

**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:** 5/6/2014      **Business ID:** 116039FE  
**Business:** MOJO ESPRESSO & BISTRO

**Inspection:** 38003154  
**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:
05/06/14	10:45 AM	12:40 PM	1:55	1:15	3:10	0	
<b>Total:</b>			1:55	1:15	3:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 3 Priority foundation(Pf) Violations 2  
 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

	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>						
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	..
<i>Fail Notes</i>   5-205.11(B)   <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [An employee dumped french fry soaking water into the handsink in the kitchen. COS: Educated.]</i>						
<b>Approved Source</b>						
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	..	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	..	p	..	..	..	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)   <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the double doored reach in cooler, there was a container of raw ground beef stored over ready to eat bread and ranch dressing. COS: Rearranged the reach in cooler with the raw animal food in an appropriate place.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	..	..
<i>Fail Notes</i>   4-602.11(E)(4)   <i>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. [Visible black mold accumulations are in the ice machine in the front coffee area.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
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>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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21. Proper date marking and disposition. .. p .. .. p ..

Fail Notes	<p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [No date mark was present on an opened container of heavy whipping cream. Manager stated it had been opened on Wednesday (4/30), six days ago. COS: Educated, dumped the cream.]</i></p> <p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [In the make tables, the following food was found with the following datemarks: deli sliced turkey meat (4/28, 8 days ago), deli sliced roast beef (4/25, 11 days ago). COS: Manager threw out the outdated foods.]</i></p>
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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
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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 .. .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
<b>Food Temperature Control</b>							
<i>Fail Notes</i>   4-302.12(B) <i>Pf - Food Temperature Measuring Devices (Thin Probe) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. [No thin probe thermometer available.]</i>							
<b>Food Identification</b>							
35. Food properly labeled; original container.		p	..	..	..	..	..
<b>Prevention of Food Contamination</b>							
36. Insects, rodents and animals not present.		p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.		..	p	..	..	..	..
<i>Fail Notes</i>   3-305.11(A)(1) <i>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. [In the back room, there were two boxes of potatoes stored in direct contact with the floor.]</i>							
38. Personal cleanliness.		p	..	..	..	..	..
39. Wiping cloths: properly used and stored.		p	..	..	..	..	..
40. Washing fruits and vegetables.		..	..	p	..	..	..
<b>Proper Use of Utensils</b>							
41. In-use utensils: properly stored.		p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	..	..	p	..
<i>Fail Notes</i>   4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [In the kitchen and customer self service area, there were containers of plastic forks and spoons, with their food contact surfaces up and exposed to contamination. COS: Rearranged the utensils so the handles were up.]</i>  4-903.12(A) <i>Cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored: In locker rooms (except for laundered LINENS and SINGLE-SERVICE and SINGLE-USE ARTICLES that are PACKAGED or in a facility such as a cabinet); In toilet rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination. [Clean linens and empty ketchup bottles were being stored on a wire rolling shelf in the bathroom. COS: Moved the shelf to an appropriate area of the establishment.]</i>							
43. Single-use and single-service articles: properly used.		p	..	..	..	..	..
44. Gloves used properly.		p	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>							
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

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    .    .    .    .    .

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

49. Plumbing installed; proper backflow devices. p    .    .    .    .    .

50. Sewage and waste water properly disposed. p    .    .    .    .    .

51. Toilet facilities: properly constructed, supplied and cleaned. .    p    .    .    .    .

<i>Fail Notes</i>	<p>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.</i>  <i>[Bathroom doors opening into the dining room and the kitchen were not self closing]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained. p    .    .    .    .    .

53. Physical facilities installed, maintained and clean. .    p    .    .    .    .

<i>Fail Notes</i>	<p>6-501.12(A)    <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i>  <i>[There was a palm sized pool of grease collecting under the stove. The fans in both the dish area and the grill area have visible accumulations of dust on the covers.]</i></p>
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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    .    .    .    .    .

EDUCATIONAL MATERIALS
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The following educational materials were provided p

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

*Material Distributed | Education Title #13    FBI Listeriosis*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot holding for cheesy potato soup: 172.4  
Hot holding slow cooker for clarified butter: 258.0

## **Footnote 2**

### **Notes:**

Western Reach in make table in kitchen: Sliced tomatoes 42.4, Cut lettuce 40.1, Deli sliced ham 41.2, Cut lettuce 42.5  
Eastern Reach in make table in kitchen: Deli sliced ham 42.7, Deli sliced roast beef 41.6  
Double doored reach in cooler: heavy whipping cream 41.4, butter 42.1  
Reach in cooler in coffee area: Whipping cream 38.3, Half and Half 39.5

## **Footnote 3**

### **Notes:**

100 ppm chlorine at dishwashing sink

## **Footnote 4**

### **Notes:**

111.6 hot water at handwashing sink

## **Footnote 5**

### **Notes:**

#56- safe thawing

# VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 5/6/2014      **Business ID:** 116039FE  
**Business:** MOJO ESPRESSO & BISTRO

113 S. 4TH  
 ATWOOD, KS 67730

**Inspection:** 38003154  
**Store ID:**  
**Phone:** 7856269011  
**Inspector:** KDA38  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/06/14	10:45 AM	12:40 PM	1:55	1:15	3:10	0	
Total:			1:55	1:15	3:10	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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   Deli sliced turkey   Qty   1   Units   lb   Value \$           

Description   Date marked 8 days ago.  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Dumpster  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   Deli sliced ham   Qty   2   Units   lbs   Value \$           

Description   Date marked 11 days ago.  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Dumpster  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   Whipping cream   Qty   1   Units   pint   Value \$           

Description   Not date marked, opened 6 days ago  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Dumpster  

Disposal Location   Firm   Embargo Hold Tag #   N/A

## FIELD WARNING LETTER

**Insp Date:** 5/6/2014      **Business ID:** 116039FE  
**Business:** MOJO ESPRESSO & BISTRO

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Time In / Time Out

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05/06/14	10:45 AM	12:40 PM	1:55	1:15	3:10	0	
Total:			1:55	1:15	3:10	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.