

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: 8/13/2012 **Business ID:** 97383FR
Business: STOOGES RESTAURANT & SPORTS BAR

Inspection: 33001889
Store ID:
Phone: 3167336364
Inspector: KDA33
Reason: 01 Routine
Results: Follow-up

220 W 3RD
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/13/12	12:30 PM	04:10 PM	3:40	0:15	3:55	0	
Total:			3:40	0:15	3:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 8 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 OR VISIT 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.

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	p	..

Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
[Open employee drink on food prep counter. Corrected on site(COS)]

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Good Hygienic Practices	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 3-301.11(B)* CRITICAL - No BHC w/ RTE food [Cook handled pickles, lettuce and onions with bare hands and bartender cut limes with bare hands. COS-educated]						
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 [WIC, raw bacon stored on cart above cooked brisket, ham, and roast beef. COS-moved bacon]						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-501.114(A)* CRITICAL - Chemical Sanitization-Chlorine concentration [No chlorine sanitizer detected in dishmachine. COS-unclogged line and primed dishmachine]						
4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Dried food debris on can opener blade. COS-cleaned]						
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
<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
<i>Fail Notes</i> 3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Small make table, sliced tomatoes cut yesterday morning, per cook, not marked with date prepared and pico made in facility on Saturday, per cook, not marked with date prepared. White RIC, open bag of lettuce, opened yesterday morning, per cook, not marked with date opened. COS-labeled]						

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(3)* <i>CRITICAL - RTE PHF, Disposition-discard if dated >7 days at 41°F or less</i> [Stainless steel RIC, cooked chicken dated 8/10-8/17 and in White RIC, twice baked potatoes dated 8/8-8/15. COS-related for 7 days.]
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22. Time as a public health control: procedures and record.	p
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	p
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	p
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	..	p	p	..
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<i>Fail Notes</i>	7-204.11* <i>CRITICAL - Sanitizers, Criteria</i> [Wiping cloth bucket, concentration of quat sanitizer at 400ppm, wiping cloths are used for food contact surfaces in kitchen per cook. COS-remade bucket at 200ppm]
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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	p
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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	..	p
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<i>Fail Notes</i>	3-302.12 <i>Food storage containers identified with common name of food</i> [Containers of flour, sugar, and breading not marked with common name.]
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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
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37. Contamination prevented during food preparation, storage and display.	p
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	..	p	p	..
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Prevention of Food Contamination	Y N O A C R
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Fail Notes | 3-304.14(B)(1) *Wet wiping cloths stored in sanitizer
[Wet wiping cloth stored on food prep counter in kitchen and by slicer in back room. COS-placed in sanitizer]*

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

Fail Notes | 3-304.12(B) *In-use utensil storage(non-PHF)-handles above food
[Bowls and cups, with no handles, are used as scoops stored down in flour and sugar.]*

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
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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

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 p ..

Fail Notes | 5-501.17 *Receptacle in women's toilet room covered
[No covered trash receptacle in employee toilet room.]*
6-501.19 *Toilet room doors kept closed except during cleaning/maintenance
[Toilet room door is propped open.]*

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
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided

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|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #04 No Bare-Hand Contact</i> |
| | <i>Education Title #10 Did You Wash 'Em Sign / Sticker</i> |
| | <i>Education Title #22 Focus On Food Safety Manual (on the Website)</i> |
| | <i>Education Title #42 Daily Self-Inspection Checklist</i> |

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Footnote 1

Notes:

Grill: burger 177

Footnote 2

Notes:

Steam table: brisket 147, mashed potatoes 141

Footnote 3

Notes:

Stainless steel RIC: milk 41, ground beef patty 38

Freezers okay

Small make table: tomatoes 43, pico 43, roast beef 43

Large make table: lettuce 40, butter 37

White RIC: lettuce 41, twice baked potato 40

WIC: lettuce 39, ground beef 40, steak 41

Bar RIC: 40

