

**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:** 9/14/2013  
**Business:** VFW 11499

**Business ID:** 104864FE

**Inspection:** 40000488

2806 N 155TH PO BOX 288  
 BASEHOR, KS 66007

**Store ID:**  
**Phone:** 9137282045  
**Inspector:** KDA40  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/14/13	07:35 AM	09:00 AM	1:25	0:35	2:00	0	
<b>Total:</b>			1:25	0:35	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk Updated Size Range 1. Under 5,000 sq feet  
 Insp. Notification Print Lic. Insp. No  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 3  
 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](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**

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
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|---|-------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p . . . . . |
| 5. No discharge from eyes, nose and mouth.          | p . . . . . |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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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 . . . . . |

<i>Fail Notes</i>	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [kitchen hand sink did not have soap available. COS-soap provided. ]</i>
	6-301.14	<i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [no hand wash signage at service hand sink, men's restroom, or women's restroom. ]</i>

<b>Approved Source</b>	<b>Y N O A C R</b>
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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 . . . . |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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|---|-------------------|
| 13. Food separated and protected.                 | p . . . . .       |
| 14. Food-contact surfaces: cleaned and sanitized. | . . p . . . p . . |

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

<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. [Mold on divider plate in ice machine. COS-cleaned. ]</i>
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Protection from Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-703.11(C)(2)	<p><i>P - Sanitizing (chlorine - warm water) After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods. Contact times shall be consistent with those on EPA-registered label use instructions by providing a contact time of at least 7 seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 38°C (100°F) or a pH of 8 or less and a temperature of at least 24°C (75°F) [Observed a bucket being wash, rinsed then placed in dry rack without having been sanitizer. COS-educated employee and PIC of 3 vat ware wash procedure. Prepared a sanitizer vat and sanitized bucket. ]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	p	..	..	..
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.	..	..	p	..	..	..
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17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
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18. Proper cooling time and temperatures.	..	..	p	..	..	..
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19. Proper hot holding temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

20. Proper cold holding temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 3 at end of questionnaire.***

21. Proper date marking and disposition.	p	..	..	..	..	..
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22. Time as a public health control: procedures and record.	..	..	..	p	..	..
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
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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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<i>Fail Notes</i>	7-102.11	<p><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. [spray bottle of what PIC identified at bleach was not labeled. COS-labeled.]</i></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
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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	..	..
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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
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	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p	..	..	..	..	..
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
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	..	..	..	..
<i>Fail Notes</i>   4-302.14   <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No sanitizer test kit in establishment. Bleach is utilized as sanitizer.]</i>						
47. Non-food contact surfaces clean.	p	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
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	Y	N	O	A	C	R

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Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

## EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</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>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>

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## **Footnote 1**

**Notes:**

There is a residential ware wash machine. It was not in operation during inspection. The water temperature had a maximum temperature of 128F. Inspector advised of the need for a sanitizer after the wash cycle.

## **Footnote 2**

**Notes:**

hot buffet table: sausage patties at 146F, gravy at 160F.

## **Footnote 3**

**Notes:**

Glenco RIC: cole slaw at 36F. True RIC: ambient at 39F.

## **Footnote 4**

**Notes:**

PIC indicated the establishment is serviced once a year by a pest control company. Last service was in May 2013.

## **Footnote 5**

**Notes:**

kitchen hand sink hot water temperature achieved 146F.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 9/14/2013  
**Business:** VFW 11499

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**Phone:** 9137282045

**Inspector:** KDA40

**Reason:** 01 Routine

2806 N 155TH PO BOX 288  
 BASEHOR, KS 66007

**Time In / Time Out**

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Total:			1:25	0:35	2:00	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 40000488

Inspection Report Date 09/14/13

Establishment Name VFW 11499

Physical Address 2806 N 155TH PO BOX 288 City BASEHOR

Zip 66007

Additional Notes and Instructions