

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: 1/23/2015 **Business ID:** 102533fe
Business: RANCH HOUSE REST

Inspection: 56005101
Store ID:
Phone: 6206352535
Inspector: KDA56
Reason: 03 Complaint
Results: Follow-up

HWY 160 PO BOX 788
 ASHLAND, KS 67831

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/23/15	11:45 AM	01:25 PM	1:40	1:25	3:05	0	
Total:			1:40	1:25	3:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 5 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1900
 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) 564-6767.

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
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R

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.
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	p	..
<i>Fail Notes</i> 3-301.11(B) <i>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. [An employee was chopping ready to eat lettuce for salad, with her bare hands contacting the lettuce. "Corrected on site" (COS-discarded).]</i>						
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
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<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 an accumulation of hard water deposits on the exterior of the ice machine around the lid and on the north side of the machine.]</i>						
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
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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. [An open container of milk was held in the Pepsi cooler with no consume by date on the container. The owner stated the milk had been opened within the last week.]</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
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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. [An unlabeled white container of soapy solution was stored on the counter in the waitstation. The solution in the container was Dawn dish soap and water, as per owner.]</i>
7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Two aerosol cans of glass cleaner were stored next to a container of powder pink lemonade, bottles of frappuccino, and a box of straws under the north counter in the waitstation.]</i>
7-207.11(B)	<i>P - Except for medicines that are stored or displayed for retail sale, Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [An employees prescription drugs were stored on a shelf by the steam table next to containers of spices and on a shelf by spices over the mixer by the dishmachine. (COS-medications were moved).]</i>

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	Y	N	O	A	C	R
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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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R						
Food Temperature Control													
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	..						
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34. Thermometers provided and accurate.		..	p						
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Food Identification													
35. Food properly labeled; original container.		p						
Prevention of Food Contamination													
36. Insects, rodents and animals not present.		..	p						
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37. Contamination prevented during food preparation, storage and display.		..	p						
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38. Personal cleanliness.		..	p						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	2-402.11(A)	<i>Hair restraints - Except for FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</i> <i>[An employee chopping lettuce and peeling ready to eat potatoes in the kitchen did not have her long hair restrained.]</i>
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|--|----|----|---|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |

<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 food debris accumulation by the top door seal of the Hotpoint cooler by the fryer. There was dirt and lint accumulation on the vents of the ice machine.]</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 grease accumulation on the wall behind 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<i>Fail Notes</i>	6-303.11(A) <i>Light intensity (108 lux) The light intensity shall be at least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning. [There was very low lighting in the walk in cooler.]</i>
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Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

- | | |
|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #04 No Bare-Hand Contact</i> |
| | <i>Education Title #08 Date Marking</i> |
| | <i>Education Title #10 Did You Wash 'Em Sign / Sticker</i> |
| | <i>Education Title #22 Focus On Food Safety Manual (on the Website)</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dishmachine: 50 parts per million chlorine

Footnote 2

Notes:

Steam table: ground beef 143 F

Footnote 3

Notes:

Make table: chopped lettuce 37 F

Hotpoint cooler: shredded beef 43 F

Pepsi cooler: milk 40 F

Walk in cooler: swiss steak 36 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 1/23/2015 **Business ID:** 102533fe
Business: RANCH HOUSE REST

HWY 160 PO BOX 788
 ASHLAND, KS 67831

Inspection: 56005101
Store ID:
Phone: 6206352535
Inspector: KDA56
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/23/15	11:45 AM	01:25 PM	1:40	1:25	3:05	0	
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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 chopped lettuce Qty 1 Units head Value \$ 1.00

Description Bare hand contact

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A