

**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:** 3/31/2014      **Business ID:** 115290FE  
**Business:** TADYN'S RESTAURANT  
  
 108 S 1ST  
 ARKANSAS CITY, KS 67005

**Inspection:** 45004539  
**Store ID:**  
**Phone:** 6206602412  
**Inspector:** KDA45  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/31/14	12:40 PM	02:00 PM	1:20	0:05	1:25	0	
<b>Total:</b>			1:20	0:05	1:25	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>3</u> Priority foundation(Pf) Violations <u>0</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>3800</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) 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.	..	..	..	..	..	..
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
<b>Preventing Contamination by Hands</b>						
6. Hands clean and properly washed.	..	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	Ⓟ	..	..	Ⓟ	..
<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. [Cook was observed touching RTE Texas Toast with bare hands. Corrected on Site - Educated and Voluntary Discarded. ]</i>						
8. Adequate handwashing facilities supplied and accessible.	Ⓟ	..	..	..	..	..
<b>Approved Source</b>						
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	Ⓟ	..	..	Ⓟ	Ⓟ
<i>Fail Notes</i>   3-101.11   <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [There was two fruit flies in a partial bottle of Dekuyper Sour Apple (Bar Area). Corrected on Site - Voluntary Discarded. (REPEATED)]</i>						
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	..	..	..	..	..	..
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	..	..
19. Proper hot holding temperatures.	..	..	..	..	..	..
20. Proper cold holding temperatures.	..	Ⓟ	..	..	Ⓟ	Ⓟ
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<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 a ice bath on the Prep Table - Sliced Tomatoes at 44.0F. and Leaf Lettuce at 50.9F. According to Owner, the items had been there approximately 30 minutes. Corrected on Site - Added more ice to completely surround the containers. (REPEATED)  In the Make Table - Diced Tomatoes at 44.4F. and Chopped Lettuce at 45.3F. According to Owner, the items had been in the Make Table since 11:30 a.m. (Note: The time was 12:45 p.m.) Corrected on Site - The diced tomatoes and chopped lettuce were moved the Kitchen Refrigerator. (REPEATED) The Make Table Ambient Air Temperature was 37.6F. ]</i>						

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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.	p	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	..	..	..
<b>GOOD RETAIL PRACTICES</b>						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	..	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
<i><b>This item has Notes. See Footnote 2 at end of questionnaire.</b></i>						
32. Plant food properly cooked for hot holding.	..	..	..	..	..	..
33. Approved thawing methods used.	..	..	..	..	..	..
34. Thermometers provided and accurate.	p	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
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.	..	..	..	..	..	..
40. Washing fruits and vegetables.	..	..	..	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils		Y	N	O	A	C	R
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<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. [There is no splash guard between the warewashing sinks and the handwashing sink (in the Bar Area). Note: It is a 4 compartment sink. (REPEATED) Note: The owner stated that they have one on order and they are in the process of making it.]</i>
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|--|----|----|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly.                                  | .. | .. | .. | .. | .. | .. | .. |

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

Physical Facilities		Y	N	O	A	C	R
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|--|----|----|----|----|----|----|----|
| 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
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- |                      |    |    |    |    |    |    |    |
|----------------------|----|----|----|----|----|----|----|
| 55. Other violations | .. | .. | .. | .. | .. | .. | .. |
|----------------------|----|----|----|----|----|----|----|

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

EDUCATIONAL MATERIALS
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The following educational materials were provided b

<i>Material Distributed</i>	<i>Education Title #04 No Bare-Hand Contact</i>
	<i>Education Title #07 Corrective Actions</i>
	<i>Education Title #16 FBI Hebatitis A</i>
	<i>Education Title #17 FBI Hepatitis A Foodhandlers</i>
	<i>Education Title #18 FBI Norovirus</i>
	<i>Education Title #20 FBI Shigellosis</i>
	<i>Education Title #22 Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #32 Food Equipment Cooling Log</i>
	<i>Education Title #33 Refrigeration Temperature Log</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Make Table - Diced Ham - 40.6F., Diced Cucumbers - 42.4F.

Make Table Reach In - Chopped Lettuce - 40.4F.

## **Footnote 2**

### **Notes:**

Make Table Ambient Air Temperature - 37.6F.

## **Footnote 3**

### **Notes:**

Owned by: Tammy Bain

No Certified Manager on Staff.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 3/31/2014      **Business ID:** 115290FE  
**Business:** TADYN'S RESTAURANT

108 S 1ST  
 ARKANSAS CITY, KS 67005

**Inspection:** 45004539  
**Store ID:**  
**Phone:** 6206602412  
**Inspector:** KDA45  
**Reason:** 02 Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/31/14	12:40 PM	02:00 PM	1:20	0:05	1:25	0	
Total:			1:20	0:05	1:25	0	

**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   Dekuyper Sour Apple   Qty   0.25   Units   gal   Value \$   5.00  

Description   Fruit Flies  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   Texas Toast   Qty   1   Units   piece   Value \$   0.25  

Description   Bare Hand Contact  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

