

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: 4/11/2013 **Business ID:** 104267fe
Business: BILL & MILLIE'S DUCK INN

Inspection: 32000408
Store ID:
Phone: 9133672440
Inspector: KDA32
Reason: 01 Routine
Results: Follow-up

733 COMMERCIAL
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/11/13	08:00 PM	09:15 PM	1:15	0:20	1:35	0	
Total:			1:15	0:20	1:35	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 02 Low Risk</u>	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification _____ Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>2</u>	Priority foundation(Pf) Violations <u>4</u>
Certified Manager on Staff <input type="checkbox"/>	Certified Manager Present <input type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

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).

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						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i>	5-205.11(B) <i>Pf - Handsink use prohibition</i> <i>[Observed ice dumped in bar handsink; bartender stated that handsink is used as a dump sink as 3 vat remains set up (wash, rinse, sanitize) until close; only hand sanitizer is used to clean hands]</i> 6-301.14 <i>Handwashing signage</i> <i>[No handwashing signage to designate purpose of sink]</i>					
Approved Source						
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>	3-101.11 <i>P - Safe, Unadulterated, & Honestly Presented</i> <i>[In bottom of RIC: what appeared to have once been a plum found shriveled with a black slimy appearance COS: adulterated fruit was discarded]</i>					
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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						
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
20. Proper cold holding temperatures.	..	p	p	..
<i>Fail Notes</i>	3-501.16(A)(2)(a) <i>P - PHF Cold Holding-<41°F</i> <i>[In RIC: 6 prepackaged, commercially processed Hillshire sandwiches found with the followin internal temperatures: 61.0F, 63.1F, 62.3F, 62.9F, 61.2F, 61.4F; PIC stated that all sandwiches had been cold holding in unit for at least 24 hours COS: all out of temperature sandwiches were discarded]</i>					
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
23. Consumer advisory provided for raw or undercooked foods.	p

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Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
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
27. Compliance with variance, specialized process and HACCP plan.	p
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(A) Pf - Proper cooling methods used for PHF [Ambient temperature of antique RIC was observed at 63.6F]						
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.	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
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-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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-302.14 Pf - Sanitizer test kit
 [No sanitizer test kit could be provided upon request; facility is using quaternary as a sanitizing agent]

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

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

Fail Notes | 6-303.11() Lighting intensity adequate in food prep, storage & service areas
 [There is no lighting provided for the RIC]

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

Fail Notes | K.S.A. 65-689(a) Operating without a food establishment license
 [Owner of facility stated that he had spoken with the Topeka office regarding a 30 day extension for his license. He purchased the corporation approximately 8 months ago-]

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #24</i>	<i>Hand Sink Sign</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #40</i>	<i>When The Power Is Out</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Informed bartender and owner that handsink must be equipped with handtowels and soap at all time; sanitizer is not an approved method of hand cleansing when used solely

Footnote 2

Notes:

No raw meat present in facility at time of inspection

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 04/22/13

Inspection Report Number 32000408 Inspection Report Date 04/11/13

Establishment Name BILL & MILLIE'S DUCK INN

Physical Address 733 COMMERCIAL City ATCHISON

Zip 66002

Additional Notes
and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/11/2013 **Business ID:** 104267fe
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ACTIONS

Number of products Voluntarily Destroyed 1

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 Hillshire Sandwiches Qty 6 Units _____ Value \$ 25.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A