

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 10/1/2012 **Business ID:** 110699FR
Business: BROKEN ARROW SALOON

Inspection: 57002236
Store ID:
Phone: 7854643007
Inspector: KDA57
Reason: 01 Routine
Results: No Follow-up

240 E MAIN ST
 AURORA, KS 67417

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/01/12	12:40 PM	01:45 PM	1:05	0:10	1:15	0	
Total:			1:05	0:10	1:15	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 3 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

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

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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
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>	<p>3-302.11(A)(1)(a)* CRITICAL - Separation-Raw & raw RTE <i>[Whirlpool refrigerator: A container of raw hamburger patties was being stored directly above a package of ready to eat cut lettuce. Correction on site (COS)-raw product moved.]</i></p> <p>3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE <i>[GE refrigerator: Packages of raw bacon were being stored directly above a package of ready to eat sliced cheese. Correction on site (COS)-raw products moved.]</i></p>						
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
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>	<p>3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date <i>[East glass 3 door reach in cooler: A box of commercially prepared and opened hot dogs were found with no datemarking. The person in charge stated they were opened on Thursday, 9/27. GE refrigerator: Containers of commercially prepared and opened cottage cheese, and a buffet ham was found with no datemarking. The person in charge stated they were opened on Thursday, 9/27. Whirlpool refrigerator: A container of onsite prepared mashed potatoes, and a commercially prepared and opened cut lettuce was found with no datemarking. The person in charge stated the products were made and opened on Friday, 9/28. (COS)-labeled.]</i></p>						
22. Time as a public health control: procedures and record.		p
Consumer Advisory		Y	N	O	A	C	R

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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

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. .. p p ..

Fail Notes | 7-201.11(A)* *SWING - Separation, Storage-spacing/partitioning [NON-CRITICAL--A spray bottle of Mean Green cleaner was being store directly next to a container of clean utensils. (COS)-moved the toxic item.]*

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

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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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
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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
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35. Food properly labeled; original container. p

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

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
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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-
Critical items p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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 3 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 [The ceiling fan blades located in the dining room area have a debris buildup on them.]</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

<i>Fail Notes</i>	6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [There is no protective shielding for the light bulbs directly above the prep table.]</i>
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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>

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Footnote 1

Notes:

chili 179.5F/crock pot.

Footnote 2

Notes:

hot dogs 34.1F/east 3 door glass reach in cooler; hamburger patties 42.1F/whirlpool refrigerator; cottage cheese 41.6F/GE refrigerator.

Footnote 3

Notes:

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