

**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:** 4/8/2014      **Business ID:** 95935FE  
**Business:** KELLEY'S GRILLE  
  
 15540 STATE AVE  
 BASEHOR, KS 66007

**Inspection:** 40000816  
**Store ID:**  
**Phone:** 9139801582  
**Inspector:** KDA40  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/08/14	12:45 PM	03:00 PM	2:15	0:10	2:25	0	
<b>Total:</b>			2:15	0:10	2:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 3      Priority foundation(Pf) Violations 2  
 Certified Manager on Staff      Address Verified p      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**

<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

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Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use .. p .. .. p ..

*Fail Notes* | 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.  
[open beverage on shelf next to a box of gloves and to go clam shell containers. COS-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 *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 signage in the men's or in the women's restroom. ]*

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 .. .. .. ..

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

17. Proper reheating procedures for hot holding. .. .. p .. .. ..

18. Proper cooling time and temperatures. p .. .. .. ..

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

19. Proper hot holding temperatures. .. p .. .. p ..

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

*Fail Notes* | 3-501.16(A)(1) *P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.  
[Hamburger patties were holding in a pan au jus. The pan was partially on and partially off the heating element of the grill. The burgers in the side of the pan off the grill were at 118F. The burgers in the center were at 124F and the burgers in the pan above the heating element were at 138F. The cook placed a patty on a bun. The patty was at 127.3F. She then placed a second patty on a different bun. That patty was at 123.4F. According to the PIC, the burgers had been prepared approximately 2 hours earlier. COS-the patties on the buns were returned to the grill for reheating. The pan of patties was move so that the entire pan was above the heating elements. Burgers reheated to 171F and 168F. ]*

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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20. Proper cold holding temperatures. .. p .. .. p ..

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

Fail Notes	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. [A bucket of mexican rice was in a bucket of ice water. The bucket of rice, which was full, was submerge in the ice water which covered approximately the bottom 1/3 of the bucket of rice. The rice above the ice water line was at 51.4F. The rice at the bottom of the bucket was at 41F. COS-rice stirred and moved to the WIC. ]</i>
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21. Proper date marking and disposition. .. p .. .. p ..

Fail Notes	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. [In the Norlake RIC, there was one container of cottage cheese was not dated. There were approximately 50 containers of PHF in the RIC, which were dated. PIC indicated the container had been opened two days earlier. COS-dated. ]</i>
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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 .. .. p ..

Fail Notes	7-102.11 <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. [There was a bucket of sanitizer in the kitchen under a prep table. It was not labeled. COS-labeled. ]</i>
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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 .. ..

GOOD RETAIL PRACTICES	Y	N	O	A	C	R
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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 .. ..

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Food Temperature Control	Y	N	O	A	C	R
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 5 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	..	..	p	..
<i>Fail Notes</i>   3-304.14(B)(1)   <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet wipe cloth stored on edge of bar hand sink. COS-moved.]</i>						
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	..	..	p	..
<i>Fail Notes</i>   3-304.12(A)   <i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [A pair of tongs were stored in the container of mixed lettuce salad in contact with the food. A single-use plastic ramekin without handles was stored in container of croutons in contact with food. COS-removed.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..
43. Single-use and single-service articles: properly used.	..	p	..	..	p	..
<i>Fail Notes</i>   4-502.13(A)   <i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [single-use plastic ramekin was stored in a container of croutons. COS-removed.]</i>						
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. [Establishment uses both quat and bleach. There is a test kit for the bleach but not for the quat.]</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	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 6 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	..	..	p	..
<i>Fail Notes</i>   6-305.11(A) <i>Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment. [In the dry storage room, there was a personal jacket and a personal purse which were stored on canned food. COS-moved. ]</i>						

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p	..	..	..	..
<i>Fail Notes</i>   8-304.11(A) <i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [no current license posted. ]</i>						

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

***This item has Notes. See Footnote 7 at end of questionnaire.***

<i>Material Distributed</i>	Education Title #10 <i>Did You Wash 'Em Sign / Sticker</i>
	Education Title #13 <i>FBI Listeriosis</i>
	Education Title #26 <i>Hot and Cold Holding Sign</i>

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## **Footnote 1**

**Notes:**

fried chicken at 173F.

## **Footnote 2**

**Notes:**

Cooling mashed potatoes in an ice bath for approximately 2.5 hours, according to PIC, were at upper surface temperature of 83F and at 54F at the bottom. Stirred.

## **Footnote 3**

**Notes:**

Steam table: ground beef at 170F, green beans at 173F.

## **Footnote 4**

**Notes:**

Mixed salad lettuce on ice bath at 40F.

Norlake RIC: commercially prepared cole slaw at 41F, opened commercial gallon container of milk at 42F, baked potatoes at 40F.

WIC: sliced ham at 36F, baked potatoes at 42F, baked potatoes at 42F.

prep table: sliced turkey at 43F, shredded cheese at 41F, sliced tomatoes at 41F, sliced ham at 40F, raw hamburger at 43F, sliced 39F,

## **Footnote 5**

**Notes:**

PIC indicated the establishment is serviced on a monthly basis by a pest control company.

## **Footnote 6**

**Notes:**

hand sink hot water temperature at 136F.

## **Footnote 7**

**Notes:**

5 Keys to Food Safety poster.

KDHE The Dirty Dozen

thermometer

