

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: 2/19/2014 **Business ID:** 103847FE
Business: GRINDER MAN (THE)

Inspection: 41000556
Store ID:
Phone: 6204411012
Inspector: KDA41
Reason: 01 Routine
Results: Follow-up

101 S SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/19/14	04:30 PM	06:15 PM	1:45	0:05	1:50	0	
Total:			1:45	0:05	1:50	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>4</u>	Priority foundation(Pf) Violations <u>1</u>
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>1500</u>

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
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

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		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		þ
5. No discharge from eyes, nose and mouth.		þ
Preventing Contamination by Hands							
6. Hands clean and properly washed.		..	þ	þ	..
<i>Fail Notes</i>	2-301.14(E)	<i>P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS [Observed employee washing soiled trays and pans in the three compartment sink. The employee went from soiled dishes to remove clean dishes from the sanitizer compartment without washing her hands in between.-COS educated and re-washed dishes]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.		þ
8. Adequate handwashing facilities supplied and accessible.		þ
Approved Source							
9. Food obtained from approved source.		þ
10. Food received at proper temperature.		þ
11. Food in good condition, safe and unadulterated.		þ
12. Required records available: shellstock tags, parasite destruction.		þ
Protection from Contamination							
13. Food separated and protected.		..	þ	þ	..
<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Two flats of raw shell eggs stored on a wire shelf directly above an open package of pre-cooked bacon in the Koch reach in cooler.-COS moved eggs.]</i>					
14. Food-contact surfaces: cleaned and sanitized.		..	þ
<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. [Food debris on the meat slicer blade. The employee stated that the slicer was last used more than 6 hours prior to inspection.; Food debris on the blade of the table mounted can opener.-COS moved both to be washed.; Large accumulation of mold on the door seals for the four door reach in cooler.]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		þ
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		þ
17. Proper reheating procedures for hot holding.		þ
18. Proper cooling time and temperatures.		þ
19. Proper hot holding temperatures.		þ
20. Proper cold holding temperatures.		þ

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

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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21. Proper date marking and disposition. .. p

<i>Fail Notes</i>	<p>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. [Open container of commercially prepared potato salad in the back room refrigerator not labeled with an open date. Employee stated it was opened on 2/17.-COS re-dated.]</i></p> <p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [Containers of sliced deli ham, deli turkey, corned beef, and pre-cooked chicken breast labeled with prep dates of 1/7, 1/27, 1/20, and 10/30. Employee stated all items were removed from the freezer on 2/17.-COS re-dated.]</i></p>
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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

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						
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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

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

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

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		Y	N	O	A	C	R
Food Identification							
35. Food properly labeled; original container.		..	p
<i>Fail Notes</i>	3-302.12	<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. [3 container of white powder in the kitchen not labeled with their common name. Employee identified 2 as flour and 1 as sugar.]</i>					
Prevention of Food Contamination							
36. Insects, rodents and animals not present.		p
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							
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							
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
<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The door handle for the bottom right hand door of the 4 door reach in cooler is missing.]</i>					
46. Warewashing facilities: installed, maintained, and used; test strips.		p
47. Non-food contact surfaces clean.		p
Physical Facilities							
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		..	p
<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The hot water handle for the faucet at the three compartment sink is broken and not working. Hot water must be turned on and off with the main shut off valve under the 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

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Physical Facilities

Y N O A C R

<i>Fail Notes</i>	<p>6-101.11(A) <i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [The hardwood floor around the ice machine in the kitchen is uncovered and unsealed.]</i></p> <p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [Several missing and water damaged ceiling tiles in the storage area.]</i></p>
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54. Adequate ventilation and lighting; designated areas used.

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<i>Fail Notes</i>	<p>6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [No light covers on the light bulbs above the food prep table in the kitchen and above the three compartment sink.; The light covers for the lights above the make table are broken and chipped.]</i></p>
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Administrative/Other

Y N O A C R

55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<p><i>Education Title #11 Employee Handwashing</i></p> <p><i>Education Title #22 Focus On Food Safety Manual (on the Website)</i></p>
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Footnote 1

Notes:

Make table:

39.2 sliced deli ham

Haier mini refrigerator:

37.2 sliced deli turkey

4 door reach in cooler:

38.7 raw shell eggs

Koch reach in cooler:

43.7 raw shell eggs

Backroom refrigerator:

38.8 potato salad

Footnote 2

Notes:

Freezers OK

