

**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:** 8/31/2012      **Business ID:** 97383FR  
**Business:** STOOGES RESTAURANT & SPORTS BAR

**Inspection:** 33001919  
**Store ID:**  
**Phone:** 3167336364  
**Inspector:** KDA33  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

220 W 3RD  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/31/12	11:40 AM	12:50 PM	1:10	0:05	1:15	0	
<b>Total:</b>			1:10	0:05	1:15	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage 5,000 - 10,000 sq feet  
 Insp. Notification Print Critical Violations 2 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/](http://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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
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(H)* <i>CRITICAL - When to Wash Hands - Before donning gloves for working with food [Cook removed glove and then donned new gloves to handle buns with no hand wash between glove change. Corrected on site(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.	..	..	..	..	..	..
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	..	..	..	..
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	..	..
19. Proper hot holding temperatures.	..	..	..	..	..	..
20. Proper cold holding temperatures.	..	..	..	..	..	..
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>	3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if &gt;7days at 41°F [WIC, cooked turkey marked 8/24 and baked potatoes marked 8/24, held past 7 days; and in make table, homemade salsa marked 8/18-8/24, held past 7 days. COS-voluntary destruction]</i>					
22. Time as a public health control: procedures and record.	..	..	..	..	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R

# 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.      .. .. . . . . .

GOOD RETAIL PRACTICES
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.      .. .. . . . . .

29. Water and ice from approved source.      .. .. . . . . .

30. Variance obtained for specialized processing methods.      .. .. . . . . .

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.      .. .. . . . . .

32. Plant food properly cooked for hot holding.      .. .. . . . . .

33. Approved thawing methods used.      .. .. . . . . .

34. Thermometers provided and accurate.      .. .. . . . . .

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.      .. .. . . . . .

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

38. Personal cleanliness.      .. .. . . . . .

39. Wiping cloths: properly used and stored.      p .. .. . . . . .

***This item has Notes. See Footnote 2 at end of questionnaire.***

40. Washing fruits and vegetables.      .. .. . . . . .

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.      .. .. . . . . .

43. Single-use and single-service articles: properly used.      .. .. . . . . .

44. Gloves used properly.      .. .. . . . . .

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      .. .. . . . . .

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
non-critical items      .. .. . . . . .

46. Warewashing facilities: installed, maintained, and used; test strips.      .. .. . . . . .

47. Non-food contact surfaces clean.      .. .. . . . . .

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.      .. .. . . . . .

49. Plumbing installed; proper backflow devices.      .. .. . . . . .

50. Sewage and waste water properly disposed.      .. .. . . . . .

51. Toilet facilities: properly constructed, supplied and cleaned.      p .. .. . . . . .

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.         | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.    | .. | .. | .. | .. | .. | .. |

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

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Dishmachine chlorine sanitizer 75ppm

## **Footnote 2**

### **Notes:**

200ppm quat sanitizer

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 8/31/2012      **Business ID:** 97383FR  
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**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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   baked potatoes   Qty   12   Units        Value \$       

Description   held past 7 days  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   smoked turkey   Qty   10   Units   lbs   Value \$       

Description   smoked turkey held past 7 days  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

3. Product homemade salsa (1 cup) Qty        Units        Value \$       

Description homemade salsa held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A