

**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:** 6/29/2015      **Business ID:** 109202FE  
**Business:** FALCON LAKES GOLF CLUB

**Inspection:** 40001523  
**Store ID:**  
**Phone:** 9137244653  
**Inspector:** KDA40  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

4605 CLUBHOUSE DR  
 BASEHOR, KS 66007

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/29/15	11:45 AM	01:10 PM	1:25	0:45	2:10	0	
06/29/15	01:10 PM		0:00	0:25	0:25	0	rtn to office
Total:			1:25	1:10	2:35	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. No \_\_\_\_\_  
 Priority(P) Violations 2 \_\_\_\_\_ Priority foundation(Pf) Violations 3 \_\_\_\_\_  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R	
<b>Good Hygienic Practices</b>								
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..	
5. No discharge from eyes, nose and mouth.		..	..	..	..	..	..	
<b>Preventing Contamination by Hands</b>								
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.		..	p	..	..	..	p	
<i>Fail Notes</i>	5-205.11(A)	<i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [Upstairs bar hand sink is not accessible as it is blocked by large plastic bags full of dirty linen. ]</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 washing signage at upstairs bar hand sink. ]</i>						
<b>Approved Source</b>								
9. Food obtained from approved source.		..	..	..	..	..	..	
10. Food received at proper temperature.		..	..	..	..	..	..	
11. Food in good condition, safe and unadulterated.		p	..	..	..	..	..	
12. Required records available: shellstock tags, parasite destruction.		..	..	..	..	..	..	
<b>Protection from Contamination</b>								
13. Food separated and protected.		p	..	..	..	..	..	
14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	..	p	
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Counter mounted can opener blade soiled with accumulation of dried food debris. COS-removed for washing. The standing mixer was soiled with dried food debris on the arm and the housing. PIC reported it was last used sometime last month. ]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	..	..	..	..	
<b>Potentially Hazardous Food Time/Temperature</b>								
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	
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
<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. [Downstairs condiments bar: cut leaf lettuce at 51.8F. PIC reported it had been in location for approximately 20 minutes. COS-discarded. ]</i>						
21. Proper date marking and disposition.		p	..	..	..	..	..	
22. Time as a public health control: procedures and record.		..	..	..	..	..	..	

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Consumer Advisory</b>	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

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<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

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<b>Chemical</b>	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

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26. Toxic substances properly identified, stored and used.

.. p . . . p p

<i>Fail Notes</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.</i> <i>[In downstairs kitchen, spray bottle of cleanser stored on top of prep table. COS-removed. In the upstairs kitchen, there is a package of gel fuel containers stored above clean utensils. On top of the mechanical dishwasher, there is a bottle of liquid soap and a container of oxygen bleach cleaner. COS-moved. ]</i>
	7-207.11(A)	<i>Pf - Only those medicines that are necessary for the health of EMPLOYEES shall be allowed in a FOOD ESTABLISHMENT.</i> <i>[In the upstairs kitchen, there is a bottle of aspirin and Aleve stored on a shelf above clean equipment and a side prep table. COS-moved. ]</i>

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

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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

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29. Water and ice from approved source.

.. .. . . . . .

30. Variance obtained for specialized processing methods.

.. .. . p . .

<b>Food Temperature Control</b>	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

.. .. . p . . . .

34. Thermometers provided and accurate.

.. p . . . p p

<i>Fail Notes</i>	4-204.112(B)	<i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.</i> <i>[No thermometer available in downstairs G-series RIC. COS-provided. ]</i>
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<b>Food Identification</b>	Y	N	O	A	C	R
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35. Food properly labeled; original container.

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<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
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	..	..	..	..	..
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	..	..	..	..	..
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 ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

at time of inspection, no buffet line in service.

## VOLUNTARY DESTRUCTION REPORT

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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   lettuce   Qty   5   Units   leaves   Value \$   .25  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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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 \_\_\_\_\_

Inspection Report Number 40001523      Inspection Report Date 06/29/15

Establishment Name      FALCON LAKES GOLF CLUB

Physical Address      4605 CLUBHOUSE DR      City BASEHOR

Zip 66007

Additional Notes and Instructions

Follow up date to be determined by KDA main office.