

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: 4/16/2013 **Business ID:** 115722FE
Business: BROKEN ARROW
 240 Main Street
 240 MAIN ST
 AURORA, KS 67417

Inspection: 57002391
Store ID:
Phone: 7854643007
Inspector: KDA57
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 04/16/13 | 12:50 PM | 01:55 PM | 1:05 | 0:50 | 1:55 | 0 | |
| Total: | | | 1:05 | 0:50 | 1:55 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes
 Priority(P) Violations 3 Priority foundation(Pf) Violations 0 Left App. No Lic. Approved Yes
 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

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

Y N O A C R
 p

This item has Notes. See Footnote 1 at end of questionnaire.

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 | .. |
| <i>Fail Notes</i> 3-302.11(A)(1)(b) <i>P - Separation-Raw & cooked RTE food [A package of raw bacon and a container of raw hamburger was being stored directly above ready to eat cheese. Correction on site (COS)-moved the raw products.]</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 | | | | | | |
| 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 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> | | | | | | |
| <i>Fail Notes</i> 3-501.16(A)(2)(a) <i>P - PHF Cold Holding-<41°F [A jug of milk was cold holding with an internal temperature of 48.9F. A package of bacon was cold holding with an internal temperature of 44.9F. A container of raw hamburger patties were cold holding with an internal temperature of 45.9F. All products were being stored in the kitchen whirlpool refrigerator and they have been in the refrigerator since last night. (COS)-voluntary destruction.]</i> | | | | | | |
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |
| Consumer Advisory | | | | | | |
| 23. Consumer advisory provided for raw or undercooked foods. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| Highly Susceptible Populations | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| <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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-204.112(B) <i>Integrated or affixed thermometer in equipment [There are no ambient thermometers located in the kitchen or dry storage refrigerator, and the glass 3 door reach in cooler.]</i> | | | | | | |
| 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 | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |
| Proper Use of Utensils | Y | N | O | A | C | R |
| 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 |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 4-101.11 <i>P - Utensils/food-contact surfaces of safe materials [Unpopped popcorn was being stored in direct contact with a not for commercial food use plastic Sterilite container. (COS)-moved to metal container.]</i> | | | | | | |

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

| | | | | | | |
|---|---|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

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|---|---|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

This item has Notes. See Footnote 6 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 grease buildup on the ventilation hood.]</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 | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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|--|---|----|----|----|----|----|
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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|---|---|----|----|----|----|----|
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

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|--|---|----|----|----|----|----|
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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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 | .. | .. | .. | .. | .. |
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| 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 |
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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:

The licensing inspection was passed with a completed application and all fees received at the Topeka Office. A 45-90 day follow up will be conducted at a later date.

Footnote 2

Notes:

roast beef 186.4F, brown gravy 179.6F, and mashed potatoes 169.7F/steam table.

Footnote 3

Notes:

raw hamburger patties 35.0F/3 door reach in cooler; fried chicken 40.7F, and chicken noodle soup 41.3F/dry storage refrigerator.

Footnote 4

Notes:

Burgers and Steaks.

Footnote 5

Notes:

ambient of the kitchen refrigerator was 41.9F

Footnote 6

Notes:

3 vat sink not used during the inspection.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/16/2013 **Business ID:** 115722FE
Business: BROKEN ARROW
 240 Main Street
 240 MAIN ST
 AURORA, KS 67417

Inspection: 57002391
Store ID:
Phone: 7854643007
Inspector: KDA57
Reason: 10 Licensing

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 04/16/13 | 12:50 PM | 01:55 PM | 1:05 | 0:50 | 1:55 | 0 | |
| Total: | | | 1:05 | 0:50 | 1:55 | 0 | |

ACTIONS

Number of products Voluntarily Destroyed 3

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 milk Qty 1 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product raw bacon Qty 1 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product raw hamburger patties Qty 1 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A