

**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:** 9/25/2014      **Business ID:** 98937FE  
**Business:** PRAIRIE NUT HUT  
  
 1306 QUINCY  
 ALTOONA, KS 66710

**Inspection:** 29001493  
**Store ID:**  
**Phone:** 6205682900  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/25/14	02:00 PM	03:50 PM	1:50	0:30	2:20	0	
<b>Total:</b>			1:50	0:30	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
  
 Priority(P) Violations 2      Priority foundation(Pf) Violations 1  
 Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 1200  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p					
<i>Fail Notes</i>   2-401.11 <i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [An open drink cup containing beverage was stored on top of an in use microwave oven in the kitchen. COS=educated; employee discarded]</i>						
5. No discharge from eyes, nose and mouth.	p					
<b>Preventing Contamination by Hands</b>						
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					
<b>Approved Source</b>						
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					
<b>Protection from Contamination</b>						
13. Food separated and protected.	p					
<i>Fail Notes</i>   3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [A large bowl of egg wash was stored on a shelf above head lettuce in the kitchen reach in cooler. COS=employee moved bowl to lower shelf ]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p					
<i>Fail Notes</i>   4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Mold growth was present in the bin of the Manitowoc ice machine.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p					
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	p					
17. Proper reheating procedures for hot holding.	p					
18. Proper cooling time and temperatures.	p					

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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|---------------------------------------|----|----|----|----|----|----|--|
| 19. Proper hot holding temperatures.  | .. | .. | .. | p  | .. | .. |  |
| 20. Proper cold holding temperatures. | p  | .. | .. | .. | .. | .. |  |

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

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|---|----|----|----|----|----|----|--|
| 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
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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>	<p>4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [Thermometers were not present in the reach in coolers.]</i></p>
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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 | .. | .. | .. | .. |  |
|---|----|---|----|----|----|----|--|

<i>Fail Notes</i>	<p>6-501.112 <i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [An accumulation of dead insects was present in the sticky traps throughout the facility.]</i></p>
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- |   |   |    |    |    |    |    |  |
|---|---|----|----|----|----|----|--|
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |  |
| 38. Personal cleanliness.   | p | .. | .. | .. | .. | .. |  |

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Prevention of Food Contamination		Y	N	O	A	C	R
	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	..	..	..	..	..
	42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..
<i>Fail Notes</i>	4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Several cases of styrofoam cups were stored on the floor of the stock room.]</i>						
	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
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	..	p	..	..	p	..
<i>Fail Notes</i>	4-101.11 <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. [Peanuts, potato chips, lettuce, and onions were stored in Sterilite totes not marked for use with food. All foods were in direct contact with the plastic of the containers. COS=employee lined containers with waxed paper]</i>						
	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	..	..	p	..
<i>Fail Notes</i>	4-302.14 <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 test strips to measure chlorine concentration at the three vat sink. COS=employee demonstrated method to mix a 100 parts per million chlorine solution; advised owner to purchase test strips]</i>						
	47. Non-food contact surfaces clean.	..	p	..	..	..	..
<i>Fail Notes</i>	4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Grease accumulation was present on the sides of the grill/fryer.]</i>						
Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
	49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
	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>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [A covered receptacle was not provided in the women's restroom.]</i>						
	52. Garbage and refuse properly disposed; facilities maintained.	..	p	..	..	..	..

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Physical Facilities	Y   N   O   A   C   R
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<i>Fail Notes</i>	5-501.11	<i>An outdoor storage surface for REFUSE, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be SMOOTH, durable, and sloped to drain. [The dumpster and grease bin are set on a gravel base.]</i>
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53. Physical facilities installed, maintained and clean. .. p .. .. ..

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [A small area of the wood floor behind the bar is damaged and in poor repair.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Five dried mouse droppings were present on the floor between storage totes in the stock room. Grease accumulation was present on the electrical box and conduit beside the grill/fryer.]</i>

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 lamps in the kitchen.]</i>
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Administrative/Other	Y   N   O   A   C   R
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55. Other violations p .. .. ..

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

38 F pork tender in Crosley reach in cooler  
42 F sliced tomatoes in Crosley reach in cooler  
38 F ground beef in store room reach in cooler  
43 F testicle in store room reach in cooler  
freezers ok

## **Footnote 2**

### **Notes:**

The establishment has a variance to dispose of mop water in the toilet.

## FIELD WARNING LETTER

**Insp Date:** 9/25/2014      **Business ID:** 98937FE

**Business:** PRAIRIE NUT HUT

1306 QUINCY  
ALTOONA, KS 66710

**Inspection:** 29001493

**Store ID:**

**Phone:** 6205682900

**Inspector:** KDA29

**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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Total:			1:50	0:30	2:20	0	

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.