

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: 1/22/2014 **Business ID:** 98392FE
Business: VAN'S STEAK HOUSE

 2447 S MILITARY
 BAXTER SPRINGS, KS 66713

Inspection: 29001068
Store ID:
Phone: 6208565506
Inspector: KDA29
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/22/14	12:30 PM	03:00 PM	2:30	0:10	2:40	0	
Total:			2:30	0:10	2:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 3000
 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

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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
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
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	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Grilled onions and grilled peppers were found being held at 105 F in a pan on the grill. COS=employee reheated foods to 165 F; employee increased heat on end of grill used for hot holding items]					
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Shredded lettuce was found being held at 52 F in the grill prep table. COS=employee stated that the lettuce had been out of the walk in cooler for 1.5 hours; employee put lettuce container on ice Shredded lettuce salad was found being held at 55 F and cheese cake at 63 F in the wait station reach in cooler. The ambient air temperature of the unit was 56 F. COS=employee stated that the items had been in the cooler for six hours; employee discarded]					
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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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 "

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A chemical spray bottle containing a clear liquid was found without labeling on a shelf by the dish machine. COS=employee identified contents as bleach/water and labeled appropriately]</i>
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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

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 " " p "

<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The wait station display cooler is not maintaining potentially hazardous foods at 41 F or below. The ambient air temperature of the unit was 56 F. COS=employees discontinued use of cooler until repairs can be made]</i>
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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. 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 " " p "

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Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	<p>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.</i> <i>[Large spoons used to dispense food items at the prep table were found stored in containers of water with a temperature of 81 F. COS=educated; employee acquired clean utensils and increased temperature of water]</i></p>
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|---|---|----|----|----|----|----|
| 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- P and Pf items | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	<p>4-501.11(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</i> <i>[The lids of the chest freezers are damaged and have been repaired with duct tape. The door seals on the make table reach in cooler, walk in cooler, and chest freezers are damaged and/or missing. The hinges on the chest freezers are loose.]</i></p>
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|--|---|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 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 | .. | .. | .. | .. |

This item has Notes. See Footnote 5 at end of questionnaire.

<i>Fail Notes</i>	<p>5-203.13(A) <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.</i> <i>[The facility does not have a service sink.]</i></p>
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|--|----|----|----|----|----|----|
| 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>	<p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair.</i> <i>[Several floor tiles are missing in the kitchen and wait station areas.]</i></p>
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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 | .. | .. | .. | .. |
|----------------------|----|---|----|----|----|----|

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Administrative/Other

Y N O A C R

<i>Fail Notes</i>	8-304.11(A)	<i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [The license was not posted for public viewing.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided

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Footnote 1

Notes:

156 F steak from grill

Footnote 2

Notes:

142 F fish fillets under lamp
143 F chicken fried steak
197 F baked potatoes in warmer
147 F gravy
149 F green beans
147 F mashed potatoes
184 F meat loaf
154 F pork in warmer
153 F meat loaf in warmer

Footnote 3

Notes:

34 F sliced tomatoes in ice bath
42 F shredded lettuce in walk in cooler
34 F raw chicken in walk in cooler
33 F raw ground beef in walk in cooler
33 F raw chicken in walk in cooler
35 F steak in reach in cooler
43 F baked potatoes in walk in cooler
42 F cottage cheese walk in cooler

Footnote 4

Notes:

177.8 F maximum dishwasher temperature recorded

Footnote 5

Notes:

A variance may be requested at fsl@kda.ks.gov.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 1/22/2014 **Business ID:** 98392FE
Business: VAN'S STEAK HOUSE

2447 S MILITARY
 BAXTER SPRINGS, KS 66713

Inspection: 29001068
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Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/22/14	12:30 PM	03:00 PM	2:30	0:10	2:40	0	
Total:			2:30	0:10	2:40	0	

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 shredded lettuce salad Qty 4 Units ea Value \$ 8

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cheese cake Qty 5 Units ea Value \$ 15

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

