

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: 7/27/2015 **Business ID:** 113153FE
Business: MJ'S BURGER HOUSE

Inspection: 29001956
Store ID:
Phone: 6207842323
Inspector: KDA29
Reason: 01 Routine
Results: Follow-up

1004 E 4TH
 ALTAMONT, KS 67330

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/27/15	11:40 AM	01:55 PM	2:15	0:05	2:20	0	
Total:			2:15	0:05	2:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 5

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0

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) 564-6767.

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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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 .. . p .. |
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<i>Fail Notes</i>	<p>2-301.14(G) <i>P - Wash Hands (Raw to RTE) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and when switching between working with raw FOOD and working with READY-TO-EAT FOOD</i> <i>[Employee placed raw hamburger on the grill with gloved hands, then removed the gloves and donned a clean pair to handle french fries for a customer order without first washing his hands.</i> <i>COS=educated; employee discarded french fries, discarded gloves, washed hands, and donned clean gloves]</i></p>
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| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p |
| 8. Adequate handwashing facilities supplied and accessible. | .. p .. . p .. |

<i>Fail Notes</i>	<p>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.</i> <i>[Disposable towels were not available at the kitchen hand sink.</i> <i>COS=employee stocked towels]</i></p>
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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 .. . p .. |

<i>Fail Notes</i>	<p>3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.</i> <i>[An open container of milk was without date marking in the Frigidaire reach in cooler. COS=employee could not identify open date; employee discarded</i></p> <p style="padding-left: 20px;"><i>A cream pie was without date marking in the wait station reach in cooler.</i> <i>COS=employees could not identify prep date; employee discarded]</i></p> <p>3-202.15 <i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.</i> <i>[One can of Bush's chili beans had class 2 can defects. The can was on the canned goods storage shelf. COS=employee discarded]</i></p>
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| 12. Required records available: shellstock tags, parasite destruction. | p .. . |
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Protection from Contamination	Y N O A C R
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| 13. Food separated and protected. | .. p .. . p .. |
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Protection from Contamination	Y N O A C R
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Fail Notes | 3-302.11(A)(1)(a) *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 flat of raw shell eggs was stacked on top of a box of tomatoes in the Hotpoint reach in cooler. COS=employee rearranged items in cooler
]

14. Food-contact surfaces: cleaned and sanitized. .. p p ..

Fail Notes | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*
[Dried food debris was present on cutting boards stored as clean on the drying rack. COS=employee moved boards to three vat for cleaning

Sticker residue was present on food containers stored as clean on a shelf in the kitchen. COS=employee moved containers to three vat for cleaning]

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 p ..

This item has Notes. See Footnote 4 at end of questionnaire.

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 *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 sprayer containing a clear liquid was without labeling in the outer storage building. COS=employee identified contents as weed killer and labeled appropriately]

Conformance with Approved Procedures	Y N O A C R
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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

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

<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There is a three inch by three inch hole in the bottom corner of the South exterior kitchen door.]</i>
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37. Contamination prevented during food preparation, storage and display. .. p

<i>Fail Notes</i>	3-305.12	<i>Food storage (Prohibited locations) FOOD may not be stored: In locker rooms; In toilet rooms; In dressing rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination. [Reach in freezers containing assorted foods were located beneath unshielded drain lines in the outer storage building.]</i>
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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

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. [Cases of styrofoam cups were stored on the floor of the outer storage building.]</i>
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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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | p | .. | .. | .. | .. |

Fail Notes | 4-302.14 *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 quaternary ammonium concentration. Quaternary ammonium sanitizer is being used at the three vat sink.]*

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|--------------------------------------|---|----|----|----|----|----|
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
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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 | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | p | .. | .. | .. | .. |

Fail Notes | 5-501.11 *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 on a grass/gravel base.]*

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| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
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Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [Paint is peeling from the ceiling above the grill/fryer. A portion of the ceiling above the grill/fryer is sagging and held in place by duct tape.]*

6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Dried food debris was present on the floor under/behind equipment in the kitchen.]*

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| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
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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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

223 F chicken strip from fryer
189 F hamburger from grill

Footnote 2

Notes:

188 F corn
148 F mashed potatoes
141 F gravy

Footnote 3

Notes:

42 F sliced tomatoes in make table
43 F shredded lettuce

43 F cream pie in wait station reach in cooler

38 F sausage in Hotpoint reach in cooler
38 F pastrami

freezers ok

Footnote 4

Notes:

3-501.17B-Pf- An opened package of pastrami was date marked 5/30 in the Hotpoint reach in cooler. COS=employee said that the pastrami was opened, sliced, and frozen on 5/30, then removed from the freezer on 7/23. Educated. Employee updated date marking.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/27/2015 **Business ID:** 113153FE
Business: MJ'S BURGER HOUSE

1004 E 4TH
 ALTAMONT, KS 67330

Inspection: 29001956
Store ID:
Phone: 6207842323
Inspector: KDA29
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/27/15	11:40 AM	01:55 PM	2:15	0:05	2:20	0	
Total:			2:15	0:05	2:20	0	

ACTIONS

Number of products Voluntarily Destroyed 4

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 french fries Qty 0.25 Units lbs Value \$ 2

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product milk Qty 0.5 Units pt Value \$ 1

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product cream pie Qty 0.5 Units ea Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Bush's chili beans Qty 1 Units gal Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

