

**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:** 2/16/2015      **Business ID:** 114640FE  
**Business:** COBBLESTONE INN ANTHONY

**Inspection:** 45004847  
**Store ID:**  
**Phone:** 6208425200  
**Inspector:** KDA45  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

816 W WHEATRIDGE DR  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/16/15	09:15 AM	11:15 AM	2:00	1:15	3:15	0	
<b>Total:</b>			2:00	1:15	3:15	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>2</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>2400</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.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..

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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.	p	..	..	..	..	..
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.	..	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	p
<i>Fail Notes</i>	<p>3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</p> <p><i>[In the Waffle Mix Cold Holding Container, there was a container of original waffle mix at 66.2F. and a container of strawberry waffle mix at 67.8F. According to Manager, the waffle mixes were placed in the cold holding container at 6:00 a.m. Note: The temperature were taken at 9:30 a.m. Corrected on Site - Voluntary Discarded.</i></p> <p><i>(According to Manager, she informed the Cabons Golden Malted sales person about the issue. The salesperson informed her that the product was bacteria free.) Note: There is nothing on package stating that it is bacteria free. (REPEATED)]</i></p>					
21. Proper date marking and disposition.	..	p	..	..	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></p> <p><i>[In the Lounge Arctic Air Reach In, there was an opened bag of RTE (Ready to Eat) Hot Dogs dated 2/3/15. According to Manager, that is the date the hot dogs were opened. Note: Today is 2/16/15. Corrected on Site - Voluntary Discarded.</i></p> <p><i>In the Lounge Arctic Air Reach In, there was an opened container of commercially packaged RTE (Ready to Eat) Chili dated 1/30/15. According to Manager, that is the dated it was taken from the freezer and placed into the refrigerator. Note: Today is 2/16/15. Corrected on Site - Voluntary Discarded.</i></p> <p><i>Note: These were the only two items in the refrigerator that needed to be date marked. So therefore, 100% of the items were out of compliance. (REPEATED)]</i></p>
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22. Time as a public health control: procedures and record. .. .. .

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. .. .. .

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. .. .. .

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used. .. .. .

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

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. .. .. .

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. .. .. .

29. Water and ice from approved source. .. .. .

30. Variance obtained for specialized processing methods. .. .. .

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

32. Plant food properly cooked for hot holding. .. .. .

33. Approved thawing methods used. .. .. .

34. Thermometers provided and accurate. .. .. .

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

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

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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.	..	..	..	..	..	..
43. Single-use and single-service articles: properly used.	..	..	..	..	..	..
44. Gloves used properly.	..	..	..	..	..	..

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	..	..	..	..	..	..
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
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	..	..	..	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Steam Table - Eggs - 154.2F. & Bacon - 145.6F.

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   4  

**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 Original Waffle Mix Qty 0.5 Units gal Value \$ 2.00

Description Out of Temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Strawberry Waffle Mix Qty 1 Units gal Value \$ 4.00

Description Out of Temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Hot Dogs Qty 1 Units lbs Value \$ 3.00

Description Out of Date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT
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4. Product Chili Qty 2 Units lbs Value \$ 8.00

Description Out of Date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

