

**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:** 8/4/2015      **Business ID:** 107751FE  
**Business:** Americas Best Value Inn  
  
 1616 US HWY 36  
 Belleville, KS 66935

**Inspection:** 55001980  
**Store ID:**  
**Phone:** 785-527-2231  
**Inspector:** KDA55  
**Reason:** 10 Licensing  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/04/15	10:20 AM	10:45 AM	0:25	2:20	2:45	0	
<b>Total:</b>			0:25	2:20	2:45	0	

<b>FOOD ESTABLISHMENT PROFILE</b>			
Insp. Notification <u>Email</u>	Sent Notification To _____	Lic. Insp.	<u>Yes</u>
Priority(P) Violations <u>0</u>	Priority foundation(Pf) Violations <u>0</u>	Left App.	<u>No</u> Lic. Approved <u>No</u>
Certified Manager on Staff <u>..</u>	Address Verified <u>p</u>	Actual Sq. Ft.	<u>200</u>
Certified Manager Present <u>..</u>			

**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.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 4. Proper eating, tasting, drinking, or tobacco use | .. .. .. .. .. |
| 5. No discharge from eyes, nose and mouth.          | .. .. .. .. .. |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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- |  |                |
|--|----------------|
| 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.                            | .. .. .. .. .. |

<b>Approved Source</b>	<b>Y N O A C R</b>
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- |  |                |
|--|----------------|
| 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. | .. .. .. .. .. |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 13. Food separated and protected.   | .. .. .. .. .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | .. .. .. .. .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. .. .. .. .. |

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 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. | .. .. .. .. .. |

<b>Consumer Advisory</b>	<b>Y N O A C R</b>
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- |  |                |
|--|----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | .. .. .. .. .. |
|--|----------------|

<b>Highly Susceptible Populations</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | .. .. .. .. .. |
|---|----------------|

<b>Chemical</b>	<b>Y N O A C R</b>
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- |  |                |
|--|----------------|
| 25. Food additives: approved and properly used.            | .. .. .. .. .. |
| 26. Toxic substances properly identified, stored and used. | .. .. .. .. .. |

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

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 28. Pasteurized eggs used where required. | .. .. .. .. .. |
| 29. Water and ice from approved source.   | .. .. .. .. .. |

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Safe Food and Water	Y	N	O	A	C	R
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..
Food Temperature Control	Y	N	O	A	C	R
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.	..	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
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.	..	..	..	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	..	..	..	..	..
43. Single-use and single-service articles: properly used.	..	..	..	..	..	..
44. Gloves used properly.	..	..	..	..	..	..
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	..	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..
<i>Fail Notes</i>   4-301.12(A) Pf - Except as specified in ¶ 4-301.12(C) and ¶ (F), a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. [The sink is on site but has not yet been installed. Only packaged foods may be served until sink is installed.]						
47. Non-food contact surfaces clean.	..	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
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.	..	..	..	..	..	..
53. Physical facilities installed, maintained and clean.	..	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	..	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

.. .. .

## EDUCATIONAL MATERIALS

The following educational materials were provided    p

<i>Material Distributed</i>	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
		<i>[And a diagram of indirect connection.]</i>

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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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 08/12/15

Inspection Report Number 55001980      Inspection Report Date 08/04/15

Establishment Name Americas Best Value Inn

Physical Address 1616 US HWY 36      City Belleville  
 Zip 66935

Additional Notes and Instructions