

**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:** 4/15/2013      **Business ID:** 99362fe  
**Business:** WEST LANES BOWLING

**Inspection:** 32000415  
**Store ID:**  
**Phone:** 9133674775  
**Inspector:** KDA32  
**Reason:** 03 Complaint  
**Results:** Follow-up

1416 MAIN ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/15/13	03:20 PM	04:30 PM	1:10	0:20	1:30	0	
<b>Total:</b>			1:10	0:20	1:30	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>0</u> Priority foundation(Pf) Violations <u>0</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/](http://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.

<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>						
<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

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Good Hygienic Practices	Y	N	O	A	C	R
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
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	..	..	..	..	..
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	..
<i>Fail Notes</i>   3-101.11   <i>P - Safe, Unadulterated, &amp; Honestly Presented</i> [In rear refrigerator open containers of queso cheese and nacho cheese found with mold growing on the cheese product COS: both containers and their contents were discarded in the trash]						
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	..	..	..
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	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	..	..
<i>Fail Notes</i>   3-501.18(A)(1)   <i>P - RTE PHF, Disposition-discard if &gt;7days at 41°F</i> [In the refrigerator: container of prepared queso found with date marking of 2/10 and container of nacho cheese found with date marking of 2/17; PIC stated that both containers of product were correctly dated COS: both containers of product were discarded in trash]						
3-501.18(A)(2)   <i>P - RTE PHF, Disposition-discard if in a container w/out a date</i> [In refrigerator: cooked chili found stored in icecream bucket with date marking which stated Freezer: 3/25, the product was completely thawed and had no date from which it had been removed from the freezer; the PIC didn't know when the chili had been removed from the freezer COS: the chili was discarded]						
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

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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	..	..
<b>GOOD RETAIL PRACTICES</b>						
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	..	..	..	..	..
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>Pf - Food thermometers provided &amp; accessible; Appropriate thermometer for measuring thin foods provided [No thermometers could be provided at the time of inspection]</i>						
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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## **Footnote 1**

### **Notes:**

IN MT:

open package of ham: 39.0F

slice tomato: 40.4F

cut lettuce: 40.3F

Refrigerator:

open package of hot dogs: 39.2F

cooked potato soup: 38.9F

