

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 12/8/2011 **Business ID:** 103401FR
Business: POPLAR RESTAURANT

Inspection: 33001467
Store ID:
Phone: 3167339996
Inspector: KDA33
Reason: 01 Routine
Results: No Follow-up

127 W HWY 54
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/08/11	11:00 AM	01:50 PM	2:50	0:15	3:05	0	
Total:			2:50	0:15	3:05	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	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
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p

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	Y	N	O	A	C	R
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
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> 3-202.15* CRITICAL - Package Integrity [Canned goods shelf, two cans of sliced ripe olives dented at rim and side seam.COS-removed and placed with returns]						
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
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 steak ribeye stored on wire shelf above containers of cooked beef toppings and fully cooked corned beef.Corrected on site(COS)]						
3-302.11(A)(2)(b)* CRITICAL - Species Separation-separation in equipment [Walk in cooler, container of raw chicken stored on top box of raw ground beef.COS]						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Dried food debris on blade of slicer, french fry cutter, and inside all three microwaves, and grease on tongs hanging on clean dish rack. COS-cleaned]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</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
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p

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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
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; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	..	p	p	..
<i>Fail Notes</i>						
3-303.11	<i>Ice as a coolant not used as food [Containers of cut lemons stored down in ice that is used for fountain drinks.COS]</i>					
3-305.11(A)(3)	<i>Food stored 6" above floor [Box of potatoes stored on floor in kitchen.COS]</i>					
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
<i>Fail Notes</i>						
4-901.11(A)	<i>Equipment/utensils air dried after washing, rinsing & sanitizing [Water in between tightly stacked metal pans stored on clean dish rack.]</i>					
4-903.11(A)(3)	<i>Equipment/utensil/linen storage-6" above floor [Boxes of food containers and cups stored on floor in kitchen.]</i>					
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- Critical items	p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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 [Food debris on outside of pizza oven doors.COS-cleaned Grease buildup on side and back of fryers and pressure fryers.]</i>						

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
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair [Tile missing and cracked just inside beer walk in cooler.]</i> 6-501.12(A) <i>Physical facilities clean [Grease and food debris on floor behind fryers and grill and food debris under shelves and tables at floor wall junctures throughout kitchen.]</i>						
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

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Footnote 1

Notes:

Dishmachine hot water sanitizer 168

Footnote 2

Notes:

Grill: sausage 198

Footnote 3

Notes:

steam table: gravy 174

Meat pizza 172

Footnote 4

Notes:

Steam table: Chili 176

Footnote 5

Notes:

Salad bar: eggs 37, ham 38

Reach in cooler: milk 39

Make table(MT): ham 40, beef 37

Large MT: tomatoes 36, lettuce 39, lettuce 36

MT by fryers: pasta salad 39, potato salad 41, pasta 41

Reach in cooler(RIC): cottage cheese 36, hame 39

Walk in cooler: ham 40, cottage cheese 33, steak 36

Beer Walk in cooler: coconut cream pie 37, chicken 36

Bar RIC: 40