

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: 7/8/2013 **Business ID:** 95935FE
Business: KELLEY'S GRILLE

 15540 STATE AVE
 BASEHOR, KS 66007

Inspection: 40000326
Store ID:
Phone: 9139801582
Inspector: KDA40
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/08/13	01:15 PM	02:20 PM	1:05	0:30	1:35	0	
Total:			1:05	0:30	1:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 2 _____ Priority foundation(Pf) Violations 1 _____
 Certified Manager on Staff _____ Address Verified _____ Actual Sq. Ft. _____
 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, EMAIL 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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Good Hygienic Practices	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		
5. No discharge from eyes, nose and mouth.		
Preventing Contamination by Hands	Y	N	O	A	C	R		
6. Hands clean and properly washed.		
7. No bare hand contact with RTE foods or approved alternate method properly followed.		
8. Adequate handwashing facilities supplied and accessible.		
Approved Source	Y	N	O	A	C	R		
9. Food obtained from approved source.		
10. Food received at proper temperature.		
11. Food in good condition, safe and unadulterated.		
12. Required records available: shellstock tags, parasite destruction.		
Protection from Contamination	Y	N	O	A	C	R		
13. Food separated and protected.		
14. Food-contact surfaces: cleaned and sanitized.		
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R		
16. Proper cooking time and temperatures.		
17. Proper reheating procedures for hot holding.		
18. Proper cooling time and temperatures.		
19. Proper hot holding temperatures.		
20. Proper cold holding temperatures.	..	p	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;"> 3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In salad ice tub, chopped mixed lettuce and cabbage salad was at 45.5 degrees. Owner indicated the mixed lettuce had been set up approximately 2 hours earlier. In prep ice bath bin, container of shredded lettuce was at 51.6 degrees. It, too, according to owner had been set up approximately 2 hours earlier. COS-ice level increased to above food level and lid placed on container of mixed salad lettuce.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In salad ice tub, chopped mixed lettuce and cabbage salad was at 45.5 degrees. Owner indicated the mixed lettuce had been set up approximately 2 hours earlier. In prep ice bath bin, container of shredded lettuce was at 51.6 degrees. It, too, according to owner had been set up approximately 2 hours earlier. COS-ice level increased to above food level and lid placed on container of mixed salad lettuce.]</i>						
<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In salad ice tub, chopped mixed lettuce and cabbage salad was at 45.5 degrees. Owner indicated the mixed lettuce had been set up approximately 2 hours earlier. In prep ice bath bin, container of shredded lettuce was at 51.6 degrees. It, too, according to owner had been set up approximately 2 hours earlier. COS-ice level increased to above food level and lid placed on container of mixed salad lettuce.]</i>							
21. Proper date marking and disposition.		
22. Time as a public health control: procedures and record.		
Consumer Advisory	Y	N	O	A	C	R		
23. Consumer advisory provided for raw or undercooked foods.		
Highly Susceptible Populations	Y	N	O	A	C	R		
24. Pasteurized foods used; prohibited foods not offered.		
Chemical	Y	N	O	A	C	R		
25. Food additives: approved and properly used.		
26. Toxic substances properly identified, stored and used.		
Conformance with Approved Procedures	Y	N	O	A	C	R		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
---	----------	----------	----------	----------	----------	----------

27. Compliance with variance, specialized process and HACCP plan.

..

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
----------------------------	----------	----------	----------	----------	----------	----------

28. Pasteurized eggs used where required.

..

29. Water and ice from approved source.

..

30. Variance obtained for specialized processing methods.

..

Food Temperature Control	Y	N	O	A	C	R
---------------------------------	----------	----------	----------	----------	----------	----------

31. Proper cooling methods used; adequate equipment for temperature control.

..

32. Plant food properly cooked for hot holding.

..

33. Approved thawing methods used.

..

34. Thermometers provided and accurate.

..

Food Identification	Y	N	O	A	C	R
----------------------------	----------	----------	----------	----------	----------	----------

35. Food properly labeled; original container.

..

Prevention of Food Contamination	Y	N	O	A	C	R
---	----------	----------	----------	----------	----------	----------

36. Insects, rodents and animals not present.

.. p p

Fail Notes | 6-202.13(B)(1) *Insect control devices shall be installed so that the devices are not located over a FOOD preparation area. [Sticky fly strip tape was hanging from ceiling over food prep table and cart. COS-owner removed.]*

6-202.15(A)(1) *Outer openings (Solid) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings. [The back kitchen door which opens directly to the outside has a gap greater than 1/4 inch in diameter at corner threshold.]*

37. Contamination prevented during food preparation, storage and display.

.. p p p

Fail Notes | 3-305.11(A)(1) *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 WIC: box of heads of lettuce was stored on floor. Outside the WIC door, there was a box of whole tomatoes stored on the floor. COS-owner moved.]*

38. Personal cleanliness.

..

39. Wiping cloths: properly used and stored.

..

40. Washing fruits and vegetables.

..

Proper Use of Utensils	Y	N	O	A	C	R
-------------------------------	----------	----------	----------	----------	----------	----------

41. In-use utensils: properly stored.

..

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

.. p p

Fail Notes | 4-903.11(A) *Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Adjacent to ice machine, multiple metal cooking sheets were stored stacked on their side on the floor.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
-------------------------------	---	---	---	---	---	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | .. | .. | .. | .. | .. | .. |

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 | .. | .. | p | p |
|---|----|---|----|----|---|---|

<i>Fail Notes</i>	4-101.11(A)	<p><i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i></p> <p><i>[Bread buns were stored in a non food grade plastic. The container was Sterilite with a photograph of a hat and shirt on the label. COS-employee moved buns.]</i></p>
	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[A large knife had a handle which had been wrapped with duct tape. COS-discarded.]</i></p>

- | | | | | | | |
|---|----|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
-----------------------------	---	---	---	---	---	---

- | | | | | | | |
|----------------------|----|----|----|----|----|----|
| 55. Other violations | .. | .. | .. | .. | .. | .. |
|----------------------|----|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided ..

