

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: 9/22/2014 **Business ID:** 118928FE
Business: LOUISIANA'S CAFE
 304 NORTH LL&G AVE.
 304 NORTH LL&G AVE
 ANTHONY, KS 67003

Inspection: 45004710
Store ID:
Phone: 6208423496
Inspector: KDA45
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/22/14	10:50 AM	12:00 PM	1:10	0:50	2:00	0	
Total:			1:10	0:50	2:00	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>Yes</u>
Priority(P) Violations <u>0</u> Priority foundation(Pf) Violations <u>0</u> Left App. <u>No</u>	Lic. Approved <u>Yes</u>
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>1824</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.	p
Employee Health	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
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|---|---|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|----|
| 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
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| 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
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| 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
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| 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 | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</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
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| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | p | .. | .. | .. | .. |
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Highly Susceptible Populations		Y	N	O	A	C	R
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| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. | .. |
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Chemical		Y	N	O	A	C	R
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| 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
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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. | .. | .. | .. | p | .. | .. | .. |
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Safe Food and Water	Y N O A C R
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| 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
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| 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 |

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

<i>Fail Notes</i>	6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [In the Back Room, there are 4 ceiling tiles missing with exposed insulation showing.]</i>
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Physical Facilities

Y N O A C R

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 3 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

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| <i>Material Distributed</i> | <ul style="list-style-type: none"> <i>Education Title #02 Consumer Advisory</i> <i>Education Title #03 Baking Cooling Pies</i> <i>Education Title #04 No Bare-Hand Contact</i> <i>Education Title #05 Clean Plate Sign</i> <i>Education Title #06 Cooling</i> <i>Education Title #07 Corrective Actions</i> <i>Education Title #08 Date Marking</i> <i>Education Title #09 Did You Wash 'Em Flier</i> <i>Education Title #10 Did You Wash 'Em Sign / Sticker</i> <i>Education Title #11 Employee Handwashing</i> <i>Education Title #13 FBI Listeriosis</i> <i>Education Title #14 FBI Campylobacteriosis</i> <i>Education Title #15 FBI E-Coli</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 #19 FBI Salmonella</i> <i>Education Title #20 FBI Shigellosis</i> <i>Education Title #22 Focus On Food Safety Manual (on the Website)</i> <i>Education Title #24 Hand Sink Sign</i> <i>Education Title #25 Handwashing</i> <i>Education Title #26 Hot and Cold Holding Sign</i> <i>Education Title #27 Hot and Cold Holding</i> <i>Education Title #28 Ice Bath Cooling</i> <i>Education Title #29 Labeling</i> <i>Education Title #31 Product Cooling Temperature Log</i> <i>Education Title #32 Food Equipment Cooling Log</i> <i>Education Title #33 Refrigeration Temperature Log</i> <i>Education Title #34 Reheating Temperature Log</i> <i>Education Title #35 Food Temperature Log</i> <i>Education Title #36 Manual Cleaning Sanitizing</i> <i>Education Title #37 Manual Dishwashing Procedures Sign</i> <i>Education Title #38 No Smoking, Eating, Drinking</i> <i>Education Title #42 Daily Self-Inspection Checklist</i> <i>Education Title #43 Storing Food in WIC</i> <i>Education Title #44 Cooking Temperatures</i> <i>Education Title #45 Food Temperatures</i> <i>Education Title #46 Thermometer Use</i> <i>Education Title #47 Three-Compartment Sinks</i> <i>Education Title #49 Two-Stage Cooling</i> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Walk In Cooler - Ambient Air Temperature - 38.0F.

Footnote 2

Notes:

Freezer - OK

Footnote 3

Notes:

Owned by: Marcus Robin

No Certified Manager on Staff.