

**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:** 4/15/2015      **Business ID:** 119264fe  
**Business:** HARDESTY HOUSE  
 712 Main  
 712 MAIN ST PO BOX 254  
 ASHLAND, KS 67831

**Inspection:** 56005244  
**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:
04/15/15	12:00 AM	02:45 PM	14:45	0:05	14:50	0	
04/15/15	02:45 PM		0:00	0:30	0:30	0	Est. travel to domicile
Total:			14:45	0:35	15:20	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	p
Certified Manager Present	..	Actual Sq. Ft.	2500

**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) 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**

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
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)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables</i>  <i>[A container of cut raw beef was stored over a container of cut ready to eat broccoli in the walk in cooler.</i>  <i>"Corrected on site" (COS-separated).</i>  <i>Repeated]</i></p> <p>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.</i>  <i>[A container of cut raw beef was stored over a container of ready to eat cut chicken in the walk in cooler.</i>  <i>(COS-separated).</i>  <i>Repeated]</i></p> <p>3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i>  <i>[A package of raw shrimp was stored on top of a case of raw bacon and over packages of raw beef in the walk in cooler.</i>  <i>(COS-separated). ]</i></p>						
14. Food-contact surfaces: cleaned and sanitized.		..	..	..	..	..	..
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.		..	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R			
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	..	..	..	..	..			
22. Time as a public health control: procedures and record.	..	..	..	..	..	..			
Consumer Advisory	Y	N	O	A	C	R			
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..			
Highly Susceptible Populations	Y	N	O	A	C	R			
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..			
Chemical	Y	N	O	A	C	R			
25. Food additives: approved and properly used.	..	..	..	..	..	..			
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">7-201.11(B)</td> <td style="width: 70%;"> <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. [A spray bottle of Windex and a pump bottle of hand sanitizer was stored on a shelf over clean plates and bowls south of the kitchen steam table. (COS-separated). ]</i> </td> </tr> </table>	<i>Fail Notes</i>	7-201.11(B)	<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. [A spray bottle of Windex and a pump bottle of hand sanitizer was stored on a shelf over clean plates and bowls south of the kitchen steam table. (COS-separated). ]</i>						
<i>Fail Notes</i>	7-201.11(B)	<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. [A spray bottle of Windex and a pump bottle of hand sanitizer was stored on a shelf over clean plates and bowls south of the kitchen steam table. (COS-separated). ]</i>							
Conformance with Approved Procedures	Y	N	O	A	C	R			
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	..	..	..			
GOOD RETAIL PRACTICES									
Safe Food and Water	Y	N	O	A	C	R			
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			
31. Proper cooling methods used; adequate equipment for temperature control.	..	..	..	..	..	..			
32. Plant food properly cooked for hot holding.	..	..	..	..	..	..			
33. Approved thawing methods used.	..	..	..	..	..	..			
34. Thermometers provided and accurate.	..	..	..	..	..	..			
Food Identification	Y	N	O	A	C	R			
35. Food properly labeled; original container.	..	..	..	..	..	..			
Prevention of Food Contamination	Y	N	O	A	C	R			
36. Insects, rodents and animals not present.	..	p	..	..	..	p			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
----------------------------------	---	---	---	---	---	---

Fail Notes	<p>6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [There were approximately eight fresh rodent droppings on the floor north of the water heater in the storage room. There were approximately three fresh rodent droppings on the floor north of the Kenmore freezer on the east wall in the east storage room. There were two fresh rodent droppings on the floor west of the beer cooler in the bar. The facility monitors for pest and treats themselves with rodent bait outside the facility and glue traps in the facility. There were a few bait boxes in the facility. The facility caught a mouse a few weeks ago, as per employees. Repeated]</i></p>
------------	---

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. |
| 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
------------------------	---	---	---	---	---	---

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 41. In-use utensils: properly stored.                                   | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used.              | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly.   | .. | .. | .. | .. | .. | .. |

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 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     | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | .. | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 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. | .. | .. | .. | .. | .. | .. |
| 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
----------------------	---	---	---	---	---	---

- |                      |    |    |    |    |    |    |
|----------------------|----|----|----|----|----|----|
| 55. Other violations | .. | .. | .. | .. | .. | .. |
|----------------------|----|----|----|----|----|----|

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided p  
*Material Distributed | Education Title #40 When The Power Is Out*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

*Material Distributed | Education Title #43 Storing Food in WIC*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Walk in cooler: ambient air temperature of 38 F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 4/15/2015      **Business ID:** 119264fe  
**Business:** HARDESTY HOUSE  
 712 Main  
 712 MAIN ST PO BOX 254  
 ASHLAND, KS 67831

**Inspection:** 56005244  
**Store ID:**  
**Phone:** 6206354123  
**Inspector:** KDA56  
**Reason:** 02 Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/15/15	12:00 AM	02:45 PM	14:45	0:05	14:50	0	
04/15/15	02:45 PM		0:00	0:30	0:30	0	Est. travel to domicile
<b>Total:</b>			14:45	0:35	15:20	0	

**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 56005244

Inspection Report Date 04/15/15

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.