

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: 7/10/2013 **Business ID:** 105532FE
Business: WESTON'S CAFE

Inspection: 29000768
Store ID:
Phone: 6208564414
Inspector: KDA29
Reason: 01 Routine
Results: Follow-up

1737 MILITARY
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/10/13	12:30 PM	02:55 PM	2:25	0:05	2:30	0	
Total:			2:25	0:05	2:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 3

Certified Manager on Staff Address Verified p Actual Sq. Ft. 1600

Certified Manager Present

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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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- | | |
|---|----------------------------|
| 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
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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 p .. |

<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Observed employee handle a lemon slice with bare hands then place in a glass of tea. COS=educated, employee discarded lemon slice and tea]</i>
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- | | |
|---|---------------------------|
| 8. Adequate handwashing facilities supplied and accessible. | .. p p .. |
|---|---------------------------|

<i>Fail Notes</i>	6-301.11 <i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Hand cleanser was not available at the wait station handsink. COS=employee restocked hand cleanser]</i>
	6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Disposable towels were not available at the wait station handsink. COS=employee restocked towels at hand sink]</i>

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 |
| <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 |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | |
| 20. Proper cold holding temperatures. | p |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | |
| 21. Proper date marking and disposition. | p |

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
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
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
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	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
41. In-use utensils: properly stored.	..	p	p	..
<i>Fail Notes</i>	3-304.12(F)	<i>In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues. [One scoop and one spatula were found stored in 81 F stagnant water by the steam table. COS=educated, employee acquired clean utensils and placed in a container of water in a steam table well]</i>				
42. Utensils, equipment and linens: properly stored, dried and handled.	p

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		Y	N	O	A	C	R
Proper Use of Utensils							
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-P and Pf items		..	p
<i>Fail Notes</i>	4-101.11	<p><i>P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [Raw ground beef, beef patties, chicken patties, pork patties, biscuits, and rolls were all found stored in Sterilite modular storage totes. All foods were in direct contact with the plastic of the containers.</i></p> <p><i>Cut potatoes were found stored in a Sterilite mop pail in the Hotpoint reach in cooler. The potatoes were in direct contact with the plastic of the bucket.]</i></p>					
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p
46. Warewashing facilities: installed, maintained, and used; test strips.		..	p
<i>Fail Notes</i>	4-302.14	<p><i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment does not have a test kit to measure chlorine concentration at the three vat or dishwasher.]</i></p>					
47. Non-food contact surfaces clean.		..	p
<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Dust accumulation was observed on the air vents and return air vents in the kitchen.]</i></p>					
Physical Facilities							
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		..	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
<i>Fail Notes</i>	5-203.13(A)	<p><i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [The facility does not have a service sink.]</i></p>					
50. Sewage and waste water properly disposed.		p
51. Toilet facilities: properly constructed, supplied and cleaned.		..	p
<i>Fail Notes</i>	6-202.14	<p><i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The men's and women's restrooms do not have self-closing doors.]</i></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)	<p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Grease accumulation was observed on the ceiling tiles above the oven in the kitchen.]</i></p>					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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54. Adequate ventilation and lighting; designated areas used. p

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Protective shielding was absent from the fluorescent lamp in dry storage.]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #04 No Bare-Hand Contact

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Footnote 1

Notes:

169 F breaded steak from grill
202 F hamburger from grill

Footnote 2

Notes:

186 F corn in steam table
176 F gravy in steam table
178 F beans in steam table
186 F ground round swiss in steam table

Footnote 3

Notes:

38 F coconut cream pie in Hotpoint reach in cooler
41 F coleslaw in make table
41 F sliced tomatoes in make table
41 F sliced melon in make table
39 F raw hamburger in make table reach in cooler
41 F chili in Hotpoint reach in cooler 2
40 F cooked potatoes in Hotpoint reach in cooler 2
44 F raw shell eggs in Tappan reach in cooler
41 F sour cream in Victory reach in cooler
34 F raw steaks in Victory reach in cooler
37 F ground beef in Hotpoint reach in cooler 3

Footnote 4

Notes:

Mop water is disposed of in the toilet. Mop heads are cleaned professionally. Advised owners to apply for variance. Variance information can be obtained at fsl@kda.ks.gov.

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 2

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 lemon slice Qty 1 Units ea Value \$.05

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product tea Qty 1 Units ea Value \$ 1

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

