

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: 8/13/2012 **Business ID:** 105715FR
Business: BARNYARD CAFE

Inspection: 57002155
Store ID:
Phone: 7854995595
Inspector: KDA57
Reason: 20 Shadow
Results: Follow-up

605 MAIN
 ALTA VISTA, KS 66834

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/13/12	09:10 AM	10:25 AM	1:15	1:25	2:40	0	
Total:			1:15	1:25	2:40	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 4 Lic. Insp. No
 Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

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

4. Proper eating, tasting, drinking, or tobacco use p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p
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
<i>Fail Notes</i>	6-301.11	<i>Handwash cleanser provided [There is no handsoap at the front handwash sink.]</i>				
	6-301.12	<i>Hand Drying Provision. [There is no papertowels at the handwash sink in the women's restroom.]</i>				
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 [3 door reach in cooler: Boxes of raw shell eggs were being stored directly above ready to eat baked potatoes. Front 2 door reach in cooler: A box of raw bacon was being stored directly above bottles of ready to drink beer and ready to eat margarine. Correction on site (COS)-moved the raw products.]</i>				
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i>	4-601.11A*	<i>CRITICAL - Food Contact Clean to Sight and Touch [The potato dicer blade had dried on food debris from Saturday's use. (COS)-cleaned.]</i>				
	4-602.12(B)	<i>Microwaves-cavities and door seals once every 24 hours [The inside of the microwave has dried on food debris.]</i>				
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
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)(2)*	<i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [3 Door reach in cooler: 2 containers of onsite prepared and ready to eat baked potatoes were found with no datemarking. The person in charge stated they were prepared on Friday (8/10), and Saturday (8/11). (COS)-labeled.]</i>				
22. Time as a public health control: procedures and record.	p

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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
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 [NON-CRITICAL--A container of Swiffer Wet Jet antibacterial cleaner was being store directly next to a bag of pre-dip batter mix. (COS)-moved the toxic item.]</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
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
<i>Fail Notes</i> 6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [There are 8-10 fresh rodent droppings located in the wooden storage shelves of the dry storage room. McKenzie pest control services the facility and the owner stated they are scheduled to come in.]</i>						
37. Contamination prevented during food preparation, storage and display.	p
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
41. In-use utensils: properly stored.	..	p
<i>Fail Notes</i> 3-304.12(C) <i>In-use utensil storage-on cleaned/sanitized surface [The ice scoop is being stored on the top of the ice machine.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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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 |
| <i>Fail Notes</i> 4-501.11() <i>Equipment in good repair/adjustment</i>
<i>[The door seals on the front 2 door reach in cooler are torn.]</i> | |

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| 46. Warewashing facilities: installed, maintained, and used; test strips. | p |
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This item has Notes. See Footnote 3 at end of questionnaire.

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| 47. Non-food contact surfaces clean. | . . p |
| <i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean</i>
<i>[The south fan guard of the 3 door reach in cooler has debris buildup on it. The sides of the fryer, charbroiler have grease buildup on them.]</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 |
| <i>Fail Notes</i> 5-501.17 <i>Receptacle in women's toilet room covered</i>
<i>[There is no covered receptacle for sanitary napkins in the women's restroom.]</i> | |
| 6-202.14 <i>Toilet rooms completely enclosed-self closing door</i>
<i>[There are no self closures on the men's and women's restroom doors.]</i> | |

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| 52. Garbage and refuse properly disposed; facilities maintained. | p |
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| 53. Physical facilities installed, maintained and clean. | . . p |
| <i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean</i>
<i>[There are 20 old rodent droppings on the floor of the dry storage room. There is a grease buildup on the floor under the grill, fryers, and steam table.]</i> | |

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| 54. Adequate ventilation and lighting; designated areas used. | . . p |
| <i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment</i>
<i>[There is no protective shielding for the lightbulb located directly above the toaster.]</i> | |

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 #08 Date Marking</i>
	<i>Education Title #43 Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

taco meat 165.2F/steam table.

Footnote 2

Notes:

baked potatoes 39.9F/3 door reach in cooler; raw bacon 40.1F/front 2 door reach in cooler.

Footnote 3

Notes:

3 vat sink not set up.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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Business: BARNYARD CAFE

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Phone: 7854995595
Inspector: KDA57
Reason: 20 Shadow

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 ALTA VISTA, KS 66834

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Establishments. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 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. 65-655 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.

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 mobile retail ice cream vendors; food establishments; food vending machines; and food processing plants.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 09/13/12

Inspection Report Number 57002155 Inspection Report Date _____

Establishment Name BARNYARD CAFE

Physical Address 605 MAIN City ALTA VISTA

Zip 66834

Additional Notes
and Instructions