

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: 6/8/2015 **Business ID:** 109202FE
Business: FALCON LAKES GOLF CLUB

Inspection: 40001488
Store ID:
Phone: 9137244653
Inspector: KDA40
Reason: 01 Routine
Results: Follow-up

4605 CLUBHOUSE DR
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/08/15	12:00 PM	02:45 PM	2:45	0:20	3:05	0	
Total:			2:45	0:20	3:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 6

Certified Manager on Staff Address Verified Actual Sq. Ft. 0

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) 564-6767.

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

Good Hygienic Practices	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y N O A C R
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Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[Upstairs counter mounter can opened blade encrusted with dried food debris. Meat tenderizer mallet stored as clean, soiled with dried food debris. Pair of tongs stored as clean on handle on stove were soiled with food debris. Stored as clean, approximately 20 plates soiled with dried food debris. Stored as clean, three plastic container lids soiled with dried food debris. COS-removed for washing.]</i></p>
	4-602.11(E)(4)	<p><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.</i></p> <p><i>[Upstairs ice machine divider plate is soiled with pink algae/mold. The downstairs ice machine divider plate is soiled with mold/algae.]</i></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 . . . p . .

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

Fail Notes	3-501.16(A)(2)	<p><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.</i></p> <p><i>[buffet table: on-site prepared potato salad at 52.3F, on-site prepared coleslaw at 51.2F, sliced ham at 53.4F. PIC reported the PHF had been placed on buffet approximately 45 minutes earlier. COS-discarded. Downstairs condiments bar: salsa at 46F. PIC stated it had been on bar for approximately 2 hours. COS-returned to WIC.]</i></p>
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21. Proper date marking and disposition. . . . p . . . p . .

Fail Notes	3-501.18(A)(2)	<p><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.</i></p> <p><i>[In upstairs WIC, no date marking on open container of on-stie prepared salsa, cooked roast beef, or cooked baked beans. PIC reported all had been prepared on 6/6/15. COS-dates.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	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. [Upstairs bar area: spray bottle of pink liquid and a spray bottle of blue liquid were not labeled. PIC identified contents as window cleaner and multi-purpose cleaner. Downstairs kitchen: spray bottle of pink liquid. PIC identified contents as sanitizer. COS-labeled.]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Upstairs kitchen: spray bottle of sanitizer, bottle of cleanser, bottle of stainless steel polish stored above stored clean equipment. COS-moved.]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. .. p p ..

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

<i>Fail Notes</i>	3-502.11(D)	<i>Pf - Variance (ROP) A FOOD ESTABLISHMENT shall obtain a VARIANCE from the REGULATORY AUTHORITY before packaging FOOD using a REDUCED OXYGEN PACKAGING method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled as specified under § 3-502.12. [In the WIC, there were two ROP of cooked sausage. PIC reported he cooked the sausage then ROP himself before freezing. There is no variance or HACCP plan in place. COS-discarded.]</i>
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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

29. Water and ice from approved source. p

30. Variance obtained for specialized processing methods. .. p

<i>Fail Notes</i>	8-103.11(C)	<i>Variance request (HACCP Plan) Before a VARIANCE from a requirement of this Code is APPROVED, the information that shall be provided by the PERSON requesting the VARIANCE includes a HACCP PLAN if required as specified under ¶ 8-201.13(A) that includes the information specified under § 8-201.14 as it is relevant to the VARIANCE requested. [No variance/HACCP plan requested or in place for ROP.]</i>
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Food Temperature Control		Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control		Y	N	O	A	C	R
	31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
	32. Plant food properly cooked for hot holding.	p
	33. Approved thawing methods used.	..	p	p	..
<i>Fail Notes</i>	3-501.13(A) <i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less. [In upstairs food prep sink, two ROP of cooked italian sausage thawing in standing water. COS-discarded.]</i>						
	34. Thermometers provided and accurate.	..	p
<i>Fail Notes</i>	4-302.12(A) <i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [No thermometer in downstairs counter RIC. COS-provided. No thermometer in downstairs G-Series RIC.]</i>						

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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
	37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i>	3-305.11(A)(1) <i>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 upstairs WIF, boxes of ground beef stored on floor.]</i>						
	3-306.11 <i>P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [There was a lunch buffet set on a table without sneeze guards or any protective means. COS-employee placed a buffet table to ensure food not contaminated.]</i>						

	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	p	..
<i>Fail Notes</i>	4-903.11(A) <i>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. [Upstairs kitchen: stored as clean, assorted utensils stored in a bin soiled with dried food debris and detritus. COS-removed for washing.]</i>						
	43. Single-use and single-service articles: properly used.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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44. Gloves used properly. p
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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 ..
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<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [In the upstairs WIC, on-site prepared coleslaw and on-site prepared potato salad stored in containers not made of food grade plastic. COS-removed.]</i>
	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [One plastic food container lid cracked and two rubber spatulas pitting an split. COS-discarded.]</i>

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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47. Non-food contact surfaces clean.	p
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Physical Facilities	Y N O A C R
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48. Hot and cold water available; adequate pressure.	p
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y N O A C R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 6 at end of questionnaire.

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #20</i>	<i>FBI Shigellosis</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

downstairs hot roller: cheeseburger roll at 170F.

Footnote 2

Notes:

Downstairs counter RIC: ambient at 43.7F, turkey sandwich at 41F.

downstairs prep table: ham at 39F.

Upstairs WIC: roast beef at 38F, salsa at 38F, baked beans at 38F.

Footnote 3

Notes:

ROP machine embargo tag # 2360.

Footnote 4

Notes:

downstairs G-Series RIC: ambient at 39F.

Footnote 5

Notes:

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

Footnote 6

Notes:

Foodborne Illness is Not a Menu Item pamphlet

EMBARGO NOTIFICATION

Insp Date: 6/8/2015 **Business ID:** 109202FE
Business: FALCON LAKES GOLF CLUB

Inspection: 40001488
Store ID:
Phone: 9137244653
Inspector: KDA40
Reason: 01 Routine

4605 CLUBHOUSE DR
 BASEHOR, KS 66007

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Total:			2:45	0:20	3:05	0	

ACTIONS

Number of products Embargoed 1

EMBARGO NOTIFICATION

In accordance with K.S.A. 65-660, you are hereby notified that the following described merchandise, now in your possession or custody, is suspected of being adulterated or misbranded under the provisions of the Kansas Food, Drug and Cosmetic Act. The removal or disposal of the merchandise listed below without permission of the inspector or a court of proper jurisdiction is unlawful, and all persons having any interest or right in the embargoed merchandise should be so warned.

1. Product ROP machine Embargo Hold Tag # 2360 Qty 1 Units

Product Description residential style ROP machine. No HACCP/variance requested or in place.

Embargo Reason Embargo Location Firm

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/8/2015 **Business ID:** 109202FE
Business: FALCON LAKES GOLF CLUB

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ACTIONS

Number of products Voluntarily Destroyed 3

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 baby corn Qty 2 Units cups Value \$ 2.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product alcohol Qty 2 Units cups Value \$ 7.00

Description Jameson Whiskey and Johnny Walker Red. Each bottle with one dead small flying insect.

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

3. Product sausage Qty 4 Units lbs Value \$ 10.00

Description ROP without HACCP/variance

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/8/2015 **Business ID:** 109202FE
Business: FALCON LAKES GOLF CLUB

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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 06/18/15

Inspection Report Number 40001488 Inspection Report Date 06/08/15

Establishment Name FALCON LAKES GOLF CLUB

Physical Address 4605 CLUBHOUSE DR City BASEHOR

Zip 66007

Additional Notes
and Instructions