

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: 3/26/2013 **Business ID:** 103401FE
Business: POPLAR RESTAURANT

Inspection: 33002165
Store ID:
Phone: 3167339996
Inspector: KDA33
Reason: 01 Routine
Results: Follow-up

127 W HWY 54
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/26/13	11:00 AM	01:45 PM	2:45	0:20	3:05	0	
Total:			2:45	0:20	3:05	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. _____
Priority(P) Violations <u>3</u>	Priority foundation(Pf) Violations <u>1</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

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 [Employee drink sitting on food prep counter where employee is preparing pizza. Corrected on site(COS)-moved]</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(D)	<i>P - When to Wash Hands - After coughing, sneezing, or using tobacco, eating or drinking [Employee took a drink then went to refrigerator and got chicken to put on grill, without washing hands after drinking. COS-educated]</i>					
	2-301.14(H)	<i>P - When to Wash Hands - Before donning gloves for working with food [Cook donned gloves and handled lettuce to prepare salad with out washing 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
<i>Fail Notes</i>	6-301.14	<i>Handwashing signage [No handwashing signage at kitchen or bar 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 [Buildup of lettuce on slicer blade, blade guard, and sheild around blade. This was the only food contact surface found to be not in compliance. Slicer had not been used today, per employee. Lettuce was cut yesterday. COS-cleaned]</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>							
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
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
22. Time as a public health control: procedures and record.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
--	--	---	----	----	----	----	----

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
--	--	---	----	----	----	----	----

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
--	--	---	----	----	----	----	----

Prevention of Food Contamination		Y	N	O	A	C	R
----------------------------------	--	---	---	---	---	---	---

36. Insects, rodents and animals not present.		p
---	--	---	----	----	----	----	----

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

38. Personal cleanliness.		p
---------------------------	--	---	----	----	----	----	----

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

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

40. Washing fruits and vegetables.		p
------------------------------------	--	----	----	---	----	----	----

Proper Use of Utensils		Y	N	O	A	C	R
------------------------	--	---	---	---	---	---	---

41. In-use utensils: properly stored.		..	p
---------------------------------------	--	----	---	----	----	----	----

Fail Notes | 3-304.12(F) *In-use utensil storage-135°F water*
[Pizza slicer stored in container of water at 64.3.]

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	p	..
---------------------------	--	----	---	----	----	---	----

Fail Notes | 3-304.15(A) *P - Single-use gloves only used for one task*
[Cook with gloved hands, handled raw beef then washed gloved hands and continued with food prep. COS-educated]

Utensils, Equipment and Vending		Y	N	O	A	C	R
---------------------------------	--	---	---	---	---	---	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
--	---	---	---	---	---	---

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items .. p

Fail Notes | 4-202.11(A)(2) *Pf - Food-contact surface cleanability-free of imperfections [Both microwaves in kitchen, used to reheat green beans and rolls, have large amount of paint peeling and chipped.]*

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

Fail Notes | 4-501.11() *Equipment in good repair/adjustment [4-501.11(B)Pizza make table, door seal is falling off at bottom of door.]*

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
----------------------------	---	---	---	---	---	---

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

Fail Notes | 6-501.11 *Physical facilities maintained in good repair [Tile floor at entry to beer WIC, is broke and missing.]*
 6-501.12(A) *Physical facilities clean [Build-up of dirt, food debris, and grease at floor/wall junctures throughout facility.]*

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 ..

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Grill: chicken 180, sausage 175

Footnote 2

Notes:

Stovetop: gravy 165

Footnote 3

Notes:

Cooked onions on counter 38

Make table: cole slaw 41

RIC: sour cream 39, turkey 39, ham 40

RIC: milk 41

Pizza make table: sausage 41, ham 39, sausage 41

Large make table: lettuce 41, ham 39

Beer WIC: ground beef 36

WIC: turkey 39, beef 39

Freezers okay.

Footnote 4

Notes:

Quat 150ppm

