

**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:** 8/16/2012      **Business ID:** 102533FR  
**Business:** RANCH HOUSE REST

**Inspection:** 56003297  
**Store ID:**  
**Phone:** 6206352535  
**Inspector:** KDA56  
**Reason:** 01 Routine  
**Results:** No Follow-up

HWY 160 PO BOX 788  
 ASHLAND, KS 67831

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/16/12	10:50 AM	12:20 PM	1:30	0:05	1:35	0	
Total:			1:30	0:05	1:35	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Email \_\_\_\_\_      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, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) 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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..

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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	..	..	p	..
<i>Fail Notes</i>   3-301.11(B)* <b>CRITICAL - No BHC w/ RTE food</b> [The cook handled ready to eat sliced onions with her bare hands. (Corrected on site (COS)-gloves were put on). ]						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <b>CRITICAL - PHF Cold Holding-&lt;41°F</b> [Prep table: shredded lettuce 59 F (had been chopped the previous day, as per owner). (COS-placed in ice). ]						
21. Proper date marking and disposition.	..	p	..	..	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 were containers of coconut meringue pie, chocolate meringue pie, and lemon meringue pie held over 24 hours in the walk in cooler with no consume by date label, as per owner. (COS-labeled). ]						
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

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

<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers</i> [There was a container of soapy solution stored by the coffee maker in the waitstation. The solution in the container was soap and bleach, as per owner. (COS-labeled). ]
	7-201.11(A)*	<i>SWING - Separation, Storage-spacing/partitioning</i> [(Critical) Cans of Scrubbing Bubbles cleaner were stored next to soy sauce by the walk in cooler. Bottles of Clorox toilet bowl cleaner were stored next to a container of molasses by the walk in cooler. (COS-seperated). ]

<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. | .. . . p . . . |
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<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.                 | .. . . p . . . |
| 29. Water and ice from approved source.                   | p . . . . .    |
| 30. Variance obtained for specialized processing methods. | .. . . p . . . |

<b>Food Temperature Control</b>	<b>Y N O A C R</b>
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|------------------------------------------------------------------------------|--------------------|
| 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> [Packages of raw hamburger patties were thawing at room temperature for 3 3/4 hours on the prep table in the kitchen. (COS-placed in walk in cooler). ]
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| 34. Thermometers provided and accurate. | p . . . . . |
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<b>Food Identification</b>	<b>Y N O A C R</b>
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| 35. Food properly labeled; original container. | p . . . . . |
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<b>Prevention of Food Contamination</b>	<b>Y N O A C R</b>
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| 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</i> [Assorted cases and packages of food were stored on the floor in the walk in freezer. ]
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|----------------------------------------------|----------------|
| 38. Personal cleanliness.                    | p . . . . .    |
| 39. Wiping cloths: properly used and stored. | .. . . p . . . |
| 40. Washing fruits and vegetables.           | .. . . . .     |

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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|---------------------------------------|------------------|
| 41. In-use utensils: properly stored. | .. . p . . . . . |
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<i>Fail Notes</i>	3-304.12(A)	<i>In-use utensil storage-handles above top of food/container</i> [The scoop handle was in contact with the ice in the ice storage unit in the waitstation. ]
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| 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
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|------------------------------------------------------------|---|----|----|----|----|----|----|
| 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
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|-------------------------------------------------------------------------------------------------------------------|----|----|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     | p  | .. | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | .. | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                         | .. | p  | .. | .. | .. | .. | .. |

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

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

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  | .. | .. | .. | .. | .. | .. |
| 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*  
[The ceiling was falling leaving exposed insulation along the south wall of the west storage room.]  
6-501.12(A) *Physical facilities clean*  
[There were old rodent dropping located in the water heater closet. ]

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

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      p

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### Footnote 1

**Notes:**

Dishmachine: 100 parts per million chlorine

### Footnote 2

**Notes:**

Steam table: white gravy 151 F

Buffet: white gravy 172 F

### Footnote 3

**Notes:**

Prep table: shredded lettuce 59 F (had been chopped the previous day, as per owner), salsa 39 F

White reach in cooler: sliced ham 39 F

Walk in cooler: cooked beef 42 F

Pepsi cooler #1: 39 F

Pepsi cooler #2: 35 F