

**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:** 1/21/2014      **Business ID:** 104159fe  
**Business:** ROOST @ BENEDICTINE COLLEGE

**Inspection:** 48001071  
**Store ID:**  
**Phone:** 9133607437  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

1020 N 2ND  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/21/14	01:40 PM	03:25 PM	1:45	0:05	1:50	0	
<b>Total:</b>			1:45	0:05	1:50	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No  

Priority(P) Violations   4   Priority foundation(Pf) Violations   3  

Certified Manager on Staff  Address Verified  Actual Sq. Ft.   1800  

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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	<input type="checkbox"/>	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	<input type="checkbox"/>	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>	..	..	..	..	..
<b>Good Hygienic Practices</b>						

# 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	..	..	p	..
<i>Fail Notes</i>   5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Observed the location manager dump adulterated alcohol down the handsink in the bar area. Corrected on site (COS) by educating staff on handwashing sink protocol. ]</i>						
<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	..	..	p	..
<i>Fail Notes</i>   3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the bar area, found one bottle of Johnny Walker Red Label and one bottle of Jose Cuervo Tequila Gold with fruit flies inside the bottles, making the alcohol adulterated. COS, by discarding the alcohol. Also, in the bar area, in the floor model cooler (Holy Ground) found one gallon jug of skim milk, one gallon jug of Vitamin D milk and one carton of Half &amp; Half with no date marking. The manager on duty could not determine when the items were opened. COS, all items were discarded. ]</i>						
12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<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. [Found several black plastic and metal containers with left over sticker residue on the outside surfaces of the containers. Once stacked, that residue is touching the food contact surfaces of other containers. COS by washing all items. ]</i>						
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	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(1) <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>  <i>[In the right side, bottom drawer of the cold holding drawers below the flat top grill found deli style ham with date marking of 1/13-1/18. Item was held past 7 days. COS by discarding the ham. ]</i></p> <p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i>  <i>[Found cream cheese sitting out on the counter top, date marked for 1/15-1/27. Item was date marked for more than 7 days. COS, manager chose to discard the item.</i></p> <p><i>Also, in the lower portion of the salad prep table found a commercially prepared cheesecake with date marking of 1/19 - 1/29. The manager stated that the item was pulled from the freezer on 1/19 but opened on 1/20. Still the item was date marked for more than 7 days. COS by correctly date marking the cheesecake.</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						
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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 . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
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
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-P and Pf items	..	p	..	..	..	..
<i>Fail Notes</i>   4-202.11(A)(2)   <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Found three rubber spatulas with large cracks and various inclusions on the food contact surfaces. COS by discarding.]</i>						
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	..	..	..	..	..
<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	..	..	..	..
<i>Fail Notes</i>   5-203.15   <i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. [The carbonator for the soda machine has a dual check valve but does NOT have an intermediate vent. ]</i>						
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	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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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
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>	
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>	

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

The high temp dish was in use during my visit. The machine was tested at 166 F

## **Footnote 2**

### **Notes:**

In the hot holding steam table, found beef taco meat held at 155 F, chili held at 160 F and white queso sauce held at 137 F  
In a hot holding crock, found potato/bacon/cheddar soup held at 152 F

## **Footnote 3**

### **Notes:**

In the burger build make table found diced tomatoes held at 41 F  
In the salad prep table found cut lettuce held at 40 F. In the lower portion of the table found make on site ranch dressing held at 40 F

In the cold holding drawers below the flat top/grill.

Left, raw hamburger patty held at 41 F

Middle, sliced cheddar cheese held at 40 F

Right, par cooked chicken pieces held at 40 F

In the walk in cooler found cut tomatoes held at 40 F

## **Footnote 4**

### **Notes:**

All freezer items were frozen solid.

## **Footnote 5**

### **Notes:**

Found a wet wiping cloth being stored in a quat sanitizer solution of 200 ppm.

## **Footnote 6**

### **Notes:**

Location is using quat sanitizer solution in their sanitizing buckets. Quat test strip provided.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 1/21/2014      **Business ID:** 104159fe  
**Business:** ROOST @ BENEDICTINE COLLEGE

**Inspection:** 48001071  
**Store ID:**  
**Phone:** 9133607437  
**Inspector:** KDA48  
**Reason:** 01 Routine

1020 N 2ND  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
01/21/14	01:40 PM	03:25 PM	1:45	0:05	1:50	0	
Total:			1:45	0:05	1:50	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 01/31/14

Inspection Report Number 48001071      Inspection Report Date 01/21/14

Establishment Name ROOST @ BENEDICTINE COLLEGE

Physical Address 1020 N 2ND      City ATCHISON  
 Zip 66002

Additional Notes and Instructions

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 1/21/2014      **Business ID:** 104159fe  
**Business:** ROOST @ BENEDICTINE COLLEGE

**Inspection:** 48001071  
**Store ID:**  
**Phone:** 9133607437  
**Inspector:** KDA48  
**Reason:** 01 Routine

1020 N 2ND  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/21/14	01:40 PM	03:25 PM	1:45	0:05	1:50	0	
Total:			1:45	0:05	1:50	0	

**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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 Alcohol Qty 2 Units bottles Value \$ \_\_\_\_\_

Description 1 bottle Johnny Walker Red Label, 1 bottle Jose Cuervo Tequila Gold had fruit flies inside the bottles.

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Deli Ham Qty 0.5 Units lb Value \$ 3

Description Ham was held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A