

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: 5/17/2011 **Business ID:** 111587FS
Business: ASHLAND PIT STOP

 446 W 4TH
 ASHLAND, KS 67831

Inspection: 56002310
Store ID:
Phone: 6206352764
Inspector: KDA56
Reason: 01 Routine
Next Inspection on or near: 5/16/2012

Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/17/11	08:45 AM	09:45 AM	1:00	0:45	1:45	0	
Total:			1:00	0:45	1:45	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 Insp. Notification Fax Critical Violations 5 Lic. Insp. _____
 Sent Notification To _____

 Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

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

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	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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						
9. Food obtained from approved source.	p
11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i> 3-101.11* <i>CRITICAL - Safe, Unadulterated, & Honestly Presented</i> [A container of roast beef, stored in the walk in cooler, had severe mold growth on the product. (Corrected on site (COS)-discarded).]						
10. Food received at proper temperature.	p
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE</i> [A case of raw shell eggs were stored over a container of ready to eat bacon in the walk in cooler. A package of raw sausage was stored on top of sliced cheese in the walk in cooler. (COS-raw products were moved).]						
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						
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 1 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						
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical						
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..

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Chemical			Y	N	O	A	C	R
<i>Fail Notes</i>	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [A container of Comet was stored over a box of wax paper by the prep area hand sink. A bottle of Oxygen Power cleaner was hanging over boxes of fountain syrup. (COS-chemicals were moved).]</i>						
	7-203.11*	<i>CRITICAL - Poisonous or Toxic Material Containers-use prohibition [An empty bucket of Peladow snow and ice melt was stored by the ice machine and used to transport ice. (COS-bucket was discarded).]</i>						

Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p

GOOD RETAIL PRACTICES

Safe Food and Water						
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p

Food Temperature Control						
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

Food Identification						
35. Food properly labeled; original container.	p

Prevention of Food Contamination						
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i>	3-305.11(A)(3)	<i>Food stored 6" above floor [A case of chips were stored on the floor by the freezer in the prep area.]</i>				
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p

Proper Use of Utensils						
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i>	4-904.11(A)	<i>Food-/lip-contact surfaces of utensils/single-service articles protected from contamination [Two containers of assorted utensils, stored by the fryer, were stored with the handles facing down. Foam cups and coffee cups were not stored in a dispensing unit by the cappuccino machine. (COS-utensils were inverted).]</i>				
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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items p

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

Fail Notes | 4-302.14 *Sanitizer test kit*
[There were no quaternary ammonia test strips available.]

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

Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean*
[There was food debris in the bottom of the east Whirlpool freezer by the 3-vat sink and in the bottom of the Sisson freezer.]

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 | 5-203.14* *CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required*
[A hose was attached to the 3-vat sink faucet and stored in the sink below the flood rim. (COS-hose was removed from the sink).]

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 | 6-501.11 *Physical facilities maintained in good repair*
[Several ceiling tiles had water damage around the vent by the register, hot holding unit, southeast corner of the sales floor over the freezer, and northeast corner of the sales floor over the freezer.]

6-501.12(A) *Physical facilities clean*
[There was dirt accumulation on the lights by the fryer. There was dirt accumulation on the ceiling vent in the ladies restroom.]

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

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment*
[The exposed light bulbs by the fryer, by the coffee bar, and in the walk in cooler did not have protective shielding over the lights.]

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 #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #39</i>	<i>Portable Outdoor Cookers</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

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Footnote 1

Notes:

Temps:

Walk in cooler: 43 °Fahrenheit