

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/21/2013 **Business ID:** 115611FE
Business: ARGONIA NUGGET (THE)

Inspection: 33002273
Store ID:
Phone: 6208422616
Inspector: KDA33
Reason: 20 Shadow
Results: Follow-up

213 S MAIN
 ARGONIA, KS 67004

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/21/13	01:00 PM	02:40 PM	1:40	1:00	2:40	0	
Total:			1:40	1:00	2:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification _____ Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 2 Priority foundation(Pf) Violations 2
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1000
 Certified Manager Present ..

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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|---|-----------------------|
| 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
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|--|-----------------------|
| 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 " " p " |

Fail Notes 5-205.11(A) *Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [Dish rack with clean dishes was sitting across top of handsink. Corrected on site(COS)-moved rack]*

Approved Source	Y N O A C R
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|--|-----------------------|
| 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
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|---|-----------------------|
| 13. Food separated and protected. | p " " " " " |
| 14. Food-contact surfaces: cleaned and sanitized. | " p " " p " |

Fail Notes 4-602.11(E)(4) *Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Heavy buildup of mold inside of ice machine.]*

4-702.11 *P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [Observed employee washing and rinsing dishes and utensils in the middle vat of the 3 compartment and then putting them in drainer to dry. Dishes and utensils were not being sanitized after cleaning. COS-found quat sanitizer and helped employees set up sink for sanitizing.]*

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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p " " " " " |
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--|-----------------------|
| 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 " " " " " |

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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20. Proper cold holding temperatures. p

This item has Notes. See Footnote 3 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/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [RIC, ziplock of sliced turkey was dated 6/14, held past 7 days. 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
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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

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>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [No thermometer in RIC in kitchen area.]</i>
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Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container. p

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

Prevention of Food Contamination		Y	N	O	A	C	R
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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

Fail Notes | 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [Gap along bottom and side of back exit door, could allow for the entry of pests.]*

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

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

Fail Notes | 3-305.11(A)(1) *Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Cases of beer stored on floor in dry storage room.]*

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

Fail Notes | 4-301.13 *Drainboards, UTENSIL racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary UTENSIL holding before cleaning and after SANITIZING. [No drainboards on 3 vat sink to store clean dishes so dishes were sitting in dish drainer on top of adjacent handsink.]*

4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No quat or chlorine test kit available to test concentration of sanitizing solutions.]*

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

Fail Notes | 5-501.17 *A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [No cover trash receptacle provided in women's toilet room.]*

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. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | p | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [No protective shielding on fluorescent lights above food prep table.]</i>
	6-304.11	<i>If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided. [No ventilation hood system in place above table top fryers and grills, no evidence of grease buildup but smoke and fumes were enough to make my eyes burn during inspection.]</i>

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 #22</i>	<i>Focus On Food Safety Manual (on the Website) [FOFS book]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Grill: burger +200

Footnote 2

Notes:

Stovetop: braut 153

Footnote 3

Notes:

RIC: hotdogs 39, cheese 37

RIC: 39

Freezers okay

Footnote 4

Notes:

If bagging ice for retail sale, make sure you put your distributor information on the bags.

Footnote 5

Notes:

If condiments are set out for self-service, sneeze guard must be installed. PIC stated that they were sitting on counter for her use, not customers.

