



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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	..	..	p	..
<i>Fail Notes</i>   3-101.11* <b>CRITICAL - Safe, Unadulterated, &amp; Honestly Presented</b> [There were two tomatoes with mold growth stored by the freezer on the east wall. (Corrected on site COS)-discarded].]						
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	..	..	p	..
<b>This item has Notes. See Footnote 1 at end of questionnaire.</b>						
<i>Fail Notes</i>   4-601.11A* <b>CRITICAL - Food Contact Clean to Sight and Touch</b> [There was dried food debris on the interior walls of the microwave by the steam table from three days prior, as per owner. There was dried food debris on the blade of the potato slicer from 4 1/2 hours prior, as per owner. (COS-cleaned).]						
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	..	..	..	..	..
<b>This item has Notes. See Footnote 2 at end of questionnaire.</b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b>This item has Notes. See Footnote 3 at end of questionnaire.</b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <b>CRITICAL - PHF Cold Holding-&lt;41°F</b> [Container of milk by the fryer: 78 F (had been setting at room temperature for 30 minutes, as per owner). Make table: sliced ham 53 F, sliced turkey 49 F, sliced tomatoes 47 F, raw ground beef 46 F. Pepsi cooler: cottage cheese 51 F. (COS-temperatures of the coolers were adjusted colder). ]						
21. Proper date marking and disposition.	..	p	..	..	..	..
<i>Fail Notes</i>   3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> [There was a package of sliced turkey and sliced roast beef held over 24 hours in the walk in cooler. (COS-labeled).]						
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R

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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	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
GOOD RETAIL PRACTICES						
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	..	..
Food Temperature Control	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	..	..	p	..
<i>Fail Notes</i>   3-501.13 <i>Proper thawing methods used for PHF</i> <i>[A container of raw chicken was thawing in a container of standing water in the sink by the fryers. (COS-water was turned on at the sink).]</i>						
34. Thermometers provided and accurate.	p	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	..	..	..	..
<i>Fail Notes</i>   6-202.15(D)(1)* <i>SWING - Outer openings protected-16 mesh to 1 inch screens</i> <i>[The screen was loose on the east door to the kitchen.]</i>						
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</i> <i>[Boxes of fountain syrup were stored on the floor by the mens restroom. Cases of coffee were stored on the floor in the front waitstation. ]</i>						
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	..	..	..	..
<i>Fail Notes</i>   3-304.12(A) <i>In-use utensil storage-handles above top of food/container</i> <i>[There was a cup with no handle stored in the containers of croutons by the Pepsi cooler. ]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..

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Proper Use of Utensils	Y	N	O	A	C	R
<i>Fail Notes</i>   4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [A case of clam shell food containers were stored on the floor in the back room by the upright freezer. ]</i>						
43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
44. Gloves used properly.	p	..	..	..	..	..
Utensils, Equipment and Vending	Y	N	O	A	C	R
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	..	..	..	..
<i>Fail Notes</i>   4-501.11() <i>Equipment in good repair/adjustment [The door on the chest freezer was not tight fitting. There was ice build up on the coils of the waitstaion cooler. ]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
47. Non-food contact surfaces clean.	..	p	..	..	..	..
<i>Fail Notes</i>   4-601.11(C) <i>Nonfood contact surfaces of equipment clean [There was dirt and lint accumulaiton on the hood vents. There was food debris in the bottom of the Pepsi cooler. There was dirt and lint accumulation on the coils of the 3-door freezer along the east wall of the kitchen. ]</i>						
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..
<i>Fail Notes</i>   5-202.12(A) <i>Handsink-100°F minimum water temperature through mixing faucet [The highest water temperature at the ladies restroom hand sink was 77 F.]</i>  5-205.15(B) <i>SWING - Plumbing system maintained in good repair [The hand sink in the kitchen was draining slow. The hot water faucet was missing at the east 3-vat sink at the bar. ]</i>						
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
<i>Fail Notes</i>   6-501.19 <i>Toilet room doors kept closed except during cleaning/maintenance [The mens and ladies restroom doors were not self closing. ]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
<i>Fail Notes</i>   6-201.11 <i>Floors/walls/ceilings smooth &amp; easily cleanable [The wall behind the dishmachine was peeling and bubbled. There were tiles missing on the floor in the front waitstation area. ]</i>  6-501.12(A) <i>Physical facilities clean [There was dirt and lint accumulation on the fan cover by the Pepsi cooler. There was dirt and lint accumulation on the vents of the HVAC unit in the kitchen. The paint was peeling in the window above the fryer. There was a grease and food debris accumulation on the floor along the north wall behind the fryers and grill. There was grease accumulation along the north wall under the hood. ]</i>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Dishmachine: 100 parts per million chlorine

### **Footnote 2**

**Notes:**

Steam table: white gravy 162 F

### **Footnote 3**

**Notes:**

Container of milk by the fryer: 78 F (had been setting at room temperature for 30 minutes, as per owner).

Make table: sliced ham 53 F, sliced turkey 49 F, sliced tomatoes 47 F, raw ground beef 46 F, ambient air temperature of 47 F

Pepsi cooler: diced tomatoes 53 F (cooling for 2 1/2 hours, as per owner), cottage cheese 51 F, ambient air temperature 48 F

Walk in cooler: roast beef 41 F

Bar reach in cooler: 42 F

Dining room cooler: ambient air temperature 55 F

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 10/25/2011      **Business ID:** 104001FR  
**Business:** HARDESTY HOUSE

712 MAIN PO BOX 884  
 ASHLAND, KS 67831

**Inspection:** 56002654  
**Store ID:**  
**Phone:** 6206354040  
**Inspector:** KDA56  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/25/11	12:50 PM	02:45 PM	1:55	0:10	2:05	0	
Total:			1:55	0:10	2:05	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 tomatoes Qty 2 Units each Value \$ 1.50

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A