

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: 11/20/2014 **Business ID:** 119264FE
Business: HARDESTY HOUSE
 712 Main
 712 MAIN ST PO BOX 254
 ASHLAND, KS 67831

Inspection: 56004992
Store ID:
Phone: 6206354123
Inspector: KDA56
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/20/14	11:00 AM	02:45 PM	3:45	0:35	4:20	0	
Total:			3:45	0:35	4:20	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>Yes</u>
Priority(P) Violations <u>9</u> Priority foundation(Pf) Violations <u>2</u> Left App. <u>Yes</u>	Lic. Approved <u>Yes</u>
Certified Manager on Staff <u> </u> Address Verified <u>p</u>	Actual Sq. Ft. <u>2500</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, EMAIL 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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		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
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							
13. Food separated and protected.		..	p
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding-right: 5px;">3-302.11(A)(1)(b)</div> <div style="padding-right: 5px;"><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 container of raw hamburgers were stored over an open container of ready to eat bacon in the GE cooler. "Corrected on site" (COS-seperated). Raw chicken was stored on top of a case of beer in the walk in cooler. A container of raw ribs were stored on top of a bucket of ready to eat pickles in the walk in cooler. A bowl of raw egg whites were stored on top of a container of ready to eat meat pasta sauce in the walk in cooler. Two cases of raw bacon were stored on top of ready to eat baked potatoes, beer, and chicken in the walk in cooler.]</i></div> </div>							
14. Food-contact surfaces: cleaned and sanitized.		..	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding-right: 5px;">4-601.11(A)</div> <div style="padding-right: 5px;"><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 potato slicer from the previous day, as per employee.]</i></div> </div>							
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
18. Proper cooling time and temperatures.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
19. Proper hot holding temperatures.		p
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	3-501.16(A)(2)	<p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[Setting at room temperature on the prep table: raw ribs 58 F. The ribs had been setting a room temperature for a couple of hours, as per employee. (COS-placed in walk in cooler).]</i></p>
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21. Proper date marking and disposition. p

Fail Notes	3-501.18(A)(1)	<p><i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[A container of ready to eat black bean salsa was held nine days in the Pepsi cooler with no consume by date label, as per employee. (COS-discarded).]</i></p>
	3-501.18(A)(2)	<p><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.</i></p> <p><i>[A container of ready to eat meat pasta sauce was held four days in the walk in cooler with no consume by date label, as per employee. A prepared on site cheese cake was held six days in the Pepsi cooler with no consume by date label, as per employee. A container of ready to eat chicken salad was held three days in the Pepsi cooler with no consume by date label, as per employee.]</i></p>

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y N O A C R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. p

Fail Notes	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[Two gallons of bleach were stored over open boxes of potatoes and sweet potatoes in the south storage room.]</i></p>
	7-203.11	<p><i>P - A container previously used to store POISONOUS OR TOXIC MATERIALS may not be used to store, transport, or dispense FOOD.</i></p> <p><i>[Whole potatoes were stored in a used Dawn dish soap bucket by the potato slicer.]</i></p>

Conformance with Approved Procedures	Y N O A C R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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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

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. .. p

<i>Fail Notes</i>	3-501.15(B)	<p><i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD.</i></p> <p><i>[A container of cooked chicken was cooling with plastic wrap on the container in the GE cooler.]</i></p>
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32. Plant food properly cooked for hot holding.

33. Approved thawing methods used. .. p

<i>Fail Notes</i>	3-501.13(A)	<p><i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less.</i></p> <p><i>[Three plates of ready to eat lasagna were thawing at room temperature by the make table for a couple of hours, as per employee.]</i></p>
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34. Thermometers provided and accurate.

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container. .. p

<i>Fail Notes</i>	3-302.12	<p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[Containers of brown sugar, corn meal, bread crumbs, and Italian dressing stored in the south storage room did not contain a common name of the product on the containers.]</i></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

<i>Fail Notes</i>	6-501.111(A)	<p><i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.</i></p> <p><i>[There were approximately twenty rodent droppings on the floor north of the water heater in the south storage room. The facility monitors and treats form pest themselves.]</i></p>
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37. Contamination prevented during food preparation, storage and display. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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Fail Notes | 3-306.11 | *P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [Open containers of croutons, sunflower seeds, and Italian dressing, stored on the salad bar, were not protected by a sneeze guard.]*

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| 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
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| 41. In-use utensils: properly stored. | .. | p | .. | .. | .. | .. |
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Fail Notes | 3-304.12(B) | *In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Cups with no handles were stored in containers of corn meal and bread crumbs in the south storage room.]*

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|-------------------------------------------------------------------------|----|---|----|----|----|----|
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | p | .. | .. | .. | .. |
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Fail Notes | 4-904.11(A) | *SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. [Assorted clean utensils were stored with the handles facing down in a container on the prep table by the grill and on the salad prep table.]*

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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-P and Pf items | .. | p | .. | .. | .. | .. |
|-----------------------------------------------------------------------------------------------------------|----|---|----|----|----|----|

Fail Notes | 4-101.11(A) | *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Raw steaks were stored in multi-purpose Sterilite containers in the make table. Raw hamburgers were stored in multi-purpose Sterilite containers in the GE cooler. Brown sugar, corn meal, and bread crumbs were stored in multi-purpose Sterilite container in the south storage room. Granulated sugar was stored in a multi-purpose Roughneck container in the south storage room. Raw hamburgers were stored in a multi-purpose Sterilite container in the walk in cooler.]*

4-202.11(A)(2) | *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [An ice scoop stored in a container by the ice machine, had cracks in the food contact surface of the ice scoop.]*

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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| <i>Fail Notes</i> | 4-601.11(C) | <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There was dirt and lint accumulation on the fan guard in the walk in cooler.]</i> |
| | 4-602.13 | <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [There was lint and grease accumulation above the fryer.]</i> |

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 | .. | .. | .. | .. |
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|-------------------|----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Fail Notes</i> | 6-202.14 | <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The door to the ladies restroom was not self closing.]</i> |
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|------------------------------------------------------------------|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | .. | p | .. | .. | .. | .. |
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|-------------------|------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Fail Notes</i> | K.S.A. 65-689(a) | <i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary. [The facility had been operating for 81 days without a valid food service license. (COS-application and fees were submitted).]</i> |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

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|-----------------------------|----------------------------|-----------------------------------------------------|
| <i>Material Distributed</i> | <i>Education Title #22</i> | <i>Focus On Food Safety Manual (on the Website)</i> |
| | <i>Education Title #23</i> | <i>Food Code (on the Website)</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

There was not a certified manager on staff.

Footnote 2

Notes:

Dishmachine: 50 parts per million chlorine

Footnote 3

Notes:

Steam table: meatballs 137 F (reheating for 1 hour, as per owner).

Microwave: chili 189 F

Footnote 4

Notes:

GE cooler: cooked chicken 96 F (cooling for 1 3/4 hours, as per owner).

Footnote 5

Notes:

Make table: sliced tomatoes 39 F

GE cooler: shrimp 34 F

Salad bar: lettuce salad 43 F

Pepsi cooler: cheese cake 41 F

Walk in cooler: baked potatoes 39 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/20/2014 **Business ID:** 119264FE
Business: HARDESTY HOUSE
 712 Main
 712 MAIN ST PO BOX 254
 ASHLAND, KS 67831

Inspection: 56004992
Store ID:
Phone: 6206354123
Inspector: KDA56
Reason: 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/20/14	11:00 AM	02:45 PM	3:45	0:35	4:20	0	
Total:			3:45	0:35	4:20	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 black bean salsa Qty 1 Units contai Value \$ 5.00

Description Held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

