

**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:** 9/17/2014      **Business ID:** 117994FE  
**Business:** KRAZYHORSE  
 618 W AVE C  
 618 W AVE C  
 ATTICA, KS 67009

**Inspection:** 45004708  
**Store ID:**  
**Phone:** 6209157299  
**Inspector:** KDA45  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/17/14	11:00 AM	01:30 PM	2:30	0:15	2:45	0	
<b>Total:</b>			2:30	0:15	2:45	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>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>3</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>3318</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.	..	..	p	..	..	..
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
<b>Good Hygienic Practices</b>							
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>							
6. Hands clean and properly washed.		..	p	..	..	p	..
<i>Fail Notes</i>	2-301.14(l)	<i>P - Wash Hands (As needed) 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 engaging in other activities that contaminate the hands [Fry Employee was observed touching raw chicken with gloves on and proceeded to change gloves without washing hands. Corrected on Site - Educated and had employee dispose of gloves and wash hands. ]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.		p	..	..	..	..	..
<b>Approved Source</b>							
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	..	..
<b>Protection from Contamination</b>							
13. Food separated and protected.		..	p	..	..	p	..
<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. [In the Food &amp; Beverage Reach In, there was raw beef ribeyes directly over Ready to Eat (RTE) Corned Beef. Corrected on Site - Rearranged. In the Walk In Cooler, there were raw shell eggs directly over RTE bottles of beer. Corrected on Site - Rearranged. ]</i>					
14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	p	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>							
16. Proper cooking time and temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 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 2 at end of questionnaire.</i></b>							
20. Proper cold holding temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
21. Proper date marking and disposition.		..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
---	--	---	---	---	---	---	---

<i>Fail Notes</i>	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. [In the Food &amp; Beverage Reach In Cooler, there was an opened gallon of milk with no date. According to owner, the milk was opened on 9/14/14. Corrected on Site - Labeled with date. ]</i>
-------------------	--

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		
---	--	--	--	--	---	--	--

Chemical		Y	N	O	A	C	R
----------	--	---	---	---	---	---	---

25. Food additives: approved and properly used.					p		
---	--	--	--	--	---	--	--

26. Toxic substances properly identified, stored and used.			p			p	
--	--	--	---	--	--	---	--

<i>Fail Notes</i>	7-102.11 <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [In the Kitchen Restroom on the Storage Shelf, there was a spray bottle with purple liquid with no label. According to owner, the purple liquid was degreaser. Corrected on Site - Labeled. ]</i>
-------------------	--

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					
--	--	---	--	--	--	--	--

***This item has Notes. See Footnote 4 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					
---	--	---	--	--	--	--	--

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					
---	--	---	--	--	--	--	--

37. Contamination prevented during food preparation, storage and display.		p					
---	--	---	--	--	--	--	--

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
----------------------------------	--	---	---	---	---	---	---

38. Personal cleanliness. p    ..    ..    ..    ..    ..

39. Wiping cloths: properly used and stored. p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

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    ..    ..    p    ..

<i>Fail Notes</i>	4-901.11(B)	<i>Equipment/utensils (Cloth drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS may not be cloth dried, except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry. [Dishwasher was observed towel drying a plate and not allowing it to air dry after being sent through the warewashing machine. Corrected on Site - Educated and had dishwasher rewash plate and let it air dry.]</i>
-------------------	-------------	--

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
---------------------------------	--	---	---	---	---	---	---

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>	4-501.12	<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 Make Table Cutting Board has deep cuts and grooves in the cutting surface. ]</i>
-------------------	----------	--

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

***This item has Notes. See Footnote 6 at end of questionnaire.***

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

Physical Facilities		Y	N	O	A	C	R
---------------------	--	---	---	---	---	---	---

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
----------------------	--	---	---	---	---	---	---

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

***This item has Notes. See Footnote 7 at end of questionnaire.***

EDUCATIONAL MATERIALS
-----------------------

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Off Grill - Grilled Chicken - 173.6F.

Out of Fryer - Chicken Tenders - 198.3F.

## **Footnote 2**

**Notes:**

Steam Table - Mashed Potatoes - 138.1F.

Hot Holding Lamps - Onion Strings - 145.6F.

## **Footnote 3**

**Notes:**

Make Table - Sliced Tomatoes - 41.0F.

Food & Beverage Reach In - Raw Chicken - 42.4F.

Frigidaire Reach In - Spinach - 41.2F.

Walk In Cooler - Cooled Baked Potatoes - 36.0F.

## **Footnote 4**

**Notes:**

Freezers - OK

## **Footnote 5**

**Notes:**

Red Sanitizer Bucket - 100 parts per million Quaternary Sanitizer.

## **Footnote 6**

**Notes:**

Warewashing Machine - 200 parts per million Chlorine.

## **Footnote 7**

**Notes:**

Owned by: Krazyhorse LLC

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

No Certified Manager on Staff.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 9/17/2014      **Business ID:** 117994FE  
**Business:** KRAZYHORSE  
 618 W AVE C  
 618 W AVE C  
 ATTICA, KS 67009

**Inspection:** 45004708  
**Store ID:**  
**Phone:** 6209157299  
**Inspector:** KDA45  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/17/14	11:00 AM	01:30 PM	2:30	0:15	2:45	0	
Total:			2:30	0:15	2:45	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 09/27/14

Inspection Report Number 45004708                      Inspection Report Date 09/17/14

Establishment Name      KRAZYHORSE

Physical Address      618 W AVE C                      City ATTICA

618 W AVE C                      Zip 67009

Additional Notes and Instructions      

A Follow Up Inspection will be performed on or after 09/27/14.