

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: 3/6/2015 **Business ID:** 95800fe
Business: PETE'S STEAK HOUSE

Inspection: 48001638
Store ID:
Phone: 9133677096
Inspector: KDA48
Reason: 01 Routine
Results: Follow-up

618 COMMERCIAL
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/06/15	11:20 AM	01:45 PM	2:25	0:05	2:30	0	
Total:			2:25	0:05	2:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 2

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	p	..
<i>Fail Notes</i>	3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In the two door True brand cooler (in the front kitchen) one container of raw chicken breast being stored over raw catfish filets. Corrected on site (COS) chicken moved to an approved location.]</i>						
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	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [On the steam table, mashed potatoes at 111 F. Manager said the potatoes had been in the steam table since 10:45 am. COS, potatoes were reheated to 165 F]</i>						
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							

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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. [Sitting out on the counter, individual portions of sour cream at 62 F. Manager said the wait staff leaves them out for easy access. She said they took them out within the hour. Also, a cut head of lettuce was sitting out at 50 F. Manager said it was cut within the hour. COS, sour cream returned to cold holding, and the lettuce was put on ice.]*

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 lower portion of the make table, one container of cooked mushrooms with no date marking; manager said they were opened yesterday morning. In the two door True brand cooler, one container of chicken salad with no date marking; manager said it was prepared on 3/4. Also, one opened container of half and half with no date marking; manager said it was opened on 3/1. In the Norris milk cooler, one opened container of cottage cheese with no date marking; manager said it was opened on 3/4. COS, items date marked.]*

3-501.18(A)(3) | *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 walk in cooler, pea salad, sauerkrat, cooked carrots, pasta salad, potato salad, macaroni salad, brown gravy and broccoli soup with a date marking of 3/16. Manager said the macaroni salad, carrots, brown gravy and broccoli soup were prepared yesterday. The pea salad, sauerkraut, pasta salad and potato salad were made on 3/2. In the two door Glenco cooler, one container of cooked meat sauce with date marking of 3/14. Manager said it was prepared 3/3. In the two door Central cooler, a cooked pork roast and a cooked beef roast with date markings of 3/13. Manager said they were prepared last night. COS, items were date marked correctly.]*

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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This item has Notes. See Footnote 5 at end of questionnaire.

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	p	..
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<i>Fail Notes</i>	4-203.11	<p><i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use.</i></p> <p><i>[Two food probe thermometers were placed in ice water for calibrating; one read at 32 F and the other 24 F. COS, thermometer adjusted to read at 32 F]</i></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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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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40. Washing fruits and vegetables.	p
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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.	p
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42. Utensils, equipment and linens: properly stored, dried and handled.	p
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43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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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	..
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<i>Fail Notes</i>	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[Two rubber spatulas, stored as clean not in use, had cracks and chips in them. COS, discarded.]</i></p>
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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. [Two cutting boards with excessive and deep scoring.]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 6 at end of questionnaire.

47. Non-food contact surfaces clean. p

Physical Facilities	Y	N	O	A	C	R
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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

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
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Low temp dish machine was tested at 50 ppm chlorine

Footnote 2

Notes:

raw catfish filet cooked to 200 F

Footnote 3

Notes:

steam table, green beans 136 F, brown gravy 145 F

Footnote 4

Notes:

salad bar, cut lettuce 39 F
make table, beef pizza topping 43 F
2 door True, yogurt sauce 37 F
Roper reach in cooler, chocolate pie 30 F
walk in cooler, pea salad 37 F
2 door Glenco meat sauce 34 F
2 door Central, beef 38 F
Norris milk cooler, sour cream 41 F

Footnote 5

Notes:

Freezer items frozen

Footnote 6

Notes:

Chlorine test strips provided.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/6/2015 **Business ID:** 95800fe
Business: PETE'S STEAK HOUSE

Inspection: 48001638
Store ID:
Phone: 9133677096
Inspector: KDA48
Reason: 01 Routine

618 COMMERCIAL
 ATCHISON, KS 66002

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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 03/16/15

Inspection Report Number 48001638 Inspection Report Date 03/06/15

Establishment Name PETE'S STEAK HOUSE

Physical Address 618 COMMERCIAL City ATCHISON

Zip 66002

Additional Notes
and Instructions