

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: 4/11/2013 **Business ID:** 109626FE
Business: BEL VILLA INC

 213 US HWY 36
 BELLEVILLE, KS 66935

Inspection: 57002383
Store ID:
Phone: 7855278111
Inspector: KDA57
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/11/13	08:30 AM	10:30 AM	2:00	0:30	2:30	0	
Total:			2:00	0:30	2:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 12 Priority foundation(Pf) Violations0
 Certified Manager on Staff Certified Manager Present 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.

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).

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

		Y	N	O	A	C	R
Good Hygienic Practices							
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
6. Hands clean and properly washed.		..	p	p	..
<i>Fail Notes</i>	2-301.14(E)	<i>P - When to Wash Hands - After handling soiled equipment or utensils [The cook handled dirty dishes at the 3 vat sink then directly handled clean dishes out of the mechanical dishwasher with no handwash in between. Correction on site (COS)-educated.]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p	p	..
<i>Fail Notes</i>	3-301.11(B)	<i>P - No BHC w/ RTE food [The cook was handling ready to eat toast with her bare hands. (COS)-voluntary destruction]</i>					
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	p	..
<i>Fail Notes</i>	3-101.11	<i>P - Safe, Unadulterated, & Honestly Presented [There was mold growth on a container of diced tomatoes in the upright reach in cooler. (COS)-voluntary destruction.]</i>					
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
13. Food separated and protected.		..	p
<i>Fail Notes</i>	3-302.11(A)(1)(a)	<i>P - Separation-Raw & raw RTE food [A pan of raw beef was being store directly above a container of ready to eat diced tomatoes for fresh salads.]</i>					
	3-302.11(A)(1)(b)	<i>P - Separation-Raw & cooked RTE food [Packaged raw beef was being stored directly above ready to eat white gravy in the glass reach in cooler. A container of raw hamburgers were being stored directly above packaged ready to eat cheese in the small prep table. Pans of raw bacon were being stored directly on top of ready to drink bottles of beer in the walk in cooler.]</i>					
	3-302.11(A)(2)(b)	<i>P - Species Separation-separation in equipment [A pan of raw fish was being stored on top of a box of raw pork sausage rolls in the walk in cooler.]</i>					
14. Food-contact surfaces: cleaned and sanitized.		..	p
<i>Fail Notes</i>	4-602.11(E)(4)(b)	<i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [There is a debris buildup on the soda gun at the front register area.]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

Fail Notes | 3-403.11(D) | *P - Rapid Reheating PHF for Hot Holding-within 2 hours [Containers of chili 156.9F, taco meat 155.8F, and chicken noodle soup 152.6F were reheated to 135F in microwave, per the cook, then placed in the steam table over 2 hours ago to finish reheating to hot hold. The products did not reach 165F within 2 hours of starting the reheating process. (COS)-voluntary destruction.]*

18. Proper cooling time and temperatures. p

This item has Notes. See Footnote 2 at end of questionnaire.

19. Proper hot holding temperatures. p

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

20. Proper cold holding temperatures. p

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

21. Proper date marking and disposition. . . p

Fail Notes | 3-501.18(A)(1) | *P - RTE PHF, Disposition-discard if >7days at 41°F [Containers of smothered pork (prep date of 3/31), chili beans (prep date of 3/29), chicken enchilada (prep date of 4/3), pulled pork (prep date of 3/17), pico de gallo (prep date of 3/26), taco meat (prep date of 4/4), cooked green peppers (prep date of 3/30), cooked sausage (prep date of 4/1), baked potatoes (prep date of 3/30, and 3/23). All products held over 7 days and not discarded. (COS)-voluntary destruction.]*

3-501.18(A)(2) | *P - RTE PHF, Disposition-discard if in a container w/out a date [Containers of homemade salsa (4/6 prep date), hot dogs (unknown date), key lime pie (4/8 prep date), precooked sausage patties (4/8 prep date), cherry cheesecake, 2 possum pies with cream cheese, 2 coconut cream pies, raisin cream pie (4/9 prep date), and a jug of milk (4/9 prep date) were found with no datemarking. The person in charge stated when all products were made or opened.]*

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

Chemical	Y	N	O	A	C	R
----------	---	---	---	---	---	---

25. Food additives: approved and properly used. . . . p

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

Fail Notes | 7-201.11(B) | *P - Separation, Storage-chemicals above food, etc. [A jug of Murphy's oil soap was being store directly above a jug of salad dressing.]*

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan. . . p

Fail Notes | 3-502.12(A) | *P - ROP-Minimum 2 C. botulism and Listeria monocytogenes barriers [The facility is reduce oxygen packaging raw chicken with no approved HACCP plan from KDA. The facility will discontinue these operations until the plan is submitted and approved.]*

GOOD RETAIL PRACTICES						
-----------------------	--	--	--	--	--	--

Safe Food and Water	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

28. Pasteurized eggs used where required. . . . p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</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.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
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(B) <i>In-use utensil storage(non-PHF)-handles above food [The scoop handle in the sugar bin was being stored directly in the product. (COS)-pull the handle out.]</i>						
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 [A box of aluminum steam table pans were being stored directly on the floor in the back hallway.]</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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p
<i>Fail Notes</i> 4-101.11 <i>P - Utensils/food-contact surfaces of safe materials [Ready to eat dinner rolls, sliced ham, diced onions for salads, hot dogs, and raw chicken were being stored in direct contact with not for commercial food use Sterilite plastic containers.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean [There is a debris buildup on the fan covers in the walk in cooler, coke reach in cooler, and small reach in cooler north of the steam table.]</i>
-------------------	-------------	---

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

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

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [There is a hole in the ceiling of the on demand water system.]</i>
	6-501.12(A)	<i>Physical facilities clean [There are 10 old rodent droppings on the hot box located in the back hallway.]</i>

- | | | | | | | |
|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	Education Title #22	<i>Focus On Food Safety Manual (on the Website) [booklet given to the owner.]</i>
-----------------------------	---------------------	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

omelette 158.3F/grill.

Footnote 2

Notes:

hashbrowns 107.4F/cooler.

Footnote 3

Notes:

sausage gravy 168.5F/steam table.

Footnote 4

Notes:

cut lettuce 40.6F, and cottage cheese 40.3F/3 door reach in cooler; hot dogs 41.9F/glass reach in cooler; cooked sausage 36.7F/back refrigerator; milk 36.8F/pie reach in cooler; hot beef 36.9F/walk in cooler.

Footnote 5

Notes:

frozen foods stored and maintained as frozen.

Footnote 6

Notes:

200 parts per million quaternary ammonia in the wiping buckets.

Footnote 7

Notes:

3 vat sink not used during the inspection.

100 parts per million chlorine at the mechanical dishwasher.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 4/11/2013 **Business ID:** 109626FE
Business: BEL VILLA INC

Inspection: 57002383
Store ID:
Phone: 7855278111
Inspector: KDA57
Reason: 01 Routine

213 US HWY 36
 BELLEVILLE, KS 66935

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
04/11/13	08:30 AM	10:30 AM	2:00	0:30	2:30	0	
Total:			2:00	0:30	2:30	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 04/22/13

Inspection Report Number 57002383 Inspection Report Date 04/11/13

Establishment Name BEL VILLA INC

Physical Address 213 US HWY 36 City BELLEVILLE

Zip 66935

Additional Notes
and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/11/2013 **Business ID:** 109626FE
Business: BEL VILLA INC

213 US HWY 36
 BELLEVILLE, KS 66935

Inspection: 57002383
Store ID:
Phone: 7855278111
Inspector: KDA57
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/11/13	08:30 AM	10:30 AM	2:00	0:30	2:30	0	
Total:			2:00	0:30	2:30	0	

ACTIONS

Number of products Voluntarily Destroyed 9

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 cooked sausage Qty 1 Units Value \$

Description over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product baked potatoes Qty 2 Units Value \$

Description over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product chicken noodle Qty 1 Units Value \$

Description over 2 hours reheat to hot hold

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product chili Qty 1 Units _____ Value \$ _____

Description over 2 hours reheat to hot hold

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

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

Description over 2 hours reheat to hot hold

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product chicken enchilada Qty 1 Units _____ Value \$ _____

Description over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product pulled pork Qty 1 Units _____ Value \$ _____

Description over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product pico de gallo Qty 1 Units _____ Value \$ _____

Description over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product cooked green peppers Qty 1 Units _____ Value \$ _____

Description over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A