

**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:** 6/19/2013      **Business ID:** 115385FE  
**Business:** HARDESTY HOUSE  
 712 Main St  
 712 MAIN ST  
 ASHLAND, KS 67831

**Inspection:** 56003913  
**Store ID:**  
**Phone:** 6206354040  
**Inspector:** KDA56  
**Reason:** 02 Follow-up  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/19/13	09:20 AM	12:00 PM	2:40	0:30	3:10	0	
<b>Total:</b>			2:40	0:30	3:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations   2   Priority foundation(Pf) Violations   2    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   5000    
 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**

<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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
<b>Good Hygienic Practices</b>									
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..			
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..			
<b>Preventing Contamination by Hands</b>									
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	..	..	..	..	..			
<b>Approved Source</b>									
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	..	..			
<b>Protection from Contamination</b>									
13. Food separated and protected.	..	p	..	..	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(1)(b)</td> <td style="padding-left: 20px;"><i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [A carton of raw shell eggs were stored over cut green and red peppers, tortillas, and mashed potatoes in the Pepsi cooler. A tray of raw ground beef was stored on top of a container of cherries in the Pepsi cooler. (Corrected on site) (COS)-seperated). ]</i></td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [A carton of raw shell eggs were stored over cut green and red peppers, tortillas, and mashed potatoes in the Pepsi cooler. A tray of raw ground beef was stored on top of a container of cherries in the Pepsi cooler. (Corrected on site) (COS)-seperated). ]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..			
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<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [There was dried food debris on the interior walls of the two microwaves in the kitchen from the previous day, as per employee. (COS-cleaned). ]</i>							
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	p	..	..	..			
<b>Potentially Hazardous Food Time/Temperature</b>									
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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>									
21. Proper date marking and disposition.	..	p	..	..	..	..			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [A containers of bean and corn dip were held over 24 hours in the make table, walk in cooler, and the Pepsi cooler with no consume by date label. Containers of open milk were held over 24 hours in the Pepsi cooler with no consume by date label. (0% labeled). ]</i>
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22. Time as a public health control: procedures and record.	..	..	..	p	..	..
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	p	..	..	..	..	..
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	..	..	p	..	..	..
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26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..
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Fail Notes	7-102.11 <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A yellow solution was stored in a bottle labeled as lamp fuel by the back door. The solution in the bottle was sanitizer, as per owner. There was an unlabeled bottle of blue solution stored south of the mop sink. The solution in the bottle was glass cleaner, as per owner. There were unlabeled bottles of yellow solution stored north of the 2-vat sink, by the front counter, and west of the mens restroom. The solution in the bottles was sanitizer, as per employee. (COS-labeled, lamp fuel bottle was discarded). ]</i>
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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
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GOOD RETAIL PRACTICES
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	..	..	p	..	..	..
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29. Water and ice from approved source.	p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
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32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
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33. Approved thawing methods used.	..	..	p	..	..	..
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34. Thermometers provided and accurate.	..	p	..	..	p	..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y N O A C R
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<i>Fail Notes</i>	4-204.112(B)	<i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [There was not a thermometer located in the Pepsi cooler. (COS-thermometer was placed in cooler). ]</i>
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p " " " " "
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	" p " " " "
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<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There was a one inch gap along the south side of the screen door to the kitchen. ]</i>
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37. Contamination prevented during food preparation, storage and display.	" p " " " "
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<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Salt was stored on the floor in the storage closet west of the grill. A case of yams were stored on the floor east of the dishmachine. A case of cantaloupe was stored on the floor in the walk in cooler. Packets of ketchup and sugar were stored on the floor under the front counter. ]</i>
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38. Personal cleanliness.	p " " " " "
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39. Wiping cloths: properly used and stored.	" " p " " "
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40. Washing fruits and vegetables.	" " p " " "
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p " " " " "
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42. Utensils, equipment and linens: properly stored, dried and handled.	" p " " " "
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<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Crockpots and a mixing bowl was stored on the floor in the storage closet west of the grill. ]</i>
	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Assorted utensils were stored with the handles facing down in containers by north of the dishmachine. ]</i>

43. Single-use and single-service articles: properly used.	p " " " " "
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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-P and Pf items	p " " " " "
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

*Fail Notes* | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There were no quaternary ammonia test strips available. ]*

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

*Fail Notes* | 4-602.13 *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [There was food debris and grease on the wall behind the grill and fryer. There was grease and lint accumulation on the filters in the hood. There was food and grease accumulation on the stove top on the north wall. ]*

<b>Physical Facilities</b>	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* | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The faucet at the 2 vat sink leaks at the neck when turned on. ]*

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    .    .    .    .    .

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

*Fail Notes* | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [There were no protective shields over the light bulbs in the hood.]*

<b>Administrative/Other</b>	Y	N	O	A	C	R
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55. Other violations .    p    .    .    .    .

***This item has Notes. See Footnote 2 at end of questionnaire.***

*Fail Notes* | 8-304.11(A) *Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [The current food service license was not posted. ]*

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided p

*Material Distributed* | *Education Title #22 Focus On Food Safety Manual (on the Website)*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Make table: sliced ham 43 F

Pepsi cooler: bean and corn dip 41 F

Walk in cooler: chopped lettuce 41 F

Front reach in cooler: 52 F

## **Footnote 2**

### **Notes:**

There was not a certified manager on staff.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 6/19/2013      **Business ID:** 115385FE  
**Business:** HARDESTY HOUSE  
 712 Main St  
 712 MAIN ST  
 ASHLAND, KS 67831

**Inspection:** 56003913  
**Store ID:**  
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**Inspector:** KDA56  
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**Time In / Time Out**

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06/19/13	09:20 AM	12:00 PM	2:40	0:30	3:10	0	
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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 07/01/13

Inspection Report Number 56003913                      Inspection Report Date \_\_\_\_\_

Establishment Name      HARDESTY HOUSE

Physical Address              712 MAIN ST                      City ASHLAND

712 Main St                      Zip 67831

Additional Notes and Instructions