

**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:** 7/16/2013      **Business ID:** 106693FE  
**Business:** ACE'S BAR & GRILL

**Inspection:** 57002508  
**Store ID:**  
**Phone:** 7857362218  
**Inspector:** KDA57  
**Reason:** 01 Routine  
**Results:** Follow-up

402 MAPLE  
 AXTELL, KS 66403

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/13	11:00 AM	12:30 PM	1:30	0:10	1:40	0	
<b>Total:</b>			1:30	0:10	1:40	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification \_\_\_\_\_ Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 4 Priority foundation(Pf) Violations 0  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. \_\_\_\_\_  
 Certified Manager Present ..

**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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

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	Y	N	O	A	C	R		
<b>Good Hygienic Practices</b>								
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..		
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..		
<b>Preventing Contamination by Hands</b>								
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	..	..	..	..	..		
<b>Approved Source</b>								
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	..	..		
<b>Protection from Contamination</b>								
13. Food separated and protected.	..	p	..	..	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i> <i>[Walk in Cooler: A package of raw chicken was being stored directly on top of a box of raw beef steaks. Correction onsite (COS)-moved the raw chicken.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i> <i>[Walk in Cooler: A package of raw chicken was being stored directly on top of a box of raw beef steaks. Correction onsite (COS)-moved the raw chicken.]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..		
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	p	..	..	..		
<b>Potentially Hazardous Food Time/Temperature</b>								
16. Proper cooking time and temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..		
18. Proper cooling time and temperatures.	..	..	p	..	..	..		
19. Proper hot holding temperatures.	..	..	p	..	..	..		
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>								
20. Proper cold holding temperatures.	..	p	..	..	p	..		
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>								
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21. Proper date marking and disposition.	p	..	..	..	..	..		
22. Time as a public health control: procedures and record.	..	..	..	p	..	..		
<b>Consumer Advisory</b>								
	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	..	..	..	..	..
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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>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Containers of paint were being stored directly above clean glassware in the back storage room. ]</i>
	7-209.11	<i>Personal Care Items (Storage) EMPLOYEES shall store their PERSONAL CARE ITEMS in lockers or other suitable facilities. [Nail polish remover and Gold Bond lotion were being stored directly next to Lawry's seasoned salt and cooking ingredients. (COS)-removed the personal care items.]</i>

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.		p	..	..	..	..	..
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37. Contamination prevented during food preparation, storage and display.		p	..	..	..	..	..
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38. Personal cleanliness.		p	..	..	..	..	..
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39. Wiping cloths: properly used and stored.		..	p	..	..	..	..
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<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [No detectable quaternary ammonia sanitizer was found in the wiping cloth bucket located in the kitchen.]</i>
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Prevention of Food Contamination		Y	N	O	A	C	R
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 - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [Ready to eat cut lettuce and frozen french fries are being stored in non-food grade plastic Sterilite containers. (COS)-removed the products.]</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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>							
47. Non-food contact surfaces clean.		..	p	..	..	..	..
<i>Fail Notes</i>	4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is a debris buildup on the fan cover located in the walk in cooler. There is a water and mold accumulation in the keg reach in cooler. There is a grease buildup on the sides of the grill and fryers.]</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	..	..	..	..
<i>Fail Notes</i>	5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The water faucet constantly runs water at the kitchen handwashing sink when the knobs are in the off position.]</i>						
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>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered receptacle for sanitary napkins in the unisex and women's restrooms.]</i>						
<i>Fail Notes</i>	6-202.14 <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [There are no self closures on the men's and women's restroom doors.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.		p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.		..	p	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y   N   O   A   C   R
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<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.                  [There is a grease buildup on the floor under the kitchen equipment.                  There is a debris buildup on the ceiling tiles in the kitchen.]</i>
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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   "   "   "   "   "

EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #26   Hot and Cold Holding Sign</i>
	<i>Education Title #43   Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

KDA 48 was along for training purposes.

## **Footnote 2**

**Notes:**

chicken breast 198.6F/pan fryer; hamburger 201.7F/grill.

## **Footnote 3**

**Notes:**

corn 175.1F, mashed potatoes 177.1F, and chicken breast 176.3F/steam well.

## **Footnote 4**

**Notes:**

raw hamburger 38.1F/prep table; half and half 38.1F/keg reach in cooler; green beans 39.5F/walk in cooler;

## **Footnote 5**

**Notes:**

3 vat sink not used during the inspection

75 parts per million chlorine used at the mechanical dishwasher.

