

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R			
4. Proper eating, tasting, drinking, or tobacco use			
5. No discharge from eyes, nose and mouth.			
Preventing Contamination by Hands	Y	N	O	A	C	R			
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.			
Approved Source	Y	N	O	A	C	R			
9. Food obtained from approved source.			
10. Food received at proper temperature.			
11. Food in good condition, safe and unadulterated.			
12. Required records available: shellstock tags, parasite destruction.			
Protection from Contamination	Y	N	O	A	C	R			
13. Food separated and protected.			
14. Food-contact surfaces: cleaned and sanitized.	..	p	p			
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.			
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R			
16. Proper cooking time and temperatures.			
17. Proper reheating procedures for hot holding.			
18. Proper cooling time and temperatures.			
19. Proper hot holding temperatures.	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
20. Proper cold holding temperatures.			
21. Proper date marking and disposition.			
22. Time as a public health control: procedures and record.			
Consumer Advisory	Y	N	O	A	C	R			
23. Consumer advisory provided for raw or undercooked foods.			
Highly Susceptible Populations	Y	N	O	A	C	R			
24. Pasteurized foods used; prohibited foods not offered.			
Chemical	Y	N	O	A	C	R			
25. Food additives: approved and properly used.			
26. Toxic substances properly identified, stored and used.			

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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

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.

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

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

- 32. Plant food properly cooked for hot holding.
- 33. Approved thawing methods used.
- 34. Thermometers provided and accurate.

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

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

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<i>Fail Notes</i>	6-202.15(A)(3)	<p><i>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. [The entrance/exit door to the facility has a 1/4" gap along the bottom south side. (REPEATED)]</i></p>
	6-202.15(D)	<p><i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means. [The basement screen door is torn along the west edge, from top to bottom. Note: Basement is storage for dry goods, ice machine, freezer, and refrigerator. (REPEATED)]</i></p>

- 37. Contamination prevented during food preparation, storage and display.
- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.
- 40. Washing fruits and vegetables.

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Proper Use of Utensils	Y	N	O	A	C	R
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- 41. In-use utensils: properly stored.
- 42. Utensils, equipment and linens: properly stored, dried and handled.
- 43. Single-use and single-service articles: properly used.
- 44. Gloves used properly.

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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	p		
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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.	..	p	p		
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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

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Top Reach In Cooler - Shredded Cheese - 40.1F.

Footnote 2

Notes:

Top Reach In Cooler - Ambient Air Temperature - 39.2F.

Footnote 3

Notes:

Owned by: Candoo, LLC

No Certified Manager on Staff.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 12/31/2013 **Business ID:** 116424FE
Business: ROADRUNNER CAFE
 416 W Main
 416 W MAIN
 ANTHONY, KS 67003

Inspection: 45004447
Store ID:
Phone: 6208425222
Inspector: KDA45
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
12/31/13	10:55 AM	12:00 PM	1:05	1:10	2:15	0	
Total:			1:05	1:10	2:15	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 _____

Inspection Report Number 45004447 Inspection Report Date 12/31/13

Establishment Name ROADRUNNER CAFE

Physical Address 416 W MAIN City ANTHONY
416 W Main Zip 67003

Additional Notes and Instructions

The Follow Up Inspection will be directed by the KDA Office.