

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: 10/23/2013 **Business ID:** 108406FE
Business: HIGHER GROUNDS & LEATHER BOUNDS

Inspection: 41000431
Store ID:
Phone: 6208425900
Inspector: KDA41
Reason: 01 Routine
Results: Follow-up

128 W MAIN ST
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/23/13	02:20 PM	04:15 PM	1:55	0:05	2:00	0	
Total:			1:55	0:05	2:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 04 Medium Risk Updated Size Range 1. Under 5,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 4 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified Actual Sq. Ft. 1000
 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
 p

1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health

Y N O A C R
 p
 p

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
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
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	p	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding-right: 5px;">3-201.11(A)</div> <div style="padding-right: 5px;"><i>P - FOOD shall be obtained from sources that comply with LAW. [5 cinnamon rolls, 3 biscotti biscuits, and 25 homemade caramels for sale at the counter not obtained from approved source. Manager stated items were prepared at Red Rooster Cafe (107566FE), who does not have a food processing license.-COS released to manager for personal use, manager stated that cinnamon rolls and caramels would be prepared on site for now on.]</i></div> </div>						
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
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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|------------|-------------|---|
| Fail Notes | 7-201.11(A) | <p><i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[4 bottles of espresso machine cleaner stored next to and touching bottles of apple smoothie mix.-COS moved chemicals]</i></p> |
| | 7-201.11(B) | <p><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></p> <p><i>[Bottle of Windex stored on shelf directly above open and unopened packages of paper towels in the chemical storage room.-COS moved towels]</i></p> |

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

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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.
29. Water and ice from approved source.
30. Variance obtained for specialized processing methods.

.. .. . p

p

.. .. . p

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.
- This item has Notes. See Footnote 3 at end of questionnaire.***
32. Plant food properly cooked for hot holding.
33. Approved thawing methods used.
34. Thermometers provided and accurate.

p

.. .. . p

.. .. . p

p

Food Identification	Y N O A C R
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35. Food properly labeled; original container.

.. p

- | | | |
|------------|----------|---|
| Fail Notes | 3-302.12 | <p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[One container of a light brown powder and one container of white powder at the service counter not labeled with common name.-COS manager identified and labeled white powder as cream powder and brown powder as coffee powder.]</i></p> |
|------------|----------|---|

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.
37. Contamination prevented during food preparation, storage and display.
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.

p

p

p

.. p p ..

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
<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 wiping cloth stored in plastic container under the espresso machine. Manager stated that the cloth was a sanitizer rag used to clean the espresso machine.-COS filled container with chlorine sanitizer solution]</i>						
	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
<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. [5 sleeves of single service cups stored on the floor in the dry storage closet next to the service counter.]</i>						
	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
	47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i>	4-602.13 <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Dried, spilled milk on the middle shelf of the storage room refrigerator.]</i>						
Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	p
	49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i>	5-203.14 <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [There is a water hose attached to the service sink faucet (without a backflow prevention device) and the hose is laying in the bottom of the sink.-COS removed hose from sink]</i>						
	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
p

55. Other violations

This item has Notes. See Footnote 5 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chlorine sanitizer in the three compartment sink tested at 100 ppm

Footnote 2

Notes:

Service counter refrigerator:
40.3 milk

Storage room refrigerator:
41.0 half and half

Footnote 3

Notes:

Freezer OK

Footnote 4

Notes:

Wet wiping cloth stored in 100 ppm chlorine.

Footnote 5

Notes:

No certified manager on staff

Accompanied by KDA 10

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 10/23/2013 Business ID: 108406FE
Business: HIGHER GROUNDS & LEATHER BOUNDS

Inspection: 41000431
Store ID:
Phone: 6208425900
Inspector: KDA41
Reason: 01 Routine

128 W MAIN ST
ANTHONY, KS 67003

Time In / Time Out

Table with 8 columns: Date, In, Out, Insp, Travel, Total, Mileage, Notes. Row 1: 10/23/13, 02:20 PM, 04:15 PM, 1:55, 0:05, 2:00, 0. Row 2: Total, 1:55, 0:05, 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 11/04/13

Inspection Report Number 41000431 Inspection Report Date 10/23/13

Establishment Name HIGHER GROUNDS & LEATHER BOUNDS

Physical Address 128 W MAIN ST City ANTHONY
Zip 67003

Additional Notes and Instructions

Empty rectangular box for additional notes and instructions.