at end of questionnaire.

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
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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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Safe Food and Water						
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						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor [One fifty pound bag of flour and one ten pound bag of salt were observed being stored on the floor in the dry goods area.]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
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(C) <i>In-use utensil storage-on cleaned/sanitized surface [Two ice scoops were observed being stored on the dusty top of the ice bin. COS=cleaned/sanitized, placed in clean container for storage]</i>						
3-304.12(D) <i>In-use utensil storage-in running water [Spoons used to dish barbeque meat, chili, and chicken salad were found stored in stagnant cups of water in the prep area. Utensils used to serve pie were found stored in a pan of stagnant water. COS=educated, clean/sanitize utensils]</i>						
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						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p
<i>Fail Notes</i> 4-201.11 <i>Equipment durability [The lids on two chest freezers are damaged and have been repaired with duct tape. The front of the ice machine is heavily rusted and pitted.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

49. Plumbing installed; proper backflow devices. .. p p ..

<i>Fail Notes</i>	5-203.13	<i>Service sink available for cleaning of mops & disposal of liquid waste [A service sink is not present in the facility. Mop water is disposed of in the toilet.]</i>
	5-203.14*	<i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [The food prep sink is not indirectly plumbed. COS=owner will use a perforated plastic dishwasher rack to operate above flood rim of basin]</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>
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52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [Several floor tiles are missing in the entry way to the kitchen. The epoxy coating is missing from the concrete floor in the high traffic areas of the kitchen.]</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

<i>Fail Notes</i>	8-304.11(A)	<i>Post the license in a location in the Food Establishment [The license was not posted for public viewing.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04 No Bare-Hand Contact</i>
	<i>Education Title #07 Corrective Actions</i>
	<i>Education Title #25 Handwashing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

180 F chicken breast from grill
184 F hamburger from grill

Footnote 2

Notes:

171 F chili in crock
175 F baked potato in steam table
156 F cream gravy in steam table
163 F green beans in steam table
166 F mashed potatoes in steam table

Footnote 3

Notes:

39 F shredded lettuce in walk in cooler
41 F sliced tomatoes in make table
40 F raw shell eggs in walk in cooler
41 F diced tomatoes in reach in cooler

Footnote 4

Notes:

173 F maximum dishwasher temperature recorded