

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: 4/2/2015 **Business ID:** 119951FE
Business: SOUTHERN TWIST CAFE

Inspection: 45004898
Store ID:
Phone: 6203227047
Inspector: KDA45
Reason: 10 Licensing
Results: Follow-up

304 N. LL&G AVE
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/02/15	09:00 AM	11:45 AM	2:45	1:00	3:45	0	
Total:			2:45	1:00	3:45	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>Yes</u>
Priority(P) Violations <u>6</u> Priority foundation(Pf) Violations <u>1</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>1296</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) 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

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

Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i> 2-301.14(G)	<i>P - Wash Hands (Raw to RTE) 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 when switching between working with raw FOOD and working with READY-TO-EAT FOOD</i> <i>[Cook after shelling raw eggs to grill with gloves on, fails to discard gloves and wash hands before handling and buttering toast with soiled gloves hands. Corrected on Site - Voluntary Discarded toast and Education and hands washed]</i>					
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.</i> <i>[Cook touched 2 pieces of wheat toast with bare hands. Corrected on Site - Educated and Voluntary Discarded.]</i>					
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source						
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i> 3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.</i> <i>[Toast cross contaminated by soiled gloves from raw shell eggs. Corrected on Site - Voluntary Discarded.]</i>					
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
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.</i> <i>[In the Haier Reach In Refrigerator, there was Raw Hamburger directly above RTE (Ready to Eat) Sliced Cheese. Corrected on Site - Rearranged. In the Walk In Cooler, there was Raw Hamburgers directly over Fully Cooked RTE (Ready to Eat) Cherry and Blueberry Pies. 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
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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19. Proper hot holding temperatures. .. p p ..

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes	3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [In the Steam Table, there was a container of shredded beef at 73.4F. According to Owner, the shredded beef has been there for 15 minutes. Corrected on Site - Moved to stove top and reheated to 174.2F.]</i>
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20. Proper cold holding temperatures. p

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

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 p ..

Fail Notes	3-603.11(A) <i>Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [There is no disclosure or reminder about significantly increased risk of consuming such food. According to the person in charge, they serve eggs and hamburgers to order. Corrected on Site - Sign was printed with the consumer advisory.]</i>
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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

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. p

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

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

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

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Food Temperature Control	Y	N	O	A	C	R
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34. Thermometers provided and accurate. .. p

<i>Fail Notes</i>	4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [There is no thermometer in the Haier Reach In Cooler.]</i>
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container. p

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

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
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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 p ..

<i>Fail Notes</i>	4-101.11(A) <i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [In the Walk In Cooler, there was a Homz Plastic Container (non food grade) with Raw Hamburger in the container. Corrected on Site - Lined the container, so that the product is not in contact with the container.]</i>
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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 6 at end of questionnaire.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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This item has Notes. See Footnote 7 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

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|-----------------------------|----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #02</i> | <i>Consumer Advisory</i> |
| | <i>Education Title #04</i> | <i>No Bare-Hand Contact</i> |
| | <i>Education Title #07</i> | <i>Corrective Actions</i> |
| | <i>Education Title #08</i> | <i>Date Marking</i> |
| | <i>Education Title #17</i> | <i>FBI Hepatitis A Foodhandlers</i> |
| | <i>Education Title #18</i> | <i>FBI Norovirus</i> |
| | <i>Education Title #19</i> | <i>FBI Salmonella</i> |
| | <i>Education Title #20</i> | <i>FBI Shigellosis</i> |
| | <i>Education Title #22</i> | <i>Focus On Food Safety Manual (on the Website)</i> |
| | <i>Education Title #25</i> | <i>Handwashing</i> |
| | <i>Education Title #27</i> | <i>Hot and Cold Holding</i> |
| | <i>Education Title #42</i> | <i>Daily Self-Inspection Checklist</i> |
| | <i>Education Title #43</i> | <i>Storing Food in WIC</i> |
| | <i>Education Title #44</i> | <i>Cooking Temperatures</i> |
| | <i>Education Title #45</i> | <i>Food Temperatures</i> |

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Footnote 1

Notes:

Off Grill - Sausage Patty - 180.5F.

Footnote 2

Notes:

Steam Table - White Sausage Gravy - 148.2F.

Footnote 3

Notes:

Haier Reach In Cooler - Raw Hamburger - 34.8F.

Walk In Cooler - Milk - 39.1F.

Footnote 4

Notes:

Freezers - OK

Footnote 5

Notes:

Sanitizer Bucket - 100 parts per million Chlorine Sanitizer.

Footnote 6

Notes:

3 Vat Sink - 100 parts per million Chlorine Sanitizer

Footnote 7

Notes:

Owned by: Southern Twist Cafe LLC

No Certified Manager on Staff.

The owner stated that he sent in his application on 3/27/15 next day air to Manhattan, KS. He stated at the check number is #1196

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VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/2/2015 **Business ID:** 119951FE
Business: SOUTHERN TWIST CAFE

304 N. LL&G AVE
 ANTHONY, KS 67003

Inspection: 45004898
Store ID:
Phone: 6203227047
Inspector: KDA45
Reason: 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/02/15	09:00 AM	11:45 AM	2:45	1:00	3:45	0	
Total:			2:45	1:00	3:45	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Wheat Toast Qty 4 Units each Value \$ 1.00

Description Bare Hand Contact & Cross Contamination

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

