

**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:** 3/9/2015      **Business ID:** 99362fe  
**Business:** WEST LANES BOWLING

**Inspection:** 48001641  
**Store ID:**  
**Phone:** 9133674775  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

1416 MAIN ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/09/15	03:50 PM	06:05 PM	2:15	0:45	3:00	0	
03/09/15	04:55 PM		0:00	0:25	0:25	0	
Total:			2:15	1:10	3:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. No \_\_\_\_\_  
 Priority(P) Violations 5 \_\_\_\_\_ Priority foundation(Pf) Violations 6 \_\_\_\_\_  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

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

# 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	..	..	..	..	..		
<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	..	..	..	..	..		
12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..		
<b>Protection from Contamination</b>								
13. Food separated and protected.	..	p	..	..	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding: 5px;"> <p>3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In the yellow Frigidaire reach in cooler, one carton of raw shell eggs being stored over raw ready to eat celery. Also one package of raw ground beef being stored over raw ready to eat heads of lettuce. Corrected on site (COS) raw items moved to approved location. ]</i></p> <p>3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the yellow Frigidaire reach in cooler, bags of raw ground beef (hamburgers) being stored over cooked ready to eat chili and cooked ready to eat sliced bread. COS, raw meat moved to an approved location. ]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In the yellow Frigidaire reach in cooler, one carton of raw shell eggs being stored over raw ready to eat celery. Also one package of raw ground beef being stored over raw ready to eat heads of lettuce. Corrected on site (COS) raw items moved to approved location. ]</i></p> <p>3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the yellow Frigidaire reach in cooler, bags of raw ground beef (hamburgers) being stored over cooked ready to eat chili and cooked ready to eat sliced bread. COS, raw meat moved to an approved location. ]</i></p>						
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14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..		
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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	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
19. Proper hot holding temperatures.	..	..	p	..	..	..		
20. Proper cold holding temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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21. Proper date marking and disposition. .. p .. .. p ..

<i>Fail Notes</i>	<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. [In the yellow Frigidaire reach in cooler, two containers of made on site tartar sauce; one without a date marking the other date marked 2/1/15. Employee said they were both made on 2/1/15. COS, discarded. ]</i></p> <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 Gehls nacho cheese dispenser, one opened bag of nacho cheese with no date marking. Employee said it was opened on 3/7. COS, date marked.</i></p> <p>3-501.17(A) <i>Pf</i></p> <p><i>In the yellow Frigidaire reach in cooler, one container of made on site chili with a date marking of 3/1. Employee said the chili was cooked and frozen that day and was returned to cold holding on 3/6. There was no date marking indicating when the chili was returned to cold holding. COS, date marked. ]</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 .. ..

***This item has Notes. See Footnote 3 at end of questionnaire.***

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 .. .. p ..

<i>Fail Notes</i>	<p>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. [Behind the bar, bottles of sanitizer, dish soap and disinfectant spray being stored above a box of clean towels used for cleaning. Also there are several Sterno (gel fuel for chaffering trays) stored on a shelf above the deep freezer. COS, toxic items moved to an approved location. ]</i></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 .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<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.                 | .. .. . p .. .. |
| 29. Water and ice from approved source.                   | p .. .. . . . . |
| 30. Variance obtained for specialized processing methods. | .. .. . p .. .. |

<b>Food Temperature Control</b>	Y   N   O   A   C   R
---------------------------------	-----------------------

- |  |                   |
|--|-------------------|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p .. .. . . . .   |
| 32. Plant food properly cooked for hot holding.                              | .. .. . p .. .. . |
| 33. Approved thawing methods used.   | .. .. . p .. .. . |
| 34. Thermometers provided and accurate.                                      | .. p .. .. . p .. |

<i>Fail Notes</i>	4-203.11 <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> <i>[The food probe thermometer provided was placed in ice water for calibrating and it read at 44 F. COS, thermometer calibrated to read at 32 F]</i>
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<b>Food Identification</b>	Y   N   O   A   C   R
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- |  |                 |
|--|-----------------|
| 35. Food properly labeled; original container. | p .. .. . . . . |
|--|-----------------|

<b>Prevention of Food Contamination</b>	Y   N   O   A   C   R
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- |   |                   |
|---|-------------------|
| 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 .. .. . |
| 40. Washing fruits and vegetables.  | .. .. . p .. .. . |

<b>Proper Use of Utensils</b>	Y   N   O   A   C   R
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- |   |                    |
|---|--------------------|
| 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 .. .. . . . . |

<i>Fail Notes</i>	4-502.13(A) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.</i> <i>[In the yellow Frigidaire reach in cooler, sliced yellow cheese being stored in a reused hamburger bun bag.]</i>
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- |                           |                 |
|---------------------------|-----------------|
| 44. Gloves used properly. | p .. .. . . . . |
|---------------------------|-----------------|

<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 .. |
|---|-------------------|

<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.</i> <i>[One large white plastic scoop, in use stored in the ice machine, was cracked in various places. Also, one plastic lid, in use on top of container storing corn chips, had a crack in it. Also, one plastic cover, not in use, had various chips and pitting in it. COS, items discarded.]</i>
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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    ..    ..    ..    ..    ..

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

*Fail Notes* | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Location is currently using chlorine sanitizer in the three compartment sinks but supplied quat test strips.]*

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

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The sides of th deep fryers had heavy accumulation of grease on them. There is accumulation of dust on the sides of the Kenmore reach in cooler (behind the bar.) Also, there is standing water in the bottom of the beer keg cooler.]*

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    ..    ..    ..    ..

*Fail Notes* | 5-202.12(A) *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 achieve 63 F]*

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    ..    ..    ..    ..

*Fail Notes* | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The walls around the hood and fryers has accumulation of grease and dust on them. Also, there is accumulation of dust, grease and popcorn kernels underneath the kitchen handsink. Also, there is accumulation of trash and food debris behind the fryers, flat top and make table.]*

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

*Fail Notes* | 4-301.14 *Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. [The hood above the two deep fryers and flat top is not working at all. Owner said the motor went out and he had to purchase a replacement motor. He said he has the motor on site he just has to install it.]*

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Employee has just finished cooking a pot a chili. She placed the pot in the (indirectly) plumbed sink and surrounded it with ice.

## **Footnote 2**

### **Notes:**

yellow Frigidaire, sliced cheese 41 F  
make table, sliced cheese 36 F

## **Footnote 3**

### **Notes:**

Do not allow customers to order hamburgers undercooked.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 3/9/2015      **Business ID:** 99362fe  
**Business:** WEST LANES BOWLING

1416 MAIN ST  
 ATCHISON, KS 66002

**Inspection:** 48001641  
**Store ID:**  
**Phone:** 9133674775  
**Inspector:** KDA48  
**Reason:** 01 Routine

**Time In / Time Out**

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03/09/15	04:55 PM		0:00	0:25	0:25	0	
<b>Total:</b>			2:15	1:10	3:25	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 Tartar Sauce Qty 2 Units cups Value \$ \_\_\_\_\_

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 3/9/2015      **Business ID:** 99362fe  
**Business:** WEST LANES BOWLING

1416 MAIN ST  
 ATCHISON, KS 66002

**Inspection:** 48001641  
**Store ID:**  
**Phone:** 9133674775  
**Inspector:** KDA48  
**Reason:** 01 Routine

**Time In / Time Out**

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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 03/19/15

Inspection Report Number 48001641      Inspection Report Date 03/09/15

Establishment Name      WEST LANES BOWLING

Physical Address      1416 MAIN ST      City ATCHISON

Zip 66002

Additional Notes and Instructions