

**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:** 6/12/2012      **Business ID:** 107215fr  
**Business:** IRON HORSE BBQ

**Inspection:** 32000007  
**Store ID:**  
**Phone:** 9133675554  
**Inspector:** KDA32  
**Reason:** 01 Routine  
**Results:** No Follow-up

306 COMMERCIAL  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/12/12	01:30 PM	03:30 PM	2:00	0:02	2:02	0	
<b>Total:</b>			2:00	0:02	2:02	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Sq. Footage Under 5,000 sq feet  
 Insp. Notification Print      Critical Violations 4      Lic. Insp. No  
 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 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**

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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	..	..	..	..
<i>Fail Notes</i>   5-205.11(B)   <i>Handsink use prohibition [Thermal gloves stored in handwashing sink in kitchen COS]</i>						
6-301.11   <i>Handwash cleanser provided [No handsoap provided at handwashing sink in kitchen]</i>						
6-301.12   <i>Hand Drying Provision. [No papertowels provided at handwashing sink in kitchen area ]</i>						
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	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	..	..	p	..
<i>Fail Notes</i>   4-601.11A*   <i>CRITICAL - Food Contact Clean to Sight and Touch [Dicer blade in kitchen has old food debris COS: cleaned Can opener in kitchen area has old food debris on opening blade: COS cleaned]</i>						
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	..	..	..
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	..	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)*   <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Ham, turkey (in RIC storage area) COS: Properly dated by employee : potato salad mix (RIC kitchen area: COS: Thrown away Cooked Hamburger patties, turkey in RIC in kitchen area: COS dated by employee ]</i>						
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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
---------------------------------------	---	---	---	---	---	---

24. Pasteurized foods used; prohibited foods not offered. p    ..    ..    ..    ..    ..

<b>Chemical</b>	Y	N	O	A	C	R
-----------------	---	---	---	---	---	---

25. Food additives: approved and properly used. ..    ..    p    ..    ..    ..

26. Toxic substances properly identified, stored and used. ..    ..    ..    ..    ..    ..

<i>Fail Notes</i>	7-201.11(A)*	<i>SWING - Separation, Storage-spacing/partitioning [Non-critical: sterno fuel containers stored beside Bud Light bottles in storage area]</i>
	7-202.12(A)(2)*	<i>CRITICAL - Used per instructions/Approved for food establishments [HotShot bedbug and flea killer found in mopsink area: Owner stated it was used in establishment COS: thrown away]</i>

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
---	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan. ..    ..    ..    p    ..    ..

<b>GOOD RETAIL PRACTICES</b>
------------------------------

<b>Safe Food and Water</b>	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    ..    ..

<b>Food Temperature Control</b>	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    ..    ..    ..    ..

<i>Fail Notes</i>	4-302.12	<i>Food thermometers provided &amp; accessible; Appropriate thermometer for measuring thin foods provided [facility only has hot holding thermometer, educated and instructed to purchase temp measuring device that will measure both hot and cold holding temps]</i>
-------------------	----------	--

<b>Food Identification</b>	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

35. Food properly labeled; original container. p    ..    ..    ..    ..    ..

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
---	---	---	---	---	---	---

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 [Bag of potatoes in storage are stored on floor; bagged "Mr. Pibb" stored on floor in storage area]</i>
-------------------	----------------	---

38. Personal cleanliness. p    ..    ..    ..    ..    ..

39. Wiping cloths: properly used and stored. ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wet wiping cloths stored in sanitizer [Wet wiping cloth stored on faucet of handwashing sink (in cash register area)]</i>
-------------------	----------------	--

40. Washing fruits and vegetables. ..    ..    p    ..    ..    ..

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
-------------------------------	---	---	---	---	---	---

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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)(1) <i>Equipment/utensil/linen storage-clean, dry location [Storage containers for utensils in kitchen have debris in bottom]</i>						
4-903.11(B)(2) <i>Equipment/utensil/linen storage-covered or inverted [Utensils in kitchen area stored with food contact surface up]</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- Critical items	..	p	..	..	p	..
<i>Fail Notes</i>   4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Food stored in non-food grade containers: RTE brisket ham turkey and sausages; COS wrapped in saran wrap No documentation provided by owner]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
47. Non-food contact surfaces clean.	..	p	..	..	..	..
<i>Fail Notes</i>   4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Fans in both the kitchen and cash register area very soiled with built up dust and debris]</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	..	..	..	..	..
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
<i>Fail Notes</i>   6-202.14 <i>Toilet rooms completely enclosed-self closing door [No self closing door on unisex restroom]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
<i>Fail Notes</i>   6-501.16 <i>Mops allowed to air dry after use [Mop head stored in mopsink not allowed to air dry]</i>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..

Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

On steam table:  
Baked beans: 164F  
Brisket: 166F

## **Footnote 2**

### **Notes:**

RIC:  
Hamburger patties: 39F

RIC in storage area:  
Turkey: 36F  
Ham: 36F