

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: 10/18/2011 **Business ID:** 111129FR
Business: PATTI'S PLACE

Inspection: 33001401
Store ID:
Phone: 3167756122
Inspector: KDA33
Reason: 03 Complaint
Results: Follow-up

403 WALNUT
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/18/11	01:45 PM	05:15 PM	3:30	0:10	3:40	0	
Total:			3:30	0:10	3:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations _____ 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

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Employee Health

2. Management awareness; policy present.

Y N O A C R

p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R

p

5. No discharge from eyes, nose and mouth.

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
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)* CRITICAL - Separation-Raw & cooked RTE [Walk in cooler, raw steaks stored on shelf above cooked prime ribeye. Corrected on site(COS)-moved raw steaks]						
14. Food-contact surfaces: cleaned and sanitized.
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(3)* CRITICAL - RTE PHF, Disposition-discard if dated >7 days at 41°F or less [Walk in cooler, pasta salad and gravy made today and dated 10/25 and chicken noodles made on 10/12 and dated 10/19; reach in cooler, sausages cooked today and hotdogs opened today and dated 10/25; make table, two containers of pasta salad prepared today and dated 10/25. COS-all dates in all coolers have been redated.]						
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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 .. . p ..

Fail Notes | 3-501.15 *Proper cooling methods used for PHF
[Walk in cooler, gravy cooling in deep container with tight fitting lid. COS-removed lid]*

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)(1)* *SWING - Outer openings protected-No holes in floors/walls/ceilings
[Hole in north wall by ice machine and hole in wall behind bread and canned goods rack.]*

6-202.15(A)(3)* *SWING - Outer openings protected-solid, self-closing doors
[South exit door in kitchen has approximately a 1/4 inch gap along bottom and side]*

6-501.111(C)* *CRITICAL - Effective pest control measures in place
[Approximately 100 rodent droppings in employee toilet room, in dry storage area, in cabinets at drink station and along wooden ledge behind drink station, on stack of clean plates and lids, and on unused slicer. Facility has placed traps throughout facility, and owner has called a license pest control operator.]*

37. Contamination prevented during food preparation, storage and display. p

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

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

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 .. . p ..

Fail Notes | 3-304.12(F) *In-use utensil storage-135°F water
[Scoop and spoons for pasta salad stored in a container of cool water. COS-stored on clean, sanitized surface]*

42. Utensils, equipment and linens: properly stored, dried and handled. .. p .. .

Fail Notes | 4-903.11(A)(2) *Equipment/utensil/linen storage-protected from contamination
[Utensils stored under food prep table in drawers with no lids to protect them.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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|--|----------------------------|
| 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
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|---|----------------------------|
| 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 [Grease buildup on side of fryers and side of freezer next to fryers and food debris in drawers under food prep table storing clean utensils.]</i>
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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 |
| 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> | |
| 6-202.14 | <i>Toilet rooms completely enclosed-self closing door
[No self closing door on employee 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. | |

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Walk in cooler: gravy cooling for 1 hour at 113

Footnote 2

Notes:

Steam table: meatloaf 149, green beans 163

Buffet: chili 143, salisbury steak 137

Footnote 3

Notes:

Walk in cooler: prime rib 39

Make table: ham 41, tomatoes 36

Reach in cooler: hotdog 43, sausage 43

Salad bar: pasta 41, ham 40, eggs 43

Footnote 4

Notes:

quat sanitizer at 200ppm

