

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: 1/24/2013 **Business ID:** 104159fr
Business: ROOST @ BENEDICTINE COLLEGE

Inspection: 32000322
Store ID:
Phone: 9133607437
Inspector: KDA32
Reason: 01 Routine
Results: Follow-up

1020 N 2ND
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/24/13	11:30 AM	02:10 PM	2:40	0:20	3:00	0	
Total:			2:40	0:20	3:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Print Critical (P) Violations 5 Critical (Pf) Violations 2 Lic. Insp. No
 Certified Manager on Staff Certified Manager Present 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 OR VISIT www.ksda.gov/food_safety/ 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
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
[Open employee drink found sitting on designated "drink shelf" above handsink in kitchen area COS: drink was discarded]

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

8. Adequate handwashing facilities supplied and accessible. . . p

Fail Notes | 5-205.11(B) **Handsink use prohibition**
[Green bucket of detergent for wiping tables found sitting in bar handsink]

6-301.11 **Handwash cleanser provided**
[NO handwash cleanser provided at bar handsink]

6-301.12 **Hand Drying Provision.**
[No hand drying provision provided at bar handsink]

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 . . . p . .

Fail Notes | 4-601.11A* **CRITICAL Pf - Food Contact Clean to Sight and Touch**
[Paring knife stored as clean, with clean knives, on knife magnet found with green debris stuck to food contact surface of knife's blade COS: knife was placed at warewash machine to be rewashed]

4-602.11(A)(5)* **CRITICAL P - Food Contact Surface Cleaning Frequency-contamination**
[Meat slicer found with meat debris stuck to food contact surface of blade and guard; employee stated that meat slicer had not been used day of inspection COS: meat slicer was placed at warewash area to be washed]

4-602.12(B) **Microwaves-cavities and door seals once every 24 hours**
[Microwave cavity found with built up food debris stuck to interior surfaces; PIC could not remember when microwave had been cleaned last]

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 . . . p . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes | 3-403.11(A)* **CRITICAL P - Reheating PHF for Hot Holding-165°F for 15 seconds**
 [Cooked chili found hot holding on steam table at 117.6F; cook who prepared chili for steam table stated that chili was reheated for an unspecified period of time and then placed at steam table to hot hold at approximately 11:30AM morning of inspection, when asked, cook stated that temperatures were taken by placing his finger in product to determine whether it was hot or cold; cook stated that chili was being served to patrons COS: chili was reheated to 170F PepperJack Macaroni and Cheese found hot holding with an internal temperature of 112.4F; cook stated that macaroni and cheese had been reheated to an undetermined internal temperature and then placed on steam table for hot holding; temperature was determined by placing his finger in product to determine whether it was hot or cold COS: macaroni and cheese was reheated]

18. Proper cooling time and temperatures. p " " " " "

This item has Notes. See Footnote 2 at end of questionnaire.

19. Proper hot holding temperatures. p " " " " "

This item has Notes. See Footnote 3 at end of questionnaire.

20. Proper cold holding temperatures. " p " " p "

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

Fail Notes | 3-501.16(A)(2)(a)* **CRITICAL P - PHF Cold Holding-<41°F**
 [At MT: shredded lettuce found cold holding with an internal temperature of 73.5F; PIC stated that lettuce had been taken from bottom of MT and placed on top MT at approximately 10A, morning of inspection; at same location: diced tomatoes found cold holding with an internal temperature of 58.6F and sliced tomatoes found cold holding with an internal temperature of 50.0F; In bottom of MT: container of cut lettuce found cold holding with an internal temperature of 75.2F; hummus found cold holding with an internal temperature of 76.5F COS: all items in MT, top and bottom, were discarded]

21. Proper date marking and disposition. " p " " p "

Fail Notes | 3-501.18(A)(2)* **CRITICAL P - RTE PHF, Disposition-discard if in a container w/out a date**
 [In cooler drawers below grill: cooked chicken breast found with no date marking; PIC stated that chicken breast had been cooked at approximately 9:30A on 11/23 COS: cooked chicken breast was dated 11/23]

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 " " " "

Fail Notes | 3-603.11* **CRITICAL Pf -Consumer Advisory for Raw or Undercooked Food**
 [PIC stated that meat items are cooked to order; no consumer advisory information is stated on menus and items that can be ordered undercooked are not astrisked]

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 " "

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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
<i>Fail Notes</i> 3-501.15 <i>Proper cooling methods used for PHF [MT used to cold hold hummus, cut tomatoes, cut lettuce found with an ambient temperature of 72.4F and 72.9F]</i>						
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; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-307.11 <i>Food not contaminated by any other source [Cook observed taking temperatures of food with thermometer and then wiping the probe of the thermometer on his soiled apron]</i>						
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
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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
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 [Guards on meat slicer found with meat debris stuck to non-food contact surface]</i>						

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p

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Physical Facilities	Y	N	O	A	C	R
49. Plumbing installed; proper backflow devices.	p
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
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 #02</i>	<i>Consumer Advisory</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>
	<i>Education Title #46</i>	<i>Thermometer Use</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chicken breast: 170F

Footnote 2

Notes:

Cooked pasta found cooling in cooler drawers under grill area; when asked, cook stated that pasta had been cooked at approximately 9:30A; placed under cold running water and then transferred to cooler drawer; internal temperature of pasta at 12:15P was 50F

Footnote 3

Notes:

Sloppy Joe Beef Mixture: 162.3F

Footnote 4

Notes:

Black Bean Patty: 42.1F

Cooked Chicken Breast: 40.9F

WIC:

Grilled Chicken: 35.6F

Krab Salad: 35.3F

MT:

Cut lettuce: 42.0F

Quartered Tomatoes; 39.9F

Cut lettuce: 41.8F

Quartered tomatoes: 41.4F

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 3

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 Cut Tomatoes Qty 3 Units lbs Value \$ 5.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cut Lettuce Qty 2 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Hummus Qty 2 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A