

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: 12/2/2014 **Business ID:** 119264fe
Business: HARDESTY HOUSE
 712 Main
 712 MAIN ST PO BOX 254
 ASHLAND, KS 67831

Inspection: 56005007
Store ID:
Phone: 6206354123
Inspector: KDA56
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/02/14	09:00 AM	11:10 AM	2:10	0:25	2:35	0	
Total:			2:10	0:25	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 5 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified Actual Sq. Ft. 2500
 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, 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.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R

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Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	
5. No discharge from eyes, nose and mouth.	
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.	
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p	p	..
<i>Fail Notes</i>	<p>3-301.11(B) P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.</p> <p>[An employee was cutting ready to eat green peppers with his bare hands. The peppers were to be placed in the salad bar, as per employee. "Corrected on site" (COS-gloves were put on).]</p>						
8. Adequate handwashing facilities supplied and accessible.	
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.	
10. Food received at proper temperature.	
11. Food in good condition, safe and unadulterated.	
12. Required records available: shellstock tags, parasite destruction.	
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	p
<i>Fail Notes</i>	<p>3-302.11(A)(1)(b) 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.</p> <p>[Sleeves of raw shell eggs were stored over ready to eat salad dressings, lemon juice, and sour cream in the walk in cooler. Raw beef was stored over an uncovered tray of ready to eat baked potatoes in the walk in cooler. Cases of raw beef were stored over ready to eat ribs and prime rib in the walk in cooler. A case of raw bacon was stored on top of a bucket of ready to eat dill pickles in the walk in cooler. (COS-seperated). Repeated]</p>						
14. Food-contact surfaces: cleaned and sanitized.		p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.	
17. Proper reheating procedures for hot holding.	
18. Proper cooling time and temperatures.	
19. Proper hot holding temperatures.	
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	p

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(1) <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> <i>[A container of prepared on site ready to eat black bean salsa (prepared 11/25) and two prepared on site cheese cakes (prepared 11/25) were held over 7 days in the Pepsi cooler. (COS-removed from service). Repeated]</i></p> <p>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.</i> <i>[An open container of milk was held four days in the walk in cooler with no consume by date label, as per employee. A tray of baked potatoes was held four days in the walk in cooler with no consume by date label, as per owner. A container of ready to eat ribs was held four days in the walk in cooler with no consume by date label, as per owner. A container of ready to eat prime rib was held four days in the walk in cooler with no consume by date label, as per owner. Repeated]</i></p>
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22. Time as a public health control: procedures and record.

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

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

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

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

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

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.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

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

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used. p

34. Thermometers provided and accurate.

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

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. p

37. Contamination prevented during food preparation, storage and display. p

38. Personal cleanliness.

39. Wiping cloths: properly used and stored.

40. Washing fruits and vegetables.

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored. p

42. Utensils, equipment and linens: properly stored, dried and handled. p

43. Single-use and single-service articles: properly used.

44. Gloves used properly.

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 p

<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Raw uncooked noodles were stored in direct contact with a multi-purpose Rubbermaid container in the storage room west of the grill. Repeated]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items

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

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.

49. Plumbing installed; proper backflow devices.

50. Sewage and waste water properly disposed.

51. Toilet facilities: properly constructed, supplied and cleaned. p

52. Garbage and refuse properly disposed; facilities maintained.

53. Physical facilities installed, maintained and clean.

54. Adequate ventilation and lighting; designated areas used.

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

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

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Footnote 1

Notes:

Walk in cooler: prime rib 38 F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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Phone: 6206354123
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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 _____

Inspection Report Number 56005007 Inspection Report Date 12/02/14

Establishment Name HARDESTY HOUSE

Physical Address 712 MAIN ST PO BOX 254 City ASHLAND
 712 Main Zip 67831

Additional Notes and Instructions

Follow up will be directed by the KDA office.