

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: 3/27/2015 **Business ID:** 115417FE
Business: PINEVIEW GOLF COURSE
 5882 Ottawa Road
 5882 OTTAWA RD
 ATCHISON, KS 66002

Inspection: 48001674
Store ID:
Phone: 9133600609
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 03/27/15 | 10:05 AM | 11:10 AM | 1:05 | 0:25 | 1:30 | 0 | |
| Total: | | | 1:05 | 0:25 | 1:30 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 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 | .. | .. | .. |

This item has Notes. See Footnote 1 at end of questionnaire.

| | | | | | | |
|--|---|----|----|----|----|----|
| Employee Health | Y | N | O | A | C | R |
| 2. Management awareness; policy present. | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | p | .. | .. | .. | .. | .. |

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|--------------------------------|---|---|---|---|---|---|
| Good Hygienic Practices | Y | N | O | A | C | R |
|--------------------------------|---|---|---|---|---|---|

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| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | .. | .. | p | .. | .. | .. |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
| 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 | .. |
| <i>Fail Notes</i> | <p>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 of yellow liquid with no label. Manager said it was bleach water. Corrected on site (COS) bottle label.]</p> | | | | | |
| Conformance with Approved Procedures | Y | N | O | A | C | R |
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| GOOD RETAIL PRACTICES |
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|---|----|----|----|----|----|----|
| Safe Food and Water | Y | N | O | A | C | R |
| 28. Pasteurized eggs used where required. | .. | .. | .. | p | .. | .. |
| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |

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| Food Temperature Control | Y | N | O | A | C | R |
| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | .. | .. | p | .. | .. | .. |
| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |

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| Food Identification | Y | N | O | A | C | R |
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |

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|---|----|----|----|----|----|----|
| 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 | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |

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| Proper Use of Utensils | Y | N | O | A | C | R |
| 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 | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | p | .. | .. | .. | .. | .. |

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|--|----|----|----|----|----|----|
| 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. [One white plastic ice scoop, stored in the ice machine, had a 2 inch crack in it. COS, scoop discarded.]</i> | | | | | | |
| 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 | .. | .. | p | .. |
| <i>Fail Notes</i> 4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Location uses chlorine sanitizer in the kitchen three compartment sink but could only supply quat test strips. COS, inspector provided test strips.]</i> | | | | | | |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |

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| Physical Facilities | Y | N | O | A | C | R |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| 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 | .. | .. | .. | .. |

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| <i>Fail Notes</i> | 6-202.14 | <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. [The men's and women's restroom doors are not self closing.]</i> |
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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 | .. | .. | .. | .. |

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| <i>Fail Notes</i> | 6-202.11(A) | <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [The (left) light in the hood above the ranges is not shielded or shatter proof.]</i> |
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| Administrative/Other | Y | N | O | A | C | R |
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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| EDUCATIONAL MATERIALS |
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The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Location not in operation, physical facilities inspection.

Footnote 2

Notes:

1 door Magic Chef, sliced cheese 28 F

Footnote 3

Notes:

Freezer items frozen solid.

1 door Frigidaire reach in cooler, ambient of 21.4 F