

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: 3/20/2013 **Business ID:** 109151FE
Business: HEREFORD HOUSE

Inspection: 33002156
Store ID:
Phone: 3167337800
Inspector: KDA33
Reason: 01 Routine
Results: Follow-up

1400 TERRADYNE
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/20/13	10:00 AM	01:20 PM	3:20	0:20	3:40	0	
Total:			3:20	0:20	3:40	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 5 Priority foundation(Pf) Violations4
 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.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		..	p	p	..
<i>Fail Notes</i>	2-401.11	<i>Eating, Drinking, or Using Tobacco [Open employee drink on counter next to steam table. Corrected on site(COS)-cook moved Employee was grabbing potato chips out of bulk chip container and eating them as he was waiting for catering order. COS-instructed not to do so]</i>					
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
6. Hands clean and properly washed.		..	p	p	..
<i>Fail Notes</i>	2-301.14(H)	<i>P - When to Wash Hands - Before donning gloves for working with food [Employee donned gloves to cut lettuce for salad without washing hands before donning gloves. COS-educated]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p	p	..
<i>Fail Notes</i>	3-301.11(B)	<i>P - No BHC w/ RTE food [Employee while waiting on catering order, grabbed potato chips with bare hands from bulk chip container. COS-instructed not to do so]</i>					
8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
<i>Fail Notes</i>	5-204.11(A)	<i>Pf - Handsink Location-food prep, etc. [No handsink downstairs in storage/banquet staging area where warewashing is sometimes conducted.]</i>					
	6-301.12	<i>Pf - Hand Drying Provision. [No hand drying provisions at cooks handsink.]</i>					
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
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
13. Food separated and protected.		p
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
<i>Fail Notes</i>	4-601.11A	<i>Pf - Food Contact Clean to Sight and Touch [Industrial mixer has dried food debris on part directly above mixing bowl. Approximately 10 datemarking stickers are on lids and containers of dishware stored on clean dish rack. COS-cleaned Pepsi RIC, build-up of food debris in bottom of cooler in door tracks. COS-cleaned]</i>					
	4-702.11	<i>P - Sanitizing Before Use After Cleaning [During inspection, observed employee cleaning dishware in dishmachine, after cycle had ran I checked chlorine sanitizer level and no chlorine was detected. COS-chef called service tech and he arrived and fixed machine while I was on site]</i>					
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 1 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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18. Proper cooling time and temperatures. p

This item has Notes. See Footnote 3 at end of questionnaire.

19. Proper hot holding temperatures. p

This item has Notes. See Footnote 4 at end of questionnaire.

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 5 at end of questionnaire.

21. Proper date marking and disposition. .. p p ..

<i>Fail Notes</i>	3-501.18(A)(1)	<i>P - RTE PHF, Disposition-discard if >7days at 41°F [Traulsen RIC, container of precooked sliced roast beef dated 3/10, held past 7 days. COS-voluntary destruction]</i>
	3-501.18(A)(2)	<i>P - RTE PHF, Disposition-discard if in a container w/out a date [Meat WIC, ribs and baked potatoes cooked on 3/18, per chef, not marked with date prepared; pork loin cooked on 3/17, per chef, not marked with date prepared. COS-dated Cooks Delfield RIC, pork chop cooked on 3/18, per cook, not marked with date prepared. COS]</i>

22. Time as a public health control: procedures and record. p

Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. .. p p ..

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name, Working Containers [Mop closet, spray bottle of blue liquid not labeled with common name, PIC said it was windex or sanitizer. COS-emptied contents]</i>
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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

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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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
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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

<i>Fail Notes</i>	4-204.112(B)	<i>Integrated or affixed thermometer in equipment [No thermometer in Pepsi RIC or make table.]</i>
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Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	.. p p ..
<i>Fail Notes</i> 6-202.13(B)(1) <i>Insect control devices not above food prep area</i> <i>[Fly glue strip is hanging above food prep/3 vat sink. COS-moved]</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	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.	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-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

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
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
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Stovetop: ground beef 200+
Oven: beef 171

Footnote 2

Notes:

Alto Sham: twice baked potatoes 184

Footnote 3

Notes:

Traulsen RIC: chicken 58
WIC: pasta 46.5, gravy 127

Footnote 4

Notes:

Steam table: gravy 158, brown gravy 136

Footnote 5

Notes:

Traulsen RIC: wild rice 41, raw chicken 38, roast beef 38
Pepsi RIC: milk 43.5
Delfield RIC: turkey 39, melon 40
Top part of make table: chicken salad 43.1
On ice: tomatoes 39
Cooks Delfield RIC: burger 43, chicken 43, pork chop 43
WIC: turkey 34, beef 35, potatoes 32
WIC: eggs 43, salad 43, half and half 43
Pepsi RIC: cheese cake 39
Bar RIC: milk 39
Bar RIC: 41
Freezers okay

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/30/13

Inspection Report Number 33002156 Inspection Report Date 03/20/13

Establishment Name HEREFORD HOUSE

Physical Address 1400 TERRADYNE City ANDOVER

Zip 67002

Additional Notes
and Instructions

Follow-up conducted on or after 3/30/13

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/20/2013 **Business ID:** 109151FE
Business: HEREFORD HOUSE

1400 TERRADYNE
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ACTIONS

Number of products Voluntarily Destroyed 1

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 roast beef Qty 1 Units Value \$

Description 1/4 a container of sliced roast beef dated 3-10

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A