

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: 2/5/2013 **Business ID:** 107467FE
Business: ROCKIN' D'S BAR & GRILL

Inspection: 33002115
Store ID:
Phone: 3164250901
Inspector: KDA33
Reason: 01 Routine
Results: No Follow-up

1010 OHIO ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/05/13	12:45 PM	02:30 PM	1:45	0:05	1:50	0	
Total:			1:45	0:05	1:50	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 05 High Risk</u>	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. _____
Priority(P) Violations <u>2</u> Priority foundation(Pf) Violations <u>0</u>	
Certified Manager on Staff <input type="checkbox"/>	Certified Manager Present <input type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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

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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		
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		
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		
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 1 at end of questionnaire.</i>								
20. Proper cold holding temperatures.	p		
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
21. Proper date marking and disposition.	..	p	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-501.18(A)(1) <i>P - RTE PHF, Disposition-discard if >7days at 41°F [RIC, two open packages of commercially prepared sliced turkey dated 1/25 and 1/29, one open package of commercially prepared sliced ham dated 1/29, and one open package of commercially prepared sliced roast beef dated 1/28, all held over 7 days. Corrected on site(COS)-voluntary destruction]</i></td> </tr> </table>	<i>Fail Notes</i>	3-501.18(A)(1) <i>P - RTE PHF, Disposition-discard if >7days at 41°F [RIC, two open packages of commercially prepared sliced turkey dated 1/25 and 1/29, one open package of commercially prepared sliced ham dated 1/29, and one open package of commercially prepared sliced roast beef dated 1/28, all held over 7 days. Corrected on site(COS)-voluntary destruction]</i>						
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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	p	..		

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	Y	N	O	A	C	R
Chemical						
<i>Fail Notes</i> 7-201.11(A) <i>P - Separation, Storage-spacing/partitioning</i> <i>[On shelf in bar, Apple Cinnamon Air Freshner stored on shelf next to bag of sugar and clean cups. COS-moved air freshner]</i>						
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water						
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						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present.	..	p
<i>Fail Notes</i> 6-202.15(A)(3) <i>Outer openings protected-solid, self-closing doors</i> <i>[Gap along bottom of east exit door, could allow for the entry of pests.]</i>						
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						
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						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core 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</i> <i>[Buildup of grease on filters of vent hood.]</i>						

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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
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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Gravy at 137

Footnote 2

Notes:

RIC: eggs 37, margarine 38

RIC: tomatoes 38, ham 40

Bar RIC: milk 39

WIC: lettuce 36

Freezers okay

FIELD WARNING LETTER

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

VOLUNTARY DESTRUCTION REPORT

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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 commercially prepared sliced turkey Qty 2 Units _____ Value \$ _____

Description RIC, two open packages of commercially prepared sliced turkey dated 1/25 and 1/29

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product commercially prepared sliced ham Qty 1 Units _____ Value \$ _____

Description RIC, one open package of commercially prepared sliced ham dated 1/29

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product commercially prepared sliced roast beef Qty 1 Units _____ Value \$ _____

Description RIC, one open package of commercially prepared sliced roast beef

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A