

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Preventing Contamination by Hands	Y	N	O	A	C	R
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	Y	N	O	A	C	R
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	Y	N	O	A	C	R
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE [Packages of raw beef are being stored directly above uncovered, ready to eat pies in the kitchen refrigerator. Correction on site (COS)-moved the raw product to the bottom shelf.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	..	p	p	..
<i>Fail Notes</i> 3-501.14(A)(1)* <i>CRITICAL - Cooling PHF-135 to 70°F within the first 2 hours [Back refrigerator: 2 containers of sausage gravy 118.2F and 85.2F were found cooling longer than 2 hours. (COS)-moved the product to metal pans and ice bathed.]</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Artic Air Reach in cooler: A container of on site prepared turkey was prepared on 11/27. The product was held over 24 hours with no labeled consume by date. (COS)-voluntary destruction.]</i>						
3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Onsite prepared BBQ ribs and scrambled eggs were held over 24 hours with no labeled consume by date. The owner stated both products were made on Sunday, 12/4. (COS)-labeled.]</i>						
22. Time as a public health control: procedures and record.	p
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p

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Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..
<i>Fail Notes</i> 7-201.11(A)* <i>SWING - Separation, Storage-spacing/partitioning [Containers of chafing fuel were being stored directly next to clean glasses. (COS)-moved.]</i>						

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

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control.	..	p	p	..
<i>Fail Notes</i> 3-501.15 <i>Proper cooling methods used for PHF [Full containers of sausage gravy and grilled onions/peppers were cooling in plastic containers with the lids tight down on the containers. (COS)-moved to metal and ice bathe.]</i>						

32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p

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

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor [A bag onions and a box of lettuce was being stored directly on the walk in cooler floor.]</i>						

38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	..	p	p	..

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes | 3-304.14(B)(1) *Wet wiping cloths stored in sanitizer [A wet wiping cloth was being stored on a stainless steel table in the kitchen. (COS)-moved to the wiping bucket.]*

40. Washing fruits and vegetables.	p
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Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	p	..
<i>Fail Notes</i> 3-304.12(A) <i>In-use utensil storage-handles above top of food/container [The handle of the cottage cheese spoon was being stored directly in the product. (COS)-removed.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p

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Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [Boxes of single use cups, portion cups, to go containers and napkins were being stored directly on the dry storage room floor.]</i>
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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-
Critical items | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical items | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |

This item has Notes. See Footnote 4 at end of questionnaire.

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

Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06 Cooling</i>
	<i>Education Title #08 Date Marking</i>
	<i>Education Title #43 Storing Food in WIC</i>

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Footnote 1

Notes:

meatloaf 139.2F, chili 148.3F, and taco meat 164.2F/steam table.

Footnote 2

Notes:

peanut butter cream pie 38.1F/amana refrigerator; shredded lettuce 38.3F/small reach in cooler; sliced turkey 38.3F/walk in cooler; grilled onions/peppers 38.3F/coke reach in cooler; cottage cheese 40.4F, coleslaw 41.2F/cold table; sliced tomatoes 32.2F, cut lettuce 37.3F/coke reach in cooler.

Footnote 3

Notes:

200 parts per million quaternary ammonia was being used as a food contact surface sanitizer in the server wiping bucket.

Footnote 4

Notes:

100 parts per million chlorine was being used as a food contact surface sanitizer in the mechanical dishwasher.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 12/7/2011 **Business ID:** 109626FR
Business: BEL VILLA INC

213 US HWY 35
 BELLEVILLE, KS 66935

Inspection: 57001842
Store ID:
Phone: 7855278111
Inspector: KDA57
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/07/11	01:50 PM	03:15 PM	1:25	0:05	1:30	0	
Total:			1:25	0:05	1:30	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 turkey Qty Units Value \$

Description product held over 7 days and not discarded.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A