

**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:** 7/10/2013      **Business ID:** 116039FE  
**Business:** MOJO ESPRESSO & BISTRO

**Inspection:** 38000383  
**Store ID:**  
**Phone:** 7856269011  
**Inspector:** KDA38  
**Reason:** 01 Routine  
**Results:** No Follow-up

113 S. 4TH  
 ATWOOD, KS 67730

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 07/10/13      | 10:20 AM | 12:00 PM | 1:40 | 1:15   | 2:55  | 0       |        |
| <b>Total:</b> |          |          | 1:40 | 1:15   | 2:55  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 3  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2112  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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  | .. | .. | p  | .. |
| <i>Fail Notes</i>   3-301.11(B)   <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Owner put slices of bread in the toaster with bare hands. COS: Threw away the bread, educated.]</i> |    |    |    |    |    |    |
| 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  | .. | .. | p  | .. |
| <i>Fail Notes</i>   4-601.11(A)   <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [One rubber scraper was stored as clean in the drawer that had visible white food particulate. COS: Cleaned the rubber scraper.]</i>                                          |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>                                                                                                                                                                                                                                                                      |    |    |    |    |    |    |
| 20. Proper cold holding temperatures.                                                                                                                                                                                                                                                                                                           | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>                                                                                                                                                                                                                                                                      |    |    |    |    |    |    |
| 21. Proper date marking and disposition.                                                                                                                                                                                                                                                                                                        | p  | .. | .. | .. | .. | .. |
| 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  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                 |                       |
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| <b>Chemical</b> | 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   " |

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| <i>Fail Notes</i> | 7-102.11 | <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [No identifying mark was visible on a container of (according to owner) sanitizer water. COS: Labeled the sanitizer.]</i> |
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| <b>Conformance with Approved Procedures</b> | Y   N   O   A   C   R |
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| 27. Compliance with variance, specialized process and HACCP plan. | "   "   p   "   "   " |
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| <b>GOOD RETAIL PRACTICES</b> |
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| <b>Safe Food and Water</b> | 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   "   "   " |

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| <b>Food Temperature Control</b> | 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   "   "   "   "   " |

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| <b>Food Identification</b> | Y   N   O   A   C   R |
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| 35. Food properly labeled; original container. | p   "   "   "   "   " |
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| <b>Prevention of Food Contamination</b> | Y   N   O   A   C   R |
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| 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   "   "   "   "   " |
| 40. Washing fruits and vegetables.                                        | "   "   p   "   "   " |

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| <b>Proper Use of Utensils</b> | 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   "   "   p   " |

|                   |             |                                                                                                                                                                                                                                                                                                                                                                                                           |
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| <i>Fail Notes</i> | 4-904.11(A) | <i>SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. [A mug full of cocktail toothpicks was found with the toothpicks placed in haphazardly with the food contact surfaces of some toothpicks exposed to contamination. COS: Rearranged the mug, educated. ]</i> |
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| 43. Single-use and single-service articles: properly used. | p   "   "   "   "   " |
| 44. Gloves used properly.                                  | p   "   "   "   "   " |

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| <b>Utensils, Equipment and Vending</b> | Y   N   O   A   C   R |
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| 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  | .. | .. | .. | .. |

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| <i>Fail Notes</i> | 4-501.116 | <i>Pf - Concentration of the SANITIZING solution shall be accurately determined by using a test kit or other device.<br/>[No test strips were available for the chlorine manual sanitizing or the chlorine warewash sanitizer.]</i> |
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| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
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| Physical Facilities | Y | N | O | A | C | R |
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| 48. Hot and cold water available; adequate pressure.                       | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 49. Plumbing installed; proper backflow devices.                           | p  | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed.                              | p  | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned.         | .. | p  | .. | .. | .. | .. |

|                   |          |                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
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| <i>Fail Notes</i> | 6-202.14 | <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.<br/>[The doors to the public and the employee bathrooms were not self closing, and were open upon inspection.]</i> |
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|------------------------------------------------------------------|----|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | p  | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.         | .. | p  | .. | .. | .. | .. |

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| <i>Fail Notes</i> | 6-501.16 | <i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.<br/>[Mop was found wet in a slotted bucket upon inspection.]</i> |
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| 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 |
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Vegetable soup held at 191.7

## **Footnote 2**

**Notes:**

Reach in coolers: Deli sliced turkey 35.6, Salami 36.5, Pepperjack cheese 40.3, Milk 42.1, Butter 42.1, Bacon 41.9, Whole milk 41.3, Skim 37.1

## **Footnote 3**

**Notes:**

114 hot water at handwashing sink.

## FIELD WARNING LETTER

**Insp Date:** 7/10/2013      **Business ID:** 116039FE  
**Business:** MOJO ESPRESSO & BISTRO

113 S. 4TH  
ATWOOD, KS 67730

**Inspection:** 38000383  
**Store ID:**  
**Phone:** 7856269011  
**Inspector:** KDA38  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/10/13 | 10:20 AM | 12:00 PM | 1:40 | 1:15   | 2:55  | 0       |        |
| Total:   |          |          | 1:40 | 1:15   | 2:55  | 0       |        |

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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.