

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: 1/22/2013 **Business ID:** 106808FE
Business: ANDOVER CYBER CAFE

Inspection: 33002102
Store ID:
Phone: 3163223275
Inspector: KDA33
Reason: 01 Routine
Results: Follow-up

715 E 13TH ST BLDG 5000
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/22/13	02:15 PM	04:30 PM	2:15	0:05	2:20	0	
Total:			2:15	0:05	2:20	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Print Critical (P) Violations 3 Critical (Pf) Violations 0 Lic. Insp.
 Certified Manager on Staff p Certified Manager Present p 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

1. Certification by accredited program, compliance with Code, or correct responses.

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

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

Y N O A C R
 .. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
<i>Fail Notes</i> 2-401.11* CRITICAL - Eating, Drinking, or Using Tobacco <i>[Two open employee drinks on food prep counters in kitchen. 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(H)* CRITICAL P - When to Wash Hands - Before donning gloves for working with food <i>[Cook donned gloves to handle ready to eat bun and did not wash hands before donning gloves. 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
14. Food-contact surfaces: cleaned and sanitized.	p
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	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL P - PHF Cold Holding-<41°F <i>[Retail open air cooler, individually packaged cups of prepared onsite ranch dressing at 44-48, chicken salad at 49.9, 50.1, and 50.4. COS-voluntary destruction of food and PIC turned off lights to cooler. Air blowing from cooler was 39. Do not store any PHF's in cooler until the cooler is able to hold food temps at 41 or below]</i>						
21. Proper date marking and disposition.	p
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

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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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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
<i>Fail Notes</i> 3-602.11(B) <i>Label information (packaged in establishment) [On counter displayed for retail sale, packaged on site brownies, snack mix, bagels, and chips and cheese dip lack name, ingredients, weight, and distributor information; and in retail open air cooler, packaged chicken salads and veggies with cups of ranch dressing lack name, weight, ingredients, and distributor information.]</i>						
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
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
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p

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Utensils, Equipment and Vending	Y N O A C R
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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47. Non-food contact surfaces clean.	p
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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
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y N O A C R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided

<i>Material Distributed</i>	<i>Education Title #11 Employee Handwashing</i>
	<i>Education Title #27 Hot and Cold Holding</i>
	<i>Education Title #29 Labeling</i>
	<i>Education Title #43 Storing Food in WIC</i>

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Footnote 1

Notes:

Beef steak 190

Footnote 2

Notes:

Steam pot: meatballs 165

Footnote 3

Notes:

Salad bar: lettuce 39, tomatoes 41

Make table: turkey 36, tuna 34, liquid egg 40

RIC: liquid egg 37, cheese 41

RIC: lettuce 41, tomatoes 42

Freezers okay

Footnote 4

Notes:

Note: Temperature of air blowing from open air cooler is 39, but because this is an open air cooler, some parts of the cooler are warmer than others. Do not store any PHF's in cooler until the food temperatures can be maintained at 41 or below.

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 2

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 ranch dressing Qty 10 Units Value \$

Description individually packaged, prepared onsite ranch dressing at 44-48

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product chicken salad Qty 3 Units Value \$

Description chicken salad at 50.1, 50.4, and 49.9

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A