

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: 10/3/2013 **Business ID:** 0732691e
Business: LEWELLEN AMUSEMENTS

1216 E. 13th
 Andover, KS 67002

Inspection: 47000139
Store ID:
Phone: 3162585881
Inspector: KDA47
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/03/13	07:00 PM	08:40 PM	1:40	0:30	2:10	0	
Total:			1:40	0:30	2:10	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 1216 E. 13th City Andover
 Zip 67002

Owner LEWELLEN ENTERPRISES License Type _____

Risk Category RAC# 05 High Risk RAC/Size Confirmed Size Range Under 1,000 sq feet

Insp. Notification Email _____ Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 3

Certified Manager on Staff Address Verified Actual Sq. Ft. 300

Certified Manager Present

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

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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
Good Hygienic Practices		Y	N	O	A	C	R
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
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	p	..
<i>Fail Notes</i>	<p>5-205.11(A) <i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [Handwash sink had aboard covering basin of sink with 2 large water coolers with tea and water in each sitting on board. In front of handwash sink found a ice cooler with gatorade bottles blocking handwash sink. COS PIC removed all coolers blocking handwash sink.]</i></p> <p>6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [After washing hands in handwash sink there was no paper towels to was hands with. COS PIC went to another unit to get paper towels and placed them next to handwash sink.]</i></p>						
Approved Source		Y	N	O	A	C	R
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
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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p	p	..

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.16(A)(2)	<p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[In refridgerator found a unopened package labled taco stuffing at 68.1 PIC stated that he took stuffing out of freezer to be thawed 2 hours ago in fridge. COS placed back in freezer to be cooled to proper temp. Raw bratwurst with internal temp of 58.1, COS PIC placed in freezer to be cooled to proper temp.]</i></p>
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21. Proper date marking and disposition. .. p p ..

<i>Fail Notes</i>	3-501.18(A)(1)	<p><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 refridgerator found a open package of RTE polish sausages in a food grade ziplock bag with a datemark of 9/21. PIC confirmed that was date of opening sausage package. COS PIC threw away sausages in trash.]</i></p>
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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

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

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

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

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>Fail Notes</i>	4-301.11	<p><i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i></p> <p><i>[Refridgerator unit in MU had a ambient temp of 60.2, PIC turned down unit and at the end of inspection unit was down to 54.5]</i></p>
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32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

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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
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37. Contamination prevented during food preparation, storage and display.		p
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38. Personal cleanliness.		p
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39. Wiping cloths: properly used and stored.		p
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40. Washing fruits and vegetables.		p
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Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.		p
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42. Utensils, equipment and linens: properly stored, dried and handled.		p
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43. Single-use and single-service articles: properly used.		p
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44. Gloves used properly.		p
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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
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items		p
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46. Warewashing facilities: installed, maintained, and used; test strips.		p
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This item has Notes. See Footnote 3 at end of questionnaire.

47. Non-food contact surfaces clean.		p
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Physical Facilities		Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.		p
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49. Plumbing installed; proper backflow devices.		p
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50. Sewage and waste water properly disposed.		p
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51. Toilet facilities: properly constructed, supplied and cleaned.		p
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52. Garbage and refuse properly disposed; facilities maintained.		p
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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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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #24 Hand Sink Sign

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Footnote 1

Notes:

Griddle- Taco meat 136.0, Beef 157.1, Hamburger patty 138.0

Footnote 2

Notes:

Water for MU from Auburn Community Center

Footnote 3

Notes:

3-vat not set up

