

**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:** 1/28/2015      **Business ID:** 95787FE  
**Business:** CAROLYN'S ESSENHAUS

**Inspection:** 41000918  
**Store ID:**  
**Phone:** 6205384711  
**Inspector:** KDA41  
**Reason:** 01 Routine  
**Results:** No Follow-up

104 E MAIN PO BOX 24  
 ARLINGTON, KS 67514

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/28/15	01:00 PM	03:00 PM	2:00	0:30	2:30	0	
<b>Total:</b>			2:00	0:30	2:30	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>1</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>2000</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](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.	..	..	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	..	..	..

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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	..	..	..	..	..
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	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
Fail Notes	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [1 stack of 3 plastic containers on the clean dish shelf still had adhesive residue on their exterior surfaces.-COS moved to be cleaned.]				
	4-602.11(E)(1)	Non-PHF/TCS Food Contact Surface Cleaning Frequency (when contaminated) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned at any time when contamination may have occurred. [The bread slicing machine sitting on the counter by the ice machine has grime build up between the teeth of the machine.]				
		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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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	..	..

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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.	..   ..   ..   p   ..   ..
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<b>Chemical</b>	Y   N   O   A   C   R
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25. Food additives: approved and properly used.	..   ..   ..   p   ..   ..
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26. Toxic substances properly identified, stored and used.	p   ..   ..   ..   ..   ..
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<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.	..   ..   ..   p   ..   ..
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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.	..   ..   ..   p   ..   ..
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29. Water and ice from approved source.	p   ..   ..   ..   ..   ..
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30. Variance obtained for specialized processing methods.	..   ..   ..   p   ..   ..
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<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.	p   ..   ..   ..   ..   ..
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***This item has Notes. See Footnote 5 at end of questionnaire.***

32. Plant food properly cooked for hot holding.	..   ..   p   ..   ..   ..
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33. Approved thawing methods used.	..   p   ..   ..   p   ..
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<i>Fail Notes</i>	3-501.13(A)	<p><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.</i></p> <p><i>[5 slabs of roast beef were sitting out on top of the bakery oven without any kind of temperature control at 35.4. The owner stated that they were sitting out to thaw.-COS educated and moved to the walk in cooler.]</i></p>
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34. Thermometers provided and accurate.	p   ..   ..   ..   ..   ..
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<b>Food Identification</b>	Y   N   O   A   C   R
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35. Food properly labeled; original container.	p   ..   ..   ..   ..   ..
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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.	p   ..   ..   ..   ..   ..
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37. Contamination prevented during food preparation, storage and display.	p   ..   ..   ..   ..   ..
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38. Personal cleanliness.	p   ..   ..   ..   ..   ..
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39. Wiping cloths: properly used and stored.	..   ..   p   ..   ..   ..
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40. Washing fruits and vegetables.	..   ..   p   ..   ..   ..
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<b>Proper Use of Utensils</b>	Y   N   O   A   C   R
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41. In-use utensils: properly stored.	p   ..   ..   ..   ..   ..
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42. Utensils, equipment and linens: properly stored, dried and handled.	p   ..   ..   ..   ..   ..
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43. Single-use and single-service articles: properly used.	p   ..   ..   ..   ..   ..
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44. Gloves used properly.	p   ..   ..   ..   ..   ..
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<b>Utensils, Equipment and Vending</b>	Y   N   O   A   C   R
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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    ..    ..    ..    ..

<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. [Taco shells were stored in direct contact with a non food grade Sterilite brand container on the shelf next to the oven.-COS moved shells to food grade container.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	4-101.19	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material. [The wood shelf below the convection oven is made of wood that is not sealed or treated.]</i>
	4-501.12	<i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [The steam table cutting board had deep cuts and scratches.]</i>

46. Warewashing facilities: installed, maintained, and used; test strips.      p    ..    ..    ..    ..    ..

47. Non-food contact surfaces clean.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Dust build up on the oscillating fan on the shelf above the kitchen prep table.; Grime build up on the walk in cooler storage racks.]</i>
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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    ..    ..    ..    ..    ..

49. Plumbing installed; proper backflow devices.      p    ..    ..    ..    ..    ..

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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55. Other violations      p    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Chlorine sanitizing warewashing machine tested at 100 ppm.

## **Footnote 2**

**Notes:**

Chicken fried to 195.4 on the stove.

## **Footnote 3**

**Notes:**

Steam table:  
153.3 corn

## **Footnote 4**

**Notes:**

kitchen reach in cooler:  
38.2 hamburger

Walk in cooler:  
39.8 roast beef

Pie cooler:  
40.8 milk

Pepsi cooler:  
37.8 eggs

Salad bar:  
39.7 macaroni salad

## **Footnote 5**

**Notes:**

Freezers OK

## FOOD ESTABLISHMENT FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed below, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

**Insp Date:** 1/28/2015      **Business ID:** 95787FE  
**Business:** CAROLYN'S ESSENHAUS

104 E MAIN PO BOX 24  
ARLINGTON, KS 67514

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**Phone:** 6205384711  
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