

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: 9/28/2011 **Business ID:** 112314FR
Business: METRO GRILL II

Inspection: 33001377
Store ID:
Phone: 3167334202
Inspector: KDA33
Reason: 01 Routine
Results: Follow-up

321 ANDOVER RD
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/28/11	02:40 PM	04:45 PM	2:05	1:35	3:40	0	
Total:			2:05	1:35	3:40	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 10 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.

Fail Notes | 2-102.11* **CRITICAL - Demonstration**
[Six or more critical violations observed during inspection.]

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

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p	p	..
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> <i>[Open employee drink on food prep counter. Corrected on site(COS)]</i>						
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	p	..
<i>Fail Notes</i> 2-301.14(l)* <i>CRITICAL - When to Wash Hands - After engaging in other activities that contaminate the hands</i> <i>[Employee, with gloved hands, wiped off dining room table with wiping cloth and then handled bread without changing gloves and washing hands. COS-educated]</i>						
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
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>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE</i> <i>[Reach in cooler(RIC), raw chicken stored on shelf above covered bowl of pasta mia sauce. COS-moved chicken to bottom shelf]</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>[Dried food debris on inside of front microwave. 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
<i>This item has Notes. See Footnote 1 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	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F</i> <i>[Steam table, chicken in steam table at 124. COS-turned up steam table, chicken at 146]</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> <i>[Reach in cooler, cooked pork stored in "Thank you" bag at 48. COS-voluntary destruction(VD)]</i>						
21. Proper date marking and disposition.	..	p	p	..

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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	p	..
<i>Fail Notes</i> 3-304.15(A) <i>Single-use gloves only used for one task [Employee, with gloved hands, wiped off dining room table with wiping cloth and then handled bread without changing gloves and washing hands.COS-educated]</i>						

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> 4-102.11* <i>CRITICAL - Single-service/use items made of safe & clean materials [RIC, cooked pork stored in single use "Thank You" bag.COS-discarded]</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
<i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit [No sanitizer test kit available to test sanitizer solution.]</i>						
47. Non-food contact surfaces clean.	p

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> 5-501.17 <i>Receptacle in women's toilet room covered [No covered trash receptacle in women's toilet room]</i>						
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 #22 Focus On Food Safety Manual (on the Website) [FOFS Booklet]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Grill: chicken 189

Footnote 2

Notes:

Steam table: hotdogs 134, chili 136, broc and cheese soap 152

Steamer: rice 165

Footnote 3

Notes:

Reach in cooler(RIC): ambient air 39

RIC: beef 37

Make table: tomatoes 39, lettuce 41

Make table: tomatoes 39, ham 38, beef 37

Glass RIC: ham 40

VOLUNTARY DESTRUCTION REPORT

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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 cooked pork Qty 1 Units lbs Value \$

Description cooked pork in "Thank you" bag at 48

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

