



# 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	..	..	..	..	..		
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	..		
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14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
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	..	..	..		
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	..		
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22. Time as a public health control: procedures and record.	..	..	..	p	..	..		

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	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. [Location offers beef steaks undercooked but does not have any of the requirements for a consumer advisory. COS by making a plaque to post on the wall.]</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    ..    ..    ..    ..    ..

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    ..    ..    ..    ..    ..

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    ..    ..    ..    ..    ..

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    ..    ..    ..    ..    ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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- |   |           |
|---|-----------|
| 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 .. .. . |

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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- |   |           |
|---|-----------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | p .. .. . |
| 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.***

- |                                      |           |
|--------------------------------------|-----------|
| 47. Non-food contact surfaces clean. | p .. .. . |
|--------------------------------------|-----------|

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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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 .. .. . |

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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- |                      |           |
|----------------------|-----------|
| 55. Other violations | p .. .. . |
|----------------------|-----------|

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

***This item has Notes. See Footnote 6 at end of questionnaire.***

*Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Dish machine using chlorine sanitier was tested at 50 ppm.

## **Footnote 2**

### **Notes:**

In hot holding steam table found grean beans held at 152 F  
On stove top found tomato sauce with meatballs held at 144 F

## **Footnote 3**

### **Notes:**

At customer self service salad bar found shredded cheese held at 39 F  
In two door True brand cooler found deli turkey held at 39 F  
In pizza make table found ham pizza topping held at 42 F In lower portion of make table found ham topping held at 42 F  
In Roper brand fridge/freezer found pumpkin pie held at 35 F  
In walk in cooler found potato salad held at 35 F  
In two door, Koch brand cooler found deli hame held at 37 F

## **Footnote 4**

### **Notes:**

All freezer items are frozen solid.

## **Footnote 5**

### **Notes:**

Low temperature dish machine uses chlorine sanitizer; chlorine test strips provided.

## **Footnote 6**

### **Notes:**

Manager asked for a FOFS.

## FIELD WARNING LETTER

**Insp Date:** 11/13/2013     **Business ID:** 95800fe  
**Business:** PETE'S STEAK HOUSE

618 COMMERCIAL  
ATCHISON, KS 66002

**Inspection:** 48000967  
**Store ID:**  
**Phone:** 9133677096  
**Inspector:** KDA48  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/13/13	01:10 PM	03:05 PM	1:55	0:05	2:00	0	
Total:			1:55	0:05	2:00	0	

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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.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/13/2013     **Business ID:** 95800fe  
**Business:** PETE'S STEAK HOUSE

618 COMMERCIAL  
 ATCHISON, KS 66002

**Inspection:** 48000967  
**Store ID:**  
**Phone:** 9133677096  
**Inspector:** KDA48  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/13/13	01:10 PM	03:05 PM	1:55	0:05	2:00	0	
Total:			1:55	0:05	2:00	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 Pea Salad Qty 0.25 Units pan Value \$ 5

Description Item was held for more than 7 days.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A