

**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:** 4/10/2013      **Business ID:** 113824FE  
**Business:** SHARKS COVE GRILL & BAR

**Inspection:** 40000135  
**Store ID:**  
**Phone:** 9136627475  
**Inspector:** KDA40  
**Reason:** 01 Routine  
**Results:** No Follow-up

15306 BRIAR RD  
 BASEHOR, KS 66007

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/10/13	01:30 PM	02:45 PM	1:15	0:10	1:25	0	
<b>Total:</b>			1:15	0:10	1:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 0      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/](http://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
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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*Fail Notes* | 2-401.11 *Eating, Drinking, or Using Tobacco*  
*[In kitchen, one open cup of beverage without lid and straw and one Dr. Pepper soda bottle. COS-manager removed. ]*

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 . . . . .

*Fail Notes* | 6-301.14 *Handwashing signage*  
*[Kitchen and bar handsinks have no handwashing signage. ]*

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 . . . . .

15. Proper disposition of returned, previously served, reconditioned and unsafe food. . . . . . p . . . . .

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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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 . . . . .

***This item has Notes. See Footnote 1 at end of questionnaire.***

20. Proper cold holding temperatures. p . . . . .

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

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
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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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	Y	N	O	A	C	R		
<b>Safe Food and Water</b>								
28. Pasteurized eggs used where required.	..	..	..	p	..	..		
29. Water and ice from approved source.	p	..	..	..	..	..		
30. Variance obtained for specialized processing methods.	..	..	..	p	..	..		
<b>Food Temperature Control</b>								
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	..	..	..	..	..		
<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	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>								
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-305.11(A)(3) <i>Food stored 6" above floor [A case of #10 cans of tomatoes were stored on the floor. In WIC: tube of raw ground beef, bin of batter breadding, container of raw bacon, container of raw chicken and a container of raw meat patties were stored on the floor. COS-owner moved. ]</i></td> </tr> </table>	<i>Fail Notes</i>	3-305.11(A)(3) <i>Food stored 6" above floor [A case of #10 cans of tomatoes were stored on the floor. In WIC: tube of raw ground beef, bin of batter breadding, container of raw bacon, container of raw chicken and a container of raw meat patties were stored on the floor. COS-owner moved. ]</i>						
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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	..		
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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	..	..	..	..	..		
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	..	..	..	..	..		
<b>Physical Facilities</b>								
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..		
49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..		
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>								

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Physical Facilities
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Y   N   O   A   C   R

*Fail Notes* | 5-205.15(B) *Plumbing system maintained in good repair  
[Kitchen handsink faucet is not securely affixed to sink. The cold water faucet is extremely difficult to turn on and off.]*

- |                                                                    |   |    |    |    |    |    |
|--------------------------------------------------------------------|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.      | p | .. | .. | .. | .. | .. |

Administrative/Other
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Y   N   O   A   C   R

55. Other violations

..   p   ..   ..   ..   ..

*Fail Notes* | 8-304.11(A) *Post the license in a location in the Food Establishment  
[Current license is not posted in establishment.]*

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>

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## **Footnote 1**

### **Notes:**

Hot hold: Mexican tortilla soup at 162 degrees, refried beans at 180 degrees, brisket at 152 degrees.

## **Footnote 2**

### **Notes:**

Cold prep table: shredded lettuce at 41 degrees, chopped salad greens at 38 degrees, sliced tomatoes at 38 degrees, leaf lettuce at 35 degrees, sliced turkey at 40 degrees, marinated raw chicken at 42 degrees. RIC: cooked chunk chicken at 37 degrees.

WIC: ambient temperature at 39 degrees, diced tomatoes at 33 degrees, potato salad at 34 degrees. Bar cooler case ambient temperature at 32 degrees. RIC keg cooler ambient temperature at 37 degrees.

## **Footnote 3**

### **Notes:**

Owner indicated the establishment is serviced on a monthly basis. Last service was on 3/26.

## **Footnote 4**

### **Notes:**

Kitchen handsink hot water temperature at 124 degrees. Bar handsink hot water temperature at 125 degrees.