

**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:** 8/8/2014      **Business ID:** 114132FE  
**Business:** MR G'S  
 CEDAR RIDGE CATERING & BANQUET HALL  
 1710 MAIN  
 ATCHISON, KS 66002

**Inspection:** 48001374  
**Store ID:**  
**Phone:** 9134264674  
**Inspector:** KDA48  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/08/14	09:30 AM	10:50 AM	1:20	0:25	1:45	0	
<b>Total:</b>			1:20	0:25	1:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 3      Priority foundation(Pf) Violations 1

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](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**

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

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	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
<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.	..	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.	..	..	..	..	..	..
<b>Approved Source</b>						
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
20. Proper cold holding temperatures.	..	p	..	..	p	p
<i>Fail Notes</i>						
3-501.16(A)(2)	<i>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 one door Haier cooler, 4 servings of commercially prepared spinach dip at 48 F, 49 F, 46 F and 46 F. Employee stated the dip had been in the unit since yesterday. Corrected on site (COS) dip discarded.]</i>					
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>						
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 the one door True (Coca-Cola) 3 cooked hamburger patties with no date marking. Employees stated they were cooked on 8/6. COS, employees chose to discard.]</i>					
22. Time as a public health control: procedures and record.	..	..	..	..	..	..
<b>Consumer Advisory</b>						
23. Consumer advisory provided for raw or undercooked foods.	p	..	..	..	..	..

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<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.     .. .. .

<b>Chemical</b>	Y	N	O	A	C	R
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25. Food additives: approved and properly used.     .. .. .

26. Toxic substances properly identified, stored and used.     p .. .. .

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.     .. .. .

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.     .. .. .

29. Water and ice from approved source.     .. .. .

30. Variance obtained for specialized processing methods.     .. .. .

<b>Food Temperature Control</b>	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.     .. p .. .. . p

<i>Fail Notes</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.                  [The one door Haier cooler had an ambient temperature that ranged from 43.7 to 46.0 F. The colder temperatuer was at the back of the unit. The unit was only storing one potentially hazardous food; 4 servings of spinach dip. The rest of the items were commerically prepared salad dressings. The dips were discarded for a cold holding violaiton. ]</i>
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32. Plant food properly cooked for hot holding.     .. .. .

33. Approved thawing methods used.     .. .. .

34. Thermometers provided and accurate.     .. .. .

<b>Food Identification</b>	Y	N	O	A	C	R
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35. Food properly labeled; original container.     .. .. .

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.     .. .. .

37. Contamination prevented during food preparation, storage and display.     p .. .. .

38. Personal cleanliness.     .. .. .

39. Wiping cloths: properly used and stored.     .. .. .

40. Washing fruits and vegetables.     .. .. .

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
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41. In-use utensils: properly stored.     .. .. .

42. Utensils, equipment and linens: properly stored, dried and handled.     .. p .. .. .

<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Table linens being stored in the chest of drawers in the restroom. ]</i>
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43. Single-use and single-service articles: properly used.     .. .. .

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<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
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44. Gloves used properly.      ..   ..   ..   ..   ..   ..

<b>Utensils, Equipment and Vending</b>	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   p

<i>Fail Notes</i>	4-102.11(A)(1)	<i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [4-102.11(B)(1) P Safe  In the one door Superior cooler, one "thank-you" bag storing heads of iceberg lettuce. COS, lettuce moved to an approved container. ]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items      ..   ..   ..   ..   ..   ..

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

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

<b>Physical Facilities</b>	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.      ..   ..   ..   ..   ..   ..

49. Plumbing installed; proper backflow devices.      ..   ..   ..   ..   ..   ..

50. Sewage and waste water properly disposed.      ..   ..   ..   ..   ..   ..

51. Toilet facilities: properly constructed, supplied and cleaned.      ..   ..   ..   ..   ..   ..

52. Garbage and refuse properly disposed; facilities maintained.      ..   ..   ..   ..   ..   ..

53. Physical facilities installed, maintained and clean.      ..   ..   ..   ..   ..   ..

54. Adequate ventilation and lighting; designated areas used.      ..   ..   ..   ..   ..   ..

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

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Raw shell eggs cooked to 176 F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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**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 \_\_\_\_\_

Inspection Report Number 48001374      Inspection Report Date 08/08/14

Establishment Name      MR G'S

Physical Address      1710 MAIN      City ATCHISON  
CEDAR RIDGE CATERING & BANQUET HALL      Zip 66002

Additional Notes and Instructions      

Further action to be determined by the Manhattan Office.