

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: 9/12/2013 **Business ID:** 116623FE
Business: CARA'S CAFE & PIZZERIA
 114 West Main St.
 114 W MAIN ST
 ARLINGTON, KS 67514

Inspection: 45004353
Store ID:
Phone: 6205383290
Inspector: KDA45
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/12/13	12:15 PM	01:30 PM	1:15	0:30	1:45	0	
Total:			1:15	0:30	1:45	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 05 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>Yes</u>
Priority(P) Violations <u>2</u> Priority foundation(Pf) Violations <u>2</u> Left App. <u>Yes</u>	Lic. Approved <u>Yes</u>
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>1200</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.	<input type="checkbox"/>
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	<input type="checkbox"/>
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>

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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	p	..
<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Person In Charge touched 4 slices of Texas Toast with bare hands. Corrected on Site - Voluntary Discarded and Person In Charge put on gloves.]</i>						
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
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	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
<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. [In the Make Table Reach In Cooler, there was a container of sliced turkey at 46.2F. According to Person In Charge, stated that the container of slice turkey had been in the Reach In Cooler since 9/11/13. Corrected on Site - Voluntary Discarded.]</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

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Chemical	Y	N	O	A	C	R
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
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	..	p
<i>Fail Notes</i>	<i>4-302.12(A) 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. [The facility doesn't have a thermometer to measure the food temperatures.]</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>Fail Notes</i>	<i>6-202.15(A)(3) Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There is a 1/2 inch gap in the back door between both doors.]</i>					
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	Y	N	O	A	C	R
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	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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The facility doesn't have any test strips for the sanitizer.]*

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

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 | .. | .. | .. | .. |

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [There are 26 ceiling tiles throughout the facility with water damage. There is also 2 ceiling tiles in the kitchen, missing with exposed insulation.]*

6-501.16 *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [The mop is stored in (not in use) mop bucket not allowed to air dry.]*

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|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

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|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #04 No Bare-Hand Contact</i> |
| | <i>Education Title #07 Corrective Actions</i> |
| | <i>Education Title #22 Focus On Food Safety Manual (on the Website)</i> |
| | <i>Education Title #26 Hot and Cold Holding Sign</i> |
| | <i>Education Title #32 Food Equipment Cooling Log</i> |
| | <i>Education Title #33 Refrigeration Temperature Log</i> |
| | <i>Education Title #37 Manual Dishwashing Procedures Sign</i> |
| | <i>Education Title #42 Daily Self-Inspection Checklist</i> |
| | <i>Education Title #45 Food Temperatures</i> |
| | <i>Education Title #46 Thermometer Use</i> |
| | <i>Education Title #47 Three-Compartment Sinks</i> |

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Footnote 1

Notes:

Make Table - Beef Pizza Topping - 41.3F.

Make Table Reach In - Sliced Ham - 40.0F. - American Sliced Cheese - 41.1F.

Hot Point Refrigerator - Sliced Turkey - 34.8F.

Footnote 2

Notes:

Freezers - OK

Footnote 3

Notes:

Owned by: Cara Ellis

Certified Manager on Staff.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 9/12/2013 **Business ID:** 116623FE
Business: CARA'S CAFE & PIZZERIA
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 114 W MAIN ST
 ARLINGTON, KS 67514

Inspection: 45004353
Store ID:
Phone: 6205383290
Inspector: KDA45
Reason: 10 Licensing

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ACTIONS

Number of products Voluntarily Destroyed 2

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 Sliced Turkey Qty 3 Units lbs Value \$ 10.00

Description Out of Temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Texas Toast Qty 4 Units each Value \$ 2.00

Description Employee Touched with Bare Hands

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

