

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: 8/30/2012 **Business ID:** 109626FR
Business: BEL VILLA INC

Inspection: 57002186
Store ID:
Phone: 7855278111
Inspector: KDA57
Reason: 01 Routine
Results: No Follow-up

213 US HWY 35
 BELLEVILLE, KS 66935

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/30/12	01:15 PM	02:50 PM	1:35	0:45	2:20	0	
Total:			1:35	0:45	2:20	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Email Critical Violations 4 Lic. Insp. No
 Sent Notification To _____
 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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 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.	p			
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			
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	p	..			
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14. Food-contact surfaces: cleaned and sanitized.	..	p			
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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			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
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	p	..			
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Pie reach in cooler: Pie containers of onsite prepared cherry cheesecake, peanut butter pie, and coconut cream pie were found with no datemarking. The owner stated the pies were made on Tuesday, 8/28. A jug of chocolate milk was found with no datemarking. The owner stated it was opened on Sunday, 8/26. (COS)-labeled.]</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	p	..
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<i>Fail Notes</i>	7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [2 chafing fuel containers were being stored directly above single use containers in the west side dry storage room. (COS)-moved the toxic items.]</i>
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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						
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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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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	p
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.	p
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37. Contamination prevented during food preparation, storage and display.	..	p	p	..
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<i>Fail Notes</i>	3-305.11(A)(3) <i>Food stored 6" above floor [A box of potatoes was being stored directly on the floor in the kitchen. (COS)-picked up.]</i>
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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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

<i>Fail Notes</i>	4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [Boxes of single use items were being stored directly on the floor in the north hallway and west dry storage room.]</i>
	4-903.11(B)(2) <i>Equipment/utensil/linen storage-covered or inverted [Containers of clean forks and knives were being stored with the lip contact surface up at the wrapping station.]</i>

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 5 at end of questionnaire.

47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>	4-601.11(C) <i>Nonfood contact surfaces of equipment clean [There is a debris buildup on the fan covers located in the walk in cooler.]</i>
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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

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:

brown gravy 87.2F/under 2 hours.

Footnote 2

Notes:

taco meat 182.6F, white gravy 179.6F, and fried chicken 140.6F/steam table.

Footnote 3

Notes:

precooked sausage patties 41.1F/hallway reach in cooler; baked potatoes 37.1F, cooked pork loins 35.3F/walk in cooler; sliced tomatoes 42.2F, raw burger patty 35.1F, and cut lettuce 42.9F/small prep table; milk 38.7F/pie reach in cooler; tri tip meat 41.3F, and potato salad 41.0F/coke reach in cooler.

Footnote 4

Notes:

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

Footnote 5

Notes:

3 vat sink not set up for wash, rinse, and sanitize.

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

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/30/2012 **Business ID:** 109626FR
Business: BEL VILLA INC

213 US HWY 35
 BELLEVILLE, KS 66935

Inspection: 57002186
Store ID:
Phone: 7855278111
Inspector: KDA57
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/30/12	01:15 PM	02:50 PM	1:35	0:45	2:20	0	
Total:			1:35	0:45	2:20	0	

ACTIONS

Number of products Voluntarily Destroyed 4

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 hot dogs Qty 1 Units _____ Value \$ _____

Description held over 7 days and not discarded.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product taco meat Qty 1 Units _____ Value \$ _____

Description held over 7 days and not discarded.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product hamburger meat Qty 1 Units _____ Value \$ _____

Description held over 7 days and not discarded.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product baked beans Qty 1 Units _____ Value \$ _____

Description held over 7 days and not discarded.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A