

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: 8/21/2013 **Business ID:** 107215FE
Business: IRON HORSE BBQ

Inspection: 48000837
Store ID:
Phone: 9133675554
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

306 COMMERCIAL
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/21/13	12:20 PM	02:50 PM	2:30	0:05	2:35	0	
Total:			2:30	0:05	2:35	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>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>2</u> Priority foundation(Pf) Violations <u>4</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>600</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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	Y	N	O	A	C	R
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
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> 5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [In hand sink opposite beverage cooler, observed ice and straws in hand washing sink; being used as dump sink. COS by cleaning out and educating staff on handwashing sink policy.]</i>						
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
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Inside of microwave found with heavy food debris and splatter. COS by cleaning inside of microwave. Also found wall mounted slicer with heavy stuck on food debris. COS by removing from wall and cleaning.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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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<i>Fail Notes</i>	<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. [In two door RIC opposite of meat slicer, found cooked pork shoulder, two cooked turkeys and cooked pork sausages with no date marking. Owner stated that all items had been cooked the day prior. Corrected on site (COS) by date marking all items.]</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

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			p	
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<i>Fail Notes</i>	<p>3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [In RIC opposite of meat slicer, found one large pan of beef brisket cooling. Briskets were stacked on top of each other; not separated in to smaller portions. COS by separating briskets into two containers.]</i></p>
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32. Plant food properly cooked for hot holding.					p		
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33. Approved thawing methods used.		p					
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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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R								
36. Insects, rodents and animals not present.	p								
37. Contamination prevented during food preparation, storage and display.	..	p	p	..								
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 5%; vertical-align: top;"> </td> <td style="width: 15%; vertical-align: top;">3-305.11(A)(1)</td> <td style="width: 75%; vertical-align: top;"> <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In back room with coolers, found one box of raw potatoes being stored directly on the floor. COS by moving box up off the floor.]</i> </td> </tr> </table>	<i>Fail Notes</i>		3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In back room with coolers, found one box of raw potatoes being stored directly on the floor. COS by moving box up off the floor.]</i>										
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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								
41. In-use utensils: properly stored.	p								
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	p	..								
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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								
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	p	..								
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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								
47. Non-food contact surfaces clean.	..	p	p	..								
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Physical Facilities	Y	N	O	A	C	R								
48. Hot and cold water available; adequate pressure.	p								

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Physical Facilities		Y	N	O	A	C	R
	49. Plumbing installed; proper backflow devices.	p
	50. Sewage and waste water properly disposed.	p
	51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<i>Fail Notes</i>	<p>6-202.14 <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.</i> <i>[Restroom did not have a self closing door.]</i></p>						
	52. Garbage and refuse properly disposed; facilities maintained.	p
	53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i>	<p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i> <i>[Fan above ware washing, three compartment sink found with dirt and dust accumulation.]</i></p> <p>6-501.16 <i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.</i> <i>[In mop sink/cleaning closet found mop being storing directly on floor; not allowed to air dry.]</i></p>						
	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

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

On hot holding steam table: pulled pork held at 163 F

Footnote 2

Notes:

In two door reach in cooler (RIC) opposite meat slicer: cooked pork sausage held at 39 F

In back room storage, the two door, True brand, RIC to the right: potato salad held at 37 F

Footnote 3

Notes:

KDA 60 along for inspection

FIELD WARNING LETTER

Insp Date: 8/21/2013 **Business ID:** 107215FE
Business: IRON HORSE BBQ

306 COMMERCIAL
ATCHISON, KS 66002

Inspection: 48000837
Store ID:
Phone: 9133675554
Inspector: KDA48
Reason: 01 Routine

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.