

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: 7/18/2011 **Business ID:** 97383FR
Business: STOOGES RESTAURANT & SPORTS BAR

Inspection: 33001288
Store ID:
Phone: 3167336364
Inspector: KDA33
Reason: 03 Complaint
Results: No Follow-up

220 W 3RD
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/18/11	12:30 PM	03:00 PM	2:30	0:20	2:50	0	
Total:			2:30	0:20	2:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 4 Lic. Insp. _____
 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

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p " " " " "

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p " " " " "
 p " " " " "

Good Hygienic Practices

- 4. Proper eating, tasting, drinking, or tobacco use
- 5. No discharge from eyes, nose and mouth.

Y N O A C R
 p " " " " "
 p " " " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
8. Adequate handwashing facilities supplied and accessible.	..	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 5-205.11(B) <i>Handsink use prohibition</i> <i>[Ice bath in handsink for cooling taco meat.]</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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
12. Required records available: shellstock tags, parasite destruction.	p

Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE</i> <i>[Reach in cooler(RIC) in kitchen, raw ground beef patties</i> <i>stored on shelf above cheese, jalapenos, and mushroom</i> <i>sauce.COS-rearranged RIC]</i>						
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</i> <i>[Food debris on can opener blade. Corrected on site(COS)-</i> <i>cleaned]</i>						
<i>Fail Notes</i> 4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins,</i> <i>soda nozzles-to preclude mold/soil build up</i> <i>[Mold buildup inside top of ice machine.]</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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F</i> <i>[RIC, container of cole slaw made on 7/10, held past 7 days.COS-</i> <i>voluntary destruction. (VD) WIC, meatloaf made on 7/8, held past</i> <i>7 days. COS-VD]</i>						

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
[WIC, baked potatoes, made on 7/16, not marked with date prepared.COS-dated RIC, potato salad misdated 7/11-7/17, should have been dated 7/17 as date made.COS-redated.]

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

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; no unauthorized persons. .. p

Fail Notes | 6-202.15(A)(3)* **SWING - Outer openings protected-solid, self-closing doors**
[Small gap along bottom corner and side of back exit door.]

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
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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

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Proper Use of Utensils	Y N O A C R
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44. Gloves used properly.	p
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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- Critical items	p
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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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
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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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:

Cook used gloves to handle all ready to eat foods.

Footnote 2

Notes:

Discussed with owner, changing one of the handsinks in kitchen to a food prep sink that is indirectly plumbed.

Footnote 3

Notes:

No adulterated food observed during inspection.

Footnote 4

Notes:

No food prep was done during inspection. Facility has separate cutting boards for raw meats and vegetables and all food prep areas are sanitized after use, per owner.

Footnote 5

Notes:

Grill:burger 196

Footnote 6

Notes:

Steam table: ribs 137, peas 151, gravy 136

Footnote 7

Notes:

WIC: lettuce 34, tomatoes 41, turkey 32

Make table: tomato 41

RIC: chicken 41, ground beef patty 42, chicken 39

Bar RIC: lemon 42

RIC: potato salad 41

RIC: baked potato 39