

**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:** 1/13/2015      **Business ID:** 118928fe  
**Business:** LOUISIANA'S CAFE  
 304 NORTH LL&G AVE.  
 304 NORTH LL&G AVE  
 ANTHONY, KS 67003

**Inspection:** 45004807  
**Store ID:**  
**Phone:** 6208423496  
**Inspector:** KDA45  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/13/15	12:30 PM	03:00 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>5</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>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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	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	..	..	..	..	..
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. [The cook touched RTE (Ready to Eat) Cabbage with bare hands and put it on RTE (Ready to Eat) bread for sandwich toppings. Corrected on Site - Educated and Voluntary Discarded bread and cabbage. ]</i>					
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 Dr. Pepper Reach In, there was Raw Hamburger directly above a 1/2 gallon of RTE (Ready to Eat) Milk and Raw Hamburger directly above an opened container of RTE (Ready to Eat) Chicken Gumbo and Raw Shell Eggs directly above RTE (Ready to Eat) V8 Juice. Corrected on Site - Rearranged.  In the Walk In Cooler, there was Raw Pork Loin Chops directly above a case of (Ready to Eat) Bud Light Beer Bottles. 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
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Fail Notes	<p>3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i>  <i>[In the Walk In Cooler, there was a bag of cooked breaded pork chops dated 1/5/15. Note - They should have been discarded on 1/11/15. Corrected on Site - Voluntary Discarded.</i></p> <p><i>In the Walk In Cooler, there was a bag of grilled pork chops dated 1/6/15. Note - They should have been discarded on 1/12/15. Corrected on Site - Voluntary Discarded. ]</i></p> <p>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.</i>  <i>[In the Dr. Pepper Reach In Cooler, there was a container of cooked Chicken Gumbo with no date. According to Owner, the Chicken Gumbo was made on 1/8/15. Corrected on Site - Labeled. ]</i></p>
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22. Time as a public health control: procedures and record.	..	..	..	p	..	..
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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	..	..
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26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
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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.	..	..	..	p	..	..
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GOOD RETAIL PRACTICES
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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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29. Water and ice from approved source.	p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
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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.	p	..	..	..	..	..
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***This item has Notes. See Footnote 4 at end of questionnaire.***

32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
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33. Approved thawing methods used.	..	p	..	..	p	..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
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*Fail Notes* | 3-501.13(B) *TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F). [Sitting on the Counter, there was a bowl of chicken and a bowl of shrimp sitting in standing water to thaw. Corrected on Site - Moved to Walk In Cooler to thaw. ]*

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 . . . . .

*Fail Notes* | 3-302.12 *Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [On the Counter behind the Steam Table, there was a purple spray bottle with brown liquid with no label. According to Employee, the brown liquid is Soy Sauce. Corrected on Site - Labeled. ]*

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

*Fail Notes* | 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. [The back west exit door has 1/4 inch opening on the south side of the door. ]*

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 . . . . .

*Fail Notes* | 4-502.13(B) *The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head. [The Milk dispensing tube is not cut at an angle. ]*

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 . . p . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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*Fail Notes* | 4-101.11(A) *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.  
[The bulk sugar is in a non-food grade Homz Container. Corrected on Site - Placed sugar in food grade containers. ]*

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 . . . . .

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

*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.  
[There are no Chlorine Sanitizer Test Strips for the Warewashing Machine. ]*

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 . . . . .

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 6 at end of questionnaire.***

EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04 No Bare-Hand Contact</i>
	<i>Education Title #07 Corrective Actions</i>
	<i>Education Title #08 Date Marking</i>
	<i>Education Title #13 FBI Listeriosis</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 #35 Food Temperature Log</i>
	<i>Education Title #43 Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Off Grill - Grilled Shrimp - 185.6F.

## **Footnote 2**

**Notes:**

Steam Table - Baked Beans - 141.3F.

Crockpot - White Rice - 143.5F.

## **Footnote 3**

**Notes:**

Dr. Pepper Reach In - Chicken Gumbo - 39.5F.

Ice Bath - Sliced Tomatoes - 42.5F.

Walk In Cooler - Pork Loin Chops - 41.3F.

Milk Dispenser - Milk - 36.0F.

## **Footnote 4**

**Notes:**

Freezers - OK

## **Footnote 5**

**Notes:**

Warewashing Machine - 100 parts per million Chlorine.

## **Footnote 6**

**Notes:**

Owned by: Marcus Robin

No Certified Manager on Staff.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 1/13/2015      **Business ID:** 118928fe  
**Business:** LOUISIANA'S CAFE  
 304 NORTH LL&G AVE.  
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 ANTHONY, KS 67003

**Inspection:** 45004807  
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**Inspector:** KDA45  
**Reason:** 01 Routine

**Time In / Time Out**

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01/13/15	12:30 PM	03:00 PM	2:30	0:15	2:45	0	
Total:			2:30	0:15	2:45	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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 Bread/Cabbage Qty 1 Units each Value \$ 2.00

Description Bare Hand Contact

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Breaded Pork Chops Qty 4 Units each Value \$ 12.00

Description Out of Date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Grilled Pork Chops Qty 4 Units each Value \$ 12.00

Description Out of Date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 1/13/2015      **Business ID:** 118928fe  
**Business:** LOUISIANA'S CAFE  
 304 NORTH LL&G AVE.  
 304 NORTH LL&G AVE  
 ANTHONY, KS 67003

**Inspection:** 45004807  
**Store ID:**  
**Phone:** 6208423496  
**Inspector:** KDA45  
**Reason:** 01 Routine

**Time In / Time Out**

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01/13/15	12:30 PM	03:00 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 01/23/15

Inspection Report Number 45004807                      Inspection Report Date 01/13/15

Establishment Name      LOUISIANA'S CAFE

Physical Address      304 NORTH LL&G AVE                      City ANTHONY  
304 NORTH LL&G AVE.                      Zip 67003

Additional Notes and Instructions      

A Follow Up Inspection will be performed on or after 1/23/15.