

**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:** 12/27/2013  
**Business:** ROBIDOUX

**Business ID:** 102716FE

**Inspection:** 48001032

713 MAIN  
 BEATTIE, KS 66406

**Store ID:**  
**Phone:** 9133532498  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 12/27/13      | 10:05 AM | 11:50 AM | 1:45 | 1:20   | 3:05  | 0       |        |
| <b>Total:</b> |          |          | 1:45 | 1:20   | 3:05  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 1

Certified Manager on Staff

Address Verified p

Actual Sq. Ft. 1750

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 p . . . . .

**Employee Health**

2. Management awareness; policy present.

Y N O A C R  
 p . . . . .

3. Proper use of reporting, restriction and exclusion.

p . . . . .

**Good Hygienic Practices**

Y N O A C R

# 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  | .. | .. | p  | .. |  |  |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     2-301.14(l) <i>P - Wash Hands (As needed) 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 after engaging in other activities that contaminate the hands [Observed the owner, take raw pork bacon from a cooler, touch the bacon with her bare hands, put the bacon back in the cooler then immediately touch single use styrofoam clam shell containers. Did not wash hands inbetween. Corrected on site (COS) by educating staff on when to wash hands. ]</i><br/><br/>                     2-301.15 <i>Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [Observed the owner wash hands in the two vat sink used or ware washing. Washing hands in unapproved sink. COS by educating staff on where to wash hands. ]</i> </td> </tr> </table> | <i>Fail Notes</i>   | 2-301.14(l) <i>P - Wash Hands (As needed) 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 after engaging in other activities that contaminate the hands [Observed the owner, take raw pork bacon from a cooler, touch the bacon with her bare hands, put the bacon back in the cooler then immediately touch single use styrofoam clam shell containers. Did not wash hands inbetween. Corrected on site (COS) by educating staff on when to wash hands. ]</i><br><br>2-301.15 <i>Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [Observed the owner wash hands in the two vat sink used or ware washing. Washing hands in unapproved sink. COS by educating staff on where to wash hands. ]</i> |    |    |    |    |    |  |  |
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| 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  | .. | .. | .. | .. |  |  |
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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  | .. | .. | p  | .. |  |  |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>   |   |   |    |    |    |    |    |  |  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   |             |
|---|-------------|
| Potentially Hazardous Food Time/Temperature | Y N O A C R |
|---|-------------|

*Fail Notes* | 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.  
[On the lunch salad buffet table found cut lettuce held at 55 F and shredded cheddar cheese held at 49 F. Owner stated the items were put out approximately 30 mintues ago. COS by surrounding the items with ice packs to reach 41 F]*

21. Proper date marking and disposition. .. p .. .. p ..

*Fail Notes* | 3-501.18(A)(2) | *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 the cream colored, side by side cooler in the kitchen found 5 plastic containers storing sliced deli style ham with no date marking. Owner stated the ham was cut the day before around 6:00am. COS by date marking the ham. ]*

22. Time as a public health control: procedures and record. .. .. .. p .. ..

|                   |             |
|-------------------|-------------|
| Consumer Advisory | Y N O A C R |
|-------------------|-------------|

23. Consumer advisory provided for raw or undercooked foods. p .. .. .. ..

|                                |             |
|--------------------------------|-------------|
| Highly Susceptible Populations | Y N O A C R |
|--------------------------------|-------------|

24. Pasteurized foods used; prohibited foods not offered. .. .. .. p .. ..

|          |             |
|----------|-------------|
| Chemical | Y N O A C R |
|----------|-------------|

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 |
|--------------------------------------|-------------|

27. Compliance with variance, specialized process and HACCP plan. .. .. .. p .. ..

|                       |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

|                     |             |
|---------------------|-------------|
| Safe Food and Water | Y N O A C R |
|---------------------|-------------|

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 |
|--------------------------|-------------|

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 |
|---------------------|-------------|

35. Food properly labeled; original container. p .. .. .. ..

|                                  |             |
|----------------------------------|-------------|
| Prevention of Food Contamination | Y N O A C R |
|----------------------------------|-------------|

# 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  | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.  | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                               | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |
| 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-<br>P and Pf items | .. | p | .. | .. | p | .. |
|---|----|---|----|----|---|----|

|                   |             |  |
|-------------------|-------------|--|
| <i>Fail Notes</i> | 4-101.11(A) | <p><i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i></p> <p><i>[In the white one door Sears Cold Spot freezer found one plastic, pale pink wash tub being used to store breakfast biscuits. Also in the one door Pepsi cooler (next to the handwashing sink) found one Sterillite container meant for home goods, storing raw hamburger. COS by lining the containers with a food grade liner. ]</i></p> |
|-------------------|-------------|--|

- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Core items | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 | p | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>                                |   |    |    |    |    |    |
| 47. Non-food contact surfaces clean.  | p | .. | .. | .. | .. | .. |

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. |

|                   |          |   |
|-------------------|----------|---|
| <i>Fail Notes</i> | 5-501.17 | <p><i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i></p> <p><i>[The women's restroom trash receptacle does not have a lid. ]</i></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 | .. | .. | .. | .. | .. |

|                      |   |   |   |   |   |   |
|----------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
|----------------------|---|---|---|---|---|---|

- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

|                       |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided      p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

|                             |                            |                                  |
|-----------------------------|----------------------------|----------------------------------|
| <i>Material Distributed</i> | <i>Education Title #08</i> | <i>Date Marking</i>              |
|                             | <i>Education Title #09</i> | <i>Did You Wash 'Em Flier</i>    |
|                             | <i>Education Title #24</i> | <i>Hand Sink Sign</i>            |
|                             | <i>Education Title #26</i> | <i>Hot and Cold Holding Sign</i> |
|                             | <i>Education Title #43</i> | <i>Storing Food in WIC</i>       |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

The high temp dish machine was in use during my visit. Rinse temperature measured at 170 F

## **Footnote 2**

**Notes:**

In the hot holding steam table in the kitchen found brown gravy held at 184 F and fried chicken held at 157 F

In the hot holding roaster pans out for lunch buffet found fried chicken held at 180 F, brown gravy held at 167 F, green beans held at 180 F and corn held at 171 F

## **Footnote 3**

**Notes:**

In the 1 door Pepsi cooler (next to the beverage station) found milk held at 38 F

At the salad bar table found boiled eggs held at 41 F and cottage cheese held at 35 F

## **Footnote 4**

**Notes:**

All freezer items were frozen solid.

## **Footnote 5**

**Notes:**

Found wet wiping clothes being stored in soapy water. Owner stated the clothes/solution is only used to wipe down tables. No food contact surfaces.

## **Footnote 6**

**Notes:**

Location uses a high temp dish machine; no test strips required.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 12/27/2013  
**Business:** ROBIDOUX

**Business ID:** 102716FE

**Inspection:** 48001032

**Store ID:**

**Phone:** 9133532498

**Inspector:** KDA48

**Reason:** 01 Routine

713 MAIN  
 BEATTIE, KS 66406

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
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| Total:   |          |          | 1:45 | 1:20   | 3:05  | 0       |        |

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 01/06/14

Inspection Report Number 48001032

Inspection Report Date 12/27/13

Establishment Name ROBIDOUX

Physical Address 713 MAIN City BEATTIE

Zip 66406

Additional Notes and Instructions

5 P violations