

**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:** 4/29/2014      **Business ID:** 105532FE  
**Business:** WESTON'S CAFE

**Inspection:** 49000826  
**Store ID:**  
**Phone:** 6208564414  
**Inspector:** KDA49  
**Reason:** 07 Disaster  
**Results:** No Follow-up

1737 MILITARY  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/29/14	11:05 AM	01:45 PM	2:40	0:00	2:40	0	
<b>Total:</b>			2:40	0:00	2:40	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 1737 MILITARY City BAXTER SPRINGS  
 Zip 66713

Owner \_\_\_\_\_ License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed  Size Range Under 5,000 sq feet

Updated Risk Category \_\_\_\_\_ Updated Size Range \_\_\_\_\_

Insp. Notification Print Lic. Insp. \_\_\_\_\_

Priority(P) Violations 0 Priority foundation(Pf) Violations 0

Certified Manager on Staff  Address Verified  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**

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	..	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.	..	..	..	..	..	..
Approved Source	Y	N	O	A	C	R
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.	..	..	..	..	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	..	..	..	..
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	..	..
19. Proper hot holding temperatures.	..	..	..	..	..	..
20. Proper cold holding temperatures.	..	..	..	..	..	..
21. Proper date marking and disposition.	..	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	..	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.	..	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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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>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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31. Proper cooling methods used; adequate equipment for temperature control.

.. .. . . . . .

32. Plant food properly cooked for hot holding.

.. .. . . . . .

33. Approved thawing methods used.

.. .. . . . . .

34. Thermometers provided and accurate.

.. .. . . . . .

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

.. .. . . . . .

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

.. .. . . . . .

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

.. .. . . . . .

38. Personal cleanliness.

.. .. . . . . .

39. Wiping cloths: properly used and stored.

.. .. . . . . .

40. Washing fruits and vegetables.

.. .. . . . . .

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

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

.. .. . . . . .

43. Single-use and single-service articles: properly used.

.. .. . . . . .

44. Gloves used properly.

.. .. . . . . .

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

.. .. . . . . .

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>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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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.

.. .. . . . . .

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.	..	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	..	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	..	..	..	..	..	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

All PHFs that were stored in the refrigerated units were voluntarily discarded. Frozen foods remain frozen in 3 large freezers. The owners will keep that food. Dry goods were un-damaged.

## EMBARGO RELEASE

Permission is hereby given the above named facility to remove the following described merchandise, detained under embargo of the date below:

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**Phone:** 6208564414  
**Inspector:** KDA49  
**Reason:** 07 Disaster

1737 MILITARY  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
04/29/14	11:05 AM	01:45 PM	2:40	0:00	2:40	0	
<b>Total:</b>			2:40	0:00	2:40	0	

**EMBARGO INFORMATION**

Date of Embargo Order 04/28/2014      Embargo Order # \_\_\_\_\_  
 Released for purpose of Lawful disposal in the following manner    Dumpster

**NUMBER OF PRODUCTS TO BE RELEASED FROM EMBARGO**

Number of products released:    1

**PRODUCT INFORMATION**

1. Product Assorted PHFs      Hold Tag# \_\_\_\_\_      Quantity \_\_\_\_\_

Product Description See VD report      Units \_\_\_\_\_

Embargo Location Facility      Other Location discarded into trash dumpster at establishment site

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**ACTIONS**

Number of products Voluntarily Destroyed   9  

**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 chicken Qty 9 Units lbs Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product fish Qty 1 Units lbs Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

3. Product tator tots Qty 23 Units lbs Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product veal Qty 3 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

5. Product chicken fried steak Qty 11 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

6. Product pork tender Qty 7 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

7. Product corn dogs Qty 2 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

8. Product sausage patties Qty 3 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

9. Product hash browns Qty 5 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

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1. Product ice cream Qty 2.5 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product potatoes Qty 10 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

3. Product onions Qty 2 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product sausage links Qty 10 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

5. Product frosting Qty 1 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

6. Product liver Qty 2 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

7. Product fruits Qty 1 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

8. Product pie Qty 1 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

9. Product cheese Qty 20 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

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1. Product assorted dressings Qty 3 Units gal Value \$           

Description mayo, relish, ranch, french, italian, salsa, bbq, tartar sauce

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product pie filling Qty 5 Units lbs Value \$           

Description  

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

3. Product hot dogs Qty 1 Units lbs Value \$           

Description  

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product ham Qty 18 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

5. Product sour cream Qty 15 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

6. Product orange juice Qty 0.5 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

7. Product creamer Qty 0.25 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

8. Product beans Qty 1 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

9. Product bacon Qty 22 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

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1. Product   gravy mix   Qty   10   Units        Value \$       

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Dumpster  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   milk   Qty   3   Units   gal   Value \$       

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Dumpster  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   eggs   Qty   420   Units        Value \$       

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Dumpster  

Disposal Location   Firm   Embargo Hold Tag #   N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product cream cheese Qty 1 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

5. Product ground beef Qty 5 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

6. Product chili Qty 0.5 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

7. Product slaw Qty 5 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

8. Product gravy Qty 2 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

9. Product swiss steak Qty 2 Units lbs Value \$ \_\_\_\_\_

Description

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Number of products Voluntarily Destroyed   3  

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1. Product mashed potatoes Qty 1 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product vegetable soup Qty 1 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

3. Product asst vegetables Qty 1.5 Units gal Value \$ \_\_\_\_\_

Description  beets, hominy, kraut

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A