

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: 7/30/2014 **Business ID:** 107215FE
Business: IRON HORSE BBQ

Inspection: 48001359
Store ID:
Phone: 9133675554
Inspector: KDA48
Reason: 03 Complaint
Results: Follow-up

306 COMMERCIAL
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/30/14	01:30 PM	04:40 PM	3:10	0:25	3:35	0	
Total:			3:10	0:25	3:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 5

Certified Manager on Staff Address Verified p Actual Sq. Ft. _____

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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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- | | | | | | | |
|---|---|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.</i> <i>[Front handsink basin was full of ice and drinking straws; sink was being used as a dump station. Corrected on site (COS) education given on handsink protocol.]</i></p>
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Approved Source	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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
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|---|----|----|----|----|----|----|
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	<p>4-602.12(B) <i>Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.</i> <i>[The inside cavity of the microwave had stuck on food debris. Employee stated the microwave is cleaned every 3 days.]</i></p> <p>4-702.11 <i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</i> <i>[Employee set up three compartment sink for ware washing and proceeded to wash red plastic baskets. Baskets were washed with hot soapy water then immediately placed into the quat sanitizer solution. Sanitizer was tested at 100 ppm. The product being used was Steramine tablets; EPA Reg No. 1561-11. Manufacturer directions state the solution must be at 200-400 ppm. COS, new solution of 200ppm was made, baskets were rewashed, education given.]</i></p>
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|---|---|----|----|----|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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> | .. | p | .. | .. | p | .. |
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |

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

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. [In the 2 door True brand cooler opposite the smoker, cooked pork ribs at 46 F, cooked pork shoulder 46 F, pork sausage 54 F and buttermilk at 48 F. The ambient air temperature of the unit was 47.3 F. Person in charge stated these items had been in the cooler more than 4 hours. COS, all items discarded.]*

21. Proper date marking and disposition.

.. p p ..

Fail Notes | 3-501.18(A)(1) | *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. [In the two door True (middle) in the back room, one container of brisket with no date marking. Person in charge (PIC) stated it was made last Wednesday. COS, discarded.]*

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 silver make table, boiled eggs with no date marking, PIC stated they were made last 7/24. In the two door True cooler opposite the smoker, pork ribs with no date marking. Employee stated they were made 3 days ago. Ribs were discarded for cold holding violation. In the two door True (right) in the back room, one jug of made on site Carolina BBQ sauce with no date marking. Employee stated it was made 7/26. In the True display case, none of the made on site bbq sauces were date marked. PIC stated all of the sauces were made on 7/25. COS, all items date marked.]*

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 p ..

Fail Notes | 7-102.11 | *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [One spray bottle hanging off the side of the handsink storing blue liquid with no label. Employee stated the liquid was degreaser. COS, bottle labeled.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i> <i>[In the back room, Sterno's filled with flammable gel stored over bottles of beer. COS, Sterno's moved to approved location.]</i>
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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>	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.</i> <i>[In the two door True (middle) in the back room, two approximately 4 pound smoked turkey logs were in the cooling process. The pieces were approximately 5 inches thick. The meat should have been cut into smaller portions to cool. COS, meat was cut in half.]</i>
	4-301.11	<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> <i>[The two door True cool opposite the smoker had an ambient temperature of 47.3 F. A repair man arrived during my visit. COS, ambient temperature dropped to 33.3 F.]</i>

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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36. Insects, rodents and animals not present.	p
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This item has Notes. See Footnote 3 at end of questionnaire.

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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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

<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [One container of dry BBQ seasoning with scoop stored in the food; scoop had no handle.]</i>
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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

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 p ..

<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [On the counter across from the smoker, one Sterilite container storing cooked pork shoulder. In the two door True, opposite the smoker, one Sterilite container storing pork ribs. Also in the two door True (middle) in the back room, one Sterilite container storing cooked chicken wings. COS, food moved to approved containers.]</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. [In the two door True opposite the smoker, one clear container storing smoked ham with a 2 inch crack. COS, container discarded.]</i>

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p

<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The door seals of the True brand cooler (opposite the smoker) were broken and torn.]</i>
	4-501.12	<i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [One large white cutting board use to cut cooked meat, with deep and excessive scoring.]</i>

46. Warewashing facilities: installed, maintained, and used; test strips. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

<i>Fail Notes</i>	4-603.16(A)	<p><i>Warewashing Rinse (Separate) Washed UTENSILS and EQUIPMENT shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by use of a distinct, separate water rinse after washing and before SANITIZING if using: A 3-compartment sink; Alternative manual WAREWASHING EQUIPMENT equivalent to a 3-compartment sink as specified in ¶ 4-301.12(C); or, A 3-step washing, rinsing, and SANITIZING procedure in a WAREWASHING system for CIP EQUIPMENT.</i></p> <p><i>[Employee washing dishes at three compartment sink. Washed red plastic baskets with hot soapy water then immediately put them in the sanitizer solution with no rinse in between.]</i></p>
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47. Non-food contact surfaces clean. p " " " "

<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The hood above the fryer and smoker has an accumulation of dust and grease on the grates.]</i></p>
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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>	6-202.14	<p><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></p> <p><i>[The uni-sex restroom door was found open; it is not equiped with a self-closure.]</i></p>
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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

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

steam table, pulled pork 148 F

Footnote 2

Notes:

silver make table, boiled eggs 41 F
2 door True (middle) chicken wings 35 F
2 door True (right) thousand island dressing 37 F
True display, made on site bbq sauce 39 F

Footnote 3

Notes:

Discussed complaint with the owner. He stated they do have a licensed pest control operator that comes on a monthly basis. He has not had a problem with flies.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/30/2014 **Business ID:** 107215FE
Business: IRON HORSE BBQ

Inspection: 48001359
Store ID:
Phone: 9133675554
Inspector: KDA48
Reason: 03 Complaint

306 COMMERCIAL
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/30/14	01:30 PM	04:40 PM	3:10	0:25	3:35	0	
Total:			3:10	0:25	3:35	0	

ACTIONS

Number of products Voluntarily Destroyed 5

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 Buttermilk Qty 0.25 Units contai Value \$ 1

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Pork ribs Qty 2 Units slabs Value \$ 18

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Pork Shoulder Qty 3 Units should Value \$ 38

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Pork sausage Qty _____ Units _____ Value \$ 1

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Brisket Qty _____ Units _____ Value \$ 15

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A