

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: 2/16/2015 **Business ID:** 104159fe
Business: ROOST @ BENEDICTINE COLLEGE

Inspection: 48001604
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: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 02/16/15 | 10:45 AM | 01:35 PM | 2:50 | 0:03 | 2:53 | 0 | |
| Total: | | | 2:50 | 0:03 | 2:53 | 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 p Actual Sq. Ft. 0
 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) 564-6767.

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 |
|--|---|----|----|----|----|----|
| 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 |
| 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 | .. | .. | .. | .. | .. |
| Approved Source | Y | N | O | A | C | R |
| 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 |
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
| 16. Proper cooking time and temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 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 3 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 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 walk in cooler, one opened container of commercially prepared boiled eggs with no date marking. Employee said the eggs were opened on 2/1/15. Corrected on site (COS) eggs were discarded.] | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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| Fail Notes | <p>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 bottom drawer underneath the grill, one pan of cooked pasta with no date marking. Employee said it was cooked on 2/12. Also one container of opened deli ham with no date marking. Employee said it was opened 2/13. In the Norlake make table, one opened container of commercially prepared pico de gallo with no date marking. Employee said it was opened on 2/12. COS, all items date marked.]</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. [In the lower portion of the Norlake make table, one opened commercially prepared cheesecake with date marking of 2/13 - 2/23. Also one container of commercially prepared boiled eggs with date marking of 2/13 - 2/24. COS, items date marked correctly.]</i></p> |
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| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |
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| Consumer Advisory | Y | N | O | A | C | R |
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| 23. Consumer advisory provided for raw or undercooked foods. | p | .. | .. | .. | .. | .. |
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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 | .. | .. |
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| Chemical | Y | N | O | A | C | R |
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| 25. Food additives: approved and properly used. | .. | .. | .. | p | .. | .. |
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| 26. Toxic substances properly identified, stored and used. | p | .. | .. | .. | .. | .. |
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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 | | | | | | |
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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 | .. | .. |
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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 | .. | .. | .. | .. | .. |
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| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
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| 33. Approved thawing methods used. | .. | .. | p | .. | .. | .. |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Food Temperature Control | Y | N | O | A | C | R |
|---|--|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |
| Proper Use of Utensils | Y | N | O | A | C | R |
| 41. In-use utensils: properly stored. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 3-304.12(F) <i>In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues. [One container of 103 F water storing espresso portafilters and tampers.]</i> | | | | | |
| 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 | .. | .. | 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. [Two rubber spatulas, stored as clean not in use, has cracks and pits in them. COS, spatulas discarded.]</i> | | | | | |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</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. [Three cutting boards with excessive scoring and deep cuts in them.]</i> | | | | | |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | | | | | | |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
| Physical Facilities | Y | N | O | A | C | R |
| 48. Hot and cold water available; adequate pressure. | .. | p | .. | .. | p | .. |
| <i>This item has Notes. See Footnote 7 at end of questionnaire.</i> | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Physical Facilities |
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Y N O A C R

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| <i>Fail Notes</i> | 5-103.11(A) <i>Pf - The water source and system shall be of sufficient capacity to meet the water demands of the FOOD ESTABLISHMENT. [During the inspection, the water was left running at the three compartment sink for several minutes, that along with regular use at handsinks and running the dish machine 3-4 times emptied the hot water heater leaving the kitchen with water that would not meet temperature requirements. COS, After 20-25 minutes the water was replenished and meet temperature again.]</i> |
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49. Plumbing installed; proper backflow devices. p

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| <i>Fail Notes</i> | 5-202.12(A) <i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [The bar handsink would only reach 72 F, the women's restroom handsink 86 F and the men's restroom handsink 74 F. The bar handsink eventually met temperature but the restrooms never met temperature, they will need to be adjusted.]</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 in the kitchen has an intermediate vent installed in the wrong location. The carbonator behind the bar does not have a vent at all.]</i> 5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The faucet at the three compartment sink behind the bar is leaking.]</i> |
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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

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| Administrative/Other |
|----------------------|

Y N O A C R

55. Other violations p

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

High temp dish machine in use during my insection, machine tested at 178.9 F

Footnote 2

Notes:

Raw breaded chicken strip cooked to 200 F

Footnote 3

Notes:

steam table, queso cheese sauce 141 F

Footnote 4

Notes:

drawers under grill, cooked pasta 42 F, raw ground beef 39 F, deli ham 40 F

salad bar ice bath, shredded lettuce 41 F

Norlake make table, cut lettuce 40 F

walk in cooler, sliced cheese 36 F

True reach in cooler, milk 38 F

Footnote 5

Notes:

Wet wiping bucket at 200 ppm; within manufacturer limits.

Footnote 6

Notes:

Quat test strips provided.

Footnote 7

Notes:

The maintenance employee on duty thought that the water heater that supplied hot water to the kitchen was approximately 40 gallons. He also said that none of the sinks in the kitchen had "aerators" so the sinks were using more gallons per minute than they should be. Inspector suggests putting in a larger hot water heater to meet the needs of the kitchen and restrooms.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/16/2015 **Business ID:** 104159fe
Business: ROOST @ BENEDICTINE COLLEGE

Inspection: 48001604
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: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 02/16/15 | 10:45 AM | 01:35 PM | 2:50 | 0:03 | 2:53 | 0 | |
| Total: | | | 2:50 | 0:03 | 2:53 | 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 Eggs Qty 1 Units contai Value \$ 20

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A