

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: 4/18/2013 **Business ID:** 114083FE
Business: 24/40 ROADSIDE CAFE

Inspection: 40000155
Store ID:
Phone: 9136627155
Inspector: KDA40
Reason: 01 Routine
Results: Follow-up

15510 STATE AVE STE 11
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/18/13	09:10 AM	11:35 AM	2:25	0:10	2:35	0	
Total:			2:25	0:10	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations3
 Certified Manager on Staff p Certified Manager Present p 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

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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	p	..
<i>Fail Notes</i> 3-101.11 P - Safe, Unadulterated, & Honestly Presented [Two packages of shredded coconut had evidence of rodent activity as access had been gained. COS-owner discarded.]						
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(2)(b) P - Species Separation-separation in equipment [In WIC: raw pork was stored over raw fish. COS-owner moved.]						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A Pf - Food Contact Clean to Sight and Touch [The meat slicer, as reported by chef, had not been used today. There was dried food debris behind and under the blade. COS-owner cleaned.]						
<i>Fail Notes</i> 4-602.12(B) Microwaves-cavities and door seals once every 24 hours [The interior of the microwave was soiled with dried food splatter. The owner indicated it is cleaned approximately once a week. Neither he nor the chef had any knowledge as to when it was last cleaned.]						
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. <i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures. <i>This item has Notes. See Footnote 2 at end of questionnaire.</i>	p
20. Proper cold holding temperatures. <i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	p
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

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Consumer Advisory		Y	N	O	A	C	R
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<i>Fail Notes</i>	3-603.11 <i>Pf-Consumer Advisory for Raw or Undercooked Food</i> [The menu does have the disclosure of consumption of raw foods increase risk of food borne illness, but does not have the reminders. Menu allows for eggs cooked to order.]
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		p
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p
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26. Toxic substances properly identified, stored and used.		p
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Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.		p
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.		p
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29. Water and ice from approved source.		p
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30. Variance obtained for specialized processing methods.		p
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Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.		p
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32. Plant food properly cooked for hot holding.		p
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33. Approved thawing methods used.		p
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34. Thermometers provided and accurate.		p
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Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.		..	p	p	..
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<i>Fail Notes</i>	3-302.12 <i>Food storage containers identified with common name of food</i> [In dry storage area: containers of what was identified by owner as sugar, powdered sugar and flour were not labeled. COS-owner labeled.]
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Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present.		..	p
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This item has Notes. See Footnote 4 at end of questionnaire.

<i>Fail Notes</i>	6-501.111(B) <i>Inspecting premises for evidence of pests</i> [In the dry storage area, there are approximately 50 dried rodent scats and approximately 10 fresh scats.]
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37. Contamination prevented during food preparation, storage and display.		p
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38. Personal cleanliness.		p
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39. Wiping cloths: properly used and stored.		..	p	p	..
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<i>Fail Notes</i>	3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer</i> [wet wiping cloth was store on counter next to flat top grill. COS-owner placed in bucket of sanitizer.]
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40. Washing fruits and vegetables.		p
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Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.		..	p	p	..
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Proper Use of Utensils	Y N O A C R
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Fail Notes | 3-304.12(B) *In-use utensil storage(non-PHF)-handles above food [In a container of salt, there was a scoop with a handle that was in contact with the food. COS-owner removed.]*

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| 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 p ..

Fail Notes | 4-202.11(A)(2) *Pf - Food-contact surface cleanability-free of imperfections [Lid on a container of salt was broken and cracked. COS-owner discarded.]*

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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 |
| 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 p .. |

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

Fail Notes | 5-202.13 *P - Air gap provided between water supply inlet & flood level rim of plumbing fixture [In the utility sink, there is a hose attached to the sanitizer system and the end of the hose is resting in the bottom of the basin. COS-owner shortened hose.]*

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| 50. Sewage and waste water properly disposed. | p |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. p |
| <i>Fail Notes</i> 5-501.17 <i>Receptacle in women's toilet room covered [Employee unisex restroom does not have a covered waste bin.]</i> | |
| 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	Y N O A C R
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|---|----------------------------|
| 55. Other violations | .. p |
| <i>Fail Notes</i> 8-304.11(A) <i>Post the license in a location in the Food Establishment [Current license in not posted in establishment.]</i> | |

EDUCATIONAL MATERIALS

The following educational materials were provided p

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|-----------------------------|----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #02</i> | <i>Consumer Advisory</i> |
| | <i>Education Title #10</i> | <i>Did You Wash 'Em Sign / Sticker</i> |
| | <i>Education Title #14</i> | <i>FBI Campylobacteriosis</i> |
| | <i>Education Title #22</i> | <i>Focus On Food Safety Manual (on the Website)</i> |
| | <i>Education Title #24</i> | <i>Hand Sink Sign</i> |

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Footnote 1

Notes:

scrambled eggs cooked to 160 degrees.

Footnote 2

Notes:

Chicken pot pie at 146 degrees.

Footnote 3

Notes:

Cold prep table: shredded cheese at 39 degrees, cantaloupe slices at 41 degrees, chorizo at 40 degrees, diced ham at 43 degrees, whipped cream at 42 degrees, grilled chicken at 37 degrees. In grill cold drawer: brisket at 42 degrees, corned beef at 42 degrees, swiss cheese at 39 degrees, raw pork at 27 degrees, raw hamburger at 43 degrees, raw chicken at 37 degrees.

WIC: ambient temperature at 44 degrees, baked fish at 40 degrees, macaroni and cheese at 41 degrees, raw fish at 39 degrees. Service counter: dorm cooler ambient temperature at 39 degrees, milk at 37 degrees.

Footnote 4

Notes:

The owner indicated the establishment is serviced by a pest control company once every other month. There are two mouse traps in the dry storage room.

Footnote 5

Notes:

Kitchen handsink hot water temperature at 117 degrees, back kitchen handsink hot water temperature at 127 degrees, employee restroom handsink hot water temperature at 115 degrees, service counter handsink hot water temperature at 102 degrees.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/18/2013 **Business ID:** 114083FE
Business: 24/40 ROADSIDE CAFE

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 BASEHOR, KS 66007

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Inspector: KDA40
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ACTIONS

Number of products Voluntarily Destroyed 1

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 shredded coconut Qty 2 Units bags Value \$ 5.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

