

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: 5/22/2013 **Business ID:** 95539FE
Business: ATWOOD COUNTRY CLUB, INC

Inspection: 38000310
Store ID:
Phone: 7856269542
Inspector: KDA38
Reason: 01 Routine
Results: Follow-up

561 N. LAKE ROAD
 ATWOOD, KS 67730

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 05/22/13 | 02:00 PM | 03:15 PM | 1:15 | 0:35 | 1:50 | 0 | |
| Total: | | | 1:15 | 0:35 | 1:50 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations0
 Certified Manager on Staff Certified Manager Present 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

| | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| Demonstration of Knowledge | | | | | | |
| 1. Certification by accredited program, compliance with Code, or correct responses. | .. | .. | p | .. | .. | .. |
| Employee Health | | | | | | |
| 2. Management awareness; policy present. | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | .. | .. | p | .. | .. | .. |
| Good Hygienic Practices | | | | | | |
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 3-101.11 <i>P - Safe, Unadulterated, & Honestly Presented</i> [One box of moldy strawberries was found in the walk in cooler. COS: Threw away the strawberries. One bottle of Southern Comfort was found with fruitflies floating in the liquid. COS: Threw away the alcohol.] | | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up</i> [The ice machine had a build up of black mold on the inner bib. The soda nozzle in the bar area had a build up of brown and white mold.] | | | | | | |
| 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 | .. | .. | .. |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 21. Proper date marking and disposition. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 3-501.18(A)(2) <i>P - RTE PHF, Disposition-discard if in a container w/out a date</i> [There was torn lettuce, cut watermelon, and half and hald, without date marking. PIC stated it had been prepared in five days ago. COS: Labeled the food.] | | | | | | |
| 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 | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | | |
|----------|--|---|---|---|---|---|---|
| Chemical | | Y | N | O | A | C | R |
|----------|--|---|---|---|---|---|---|

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

Fail Notes | 7-201.11(B) *P - Separation, Storage-chemicals above food, etc.
[Ultra oxygen cleaner spray bottle was stored on a shelf above potato chips. COS: Moved the spray to an appropriate area.]*

| | | | | | | | |
|--------------------------------------|--|---|---|---|---|---|---|
| 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

Fail Notes | 3-302.12 *Food storage containers identified with common name of food
[One bottle of unlabeled spices was found in the spice cabinet. PIC Identified it as seasoned salt.]*

| | | | | | | | |
|----------------------------------|--|---|---|---|---|---|---|
| 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

Fail Notes | 3-305.11(A)(3) *Food stored 6" above floor
[Bloody mary mix and dried mashed potatoes were found in direct contact with the floor in the kitchen area. The soda syrup was in direct contact with the floor in the basement soda area.]*

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

Fail Notes | 3-304.12(C) *In-use utensil storage-on cleaned/sanitized surface
[The scoop for the ice machine was stored on in direct contact with the top of the ice machine.]*

42. Utensils, equipment and linens: properly stored, dried and handled. .. p

Fail Notes | 4-903.11(A)(3) *Equipment/utensil/linen storage-6" above floor
[Hinged containers and styrofoam plates were stored in direct contact with the floor in the downstairs storage area.]*

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 |
|---------------------------------|--|---|---|---|---|---|---|

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 | .. | .. | .. | .. | .. |
| 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 | | | | | | |
|---|--|--|--|--|---|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | | | | | | |
| <table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding: 5px;"> <table style="border: none;"> <tr> <td style="padding: 5px;">6-501.12(A)</td> <td style="padding: 5px;"><i>Physical facilities clean [There is visible dried on food particulate splatter on the walls in the kitchen area.]</i></td> </tr> <tr> <td style="padding: 5px;">6-501.16</td> <td style="padding: 5px;"><i>Mops allowed to air dry after use [The mop was found wet in the bucket upon inspection.]</i></td> </tr> </table> </td> </tr> </table> | <i>Fail Notes</i> | <table style="border: none;"> <tr> <td style="padding: 5px;">6-501.12(A)</td> <td style="padding: 5px;"><i>Physical facilities clean [There is visible dried on food particulate splatter on the walls in the kitchen area.]</i></td> </tr> <tr> <td style="padding: 5px;">6-501.16</td> <td style="padding: 5px;"><i>Mops allowed to air dry after use [The mop was found wet in the bucket upon inspection.]</i></td> </tr> </table> | 6-501.12(A) | <i>Physical facilities clean [There is visible dried on food particulate splatter on the walls in the kitchen area.]</i> | 6-501.16 | <i>Mops allowed to air dry after use [The mop was found wet in the bucket upon inspection.]</i> | p | .. | .. | .. | .. | .. |
| <i>Fail Notes</i> | <table style="border: none;"> <tr> <td style="padding: 5px;">6-501.12(A)</td> <td style="padding: 5px;"><i>Physical facilities clean [There is visible dried on food particulate splatter on the walls in the kitchen area.]</i></td> </tr> <tr> <td style="padding: 5px;">6-501.16</td> <td style="padding: 5px;"><i>Mops allowed to air dry after use [The mop was found wet in the bucket upon inspection.]</i></td> </tr> </table> | 6-501.12(A) | <i>Physical facilities clean [There is visible dried on food particulate splatter on the walls in the kitchen area.]</i> | 6-501.16 | <i>Mops allowed to air dry after use [The mop was found wet in the bucket upon inspection.]</i> | | | | | | | |
| 6-501.12(A) | <i>Physical facilities clean [There is visible dried on food particulate splatter on the walls in the kitchen area.]</i> | | | | | | | | | | | |
| 6-501.16 | <i>Mops allowed to air dry after use [The mop was found wet in the bucket upon inspection.]</i> | | | | | | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. | | | | | | |

| Administrative/Other | Y | N | O | A | C | R |
|----------------------|----|----|----|----|----|----|
| 55. Other violations | .. | .. | .. | .. | .. | .. |

| |
|------------------------------|
| EDUCATIONAL MATERIALS |
|------------------------------|

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Walk in cooler: Half and half 37.8. Sliced tomatoes 36.9

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/22/2013 **Business ID:** 95539FE
Business: ATWOOD COUNTRY CLUB, INC

Inspection: 38000310
Store ID:
Phone: 7856269542
Inspector: KDA38
Reason: 01 Routine

561 N. LAKE ROAD
 ATWOOD, KS 67730

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 05/22/13 | 02:00 PM | 03:15 PM | 1:15 | 0:35 | 1:50 | 0 | |
| Total: | | | 1:15 | 0:35 | 1:50 | 0 | |

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 Strawberries Qty 1 Units box Value \$ 2.50

Description The food was moldy.

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Southern Comfort Qty 0.2 Units bottle Value \$ 5

Description The food had fruit flies in it.

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Other Location Location Embargo Hold Tag # N/A

