

**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:** 11/8/2013      **Business ID:** 116826FE  
**Business:** AFTER FIVE SPORTS BAR AND GRILL  
 1826 M Street  
 1826 M STREET PO BOX 465  
 BELLEVILLE, KS 66935

**Inspection:** 57002624  
**Store ID:**  
**Phone:** 7855278182  
**Inspector:** KDA57  
**Reason:** 10 Licensing  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/08/13	08:00 AM	09:00 AM	1:00	0:30	1:30	0	
<b>Total:</b>			1:00	0:30	1:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   Yes    
 Priority(P) Violations   0   Priority foundation(Pf) Violations   1   Left App.   No   Lic. Approved   Yes    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   1600    
 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.	..	..	..	..	..	..

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

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..

<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
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<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
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|---|---------|
| 4. Proper eating, tasting, drinking, or tobacco use | .. .. . |
| 5. No discharge from eyes, nose and mouth.          | .. .. . |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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|--|----------------|
| 6. Hands clean and properly washed.  | .. .. .        |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. .. .        |
| 8. Adequate handwashing facilities supplied and accessible.                            | .. p .. . p .. |

<i>Fail Notes</i>	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [There is no hand soap at the bar hand wash sink. Correction on site(COS)-added.]</i>
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<b>Approved Source</b>	<b>Y N O A C R</b>
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|--|---------|
| 9. Food obtained from approved source.                                 | .. .. . |
| 10. Food received at proper temperature.                               | .. .. . |
| 11. Food in good condition, safe and unadulterated.                    | .. .. . |
| 12. Required records available: shellstock tags, parasite destruction. | .. .. . |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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|---|---------|
| 13. Food separated and protected.   | .. .. . |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | .. .. . |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. .. . |

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
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|---|---------|
| 16. Proper cooking time and temperatures.                   | .. .. . |
| 17. Proper reheating procedures for hot holding.            | .. .. . |
| 18. Proper cooling time and temperatures.                   | .. .. . |
| 19. Proper hot holding temperatures.                        | .. .. . |
| 20. Proper cold holding temperatures.                       | .. .. . |
| 21. Proper date marking and disposition.                    | .. .. . |
| 22. Time as a public health control: procedures and record. | .. .. . |

<b>Consumer Advisory</b>	<b>Y N O A C R</b>
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|--|-----------|
| 23. Consumer advisory provided for raw or undercooked foods. | p .. .. . |
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- This item has Notes. See Footnote 2 at end of questionnaire.***

<b>Highly Susceptible Populations</b>	<b>Y N O A C R</b>
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| 24. Pasteurized foods used; prohibited foods not offered. | .. .. . |
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<b>Chemical</b>	<b>Y N O A C R</b>
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|--|---------|
| 25. Food additives: approved and properly used.            | .. .. . |
| 26. Toxic substances properly identified, stored and used. | .. .. . |

<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
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|---|---------|
| 27. Compliance with variance, specialized process and HACCP plan. | .. .. . |
|---|---------|

<b>GOOD RETAIL PRACTICES</b>
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Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	p	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control. <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	p	..	..	..	..	..
32. Plant food properly cooked for hot holding.	..	..	..	..	..	..
33. Approved thawing methods used.	..	..	..	..	..	..
34. Thermometers provided and accurate.	p	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	..	..	..	..	..
38. Personal cleanliness.	..	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	..	..	..	..
40. Washing fruits and vegetables.	..	..	..	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	..	..	..	..	..
43. Single-use and single-service articles: properly used.	..	..	..	..	..	..
44. Gloves used properly.	..	..	..	..	..	..
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	..	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	..	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips. <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>	p	..	..	..	..	..
47. Non-food contact surfaces clean.	..	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices. <i>Fail Notes</i>   5-205.15(B)   <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The drain line for the mechanical dishwasher is exposed and not capped off.]</i>	..	p	..	..	..	..
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..

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<b>Physical Facilities</b>	Y	N	O	A	C	R
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52. Garbage and refuse properly disposed; facilities maintained.      ..   ..   ..   ..   ..   ..

53. Physical facilities installed, maintained and clean.      ..   p   ..   ..   ..   ..

<i>Fail Notes</i>	6-101.11(A)	<i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [The wood around the bar handwashing sink has not been painted or sealed rendering it non-absorbent. There is unfinished drywall located in the ceiling of the women's restroom. There is plywood flooring leading into the kitchen area.]</i>
	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [There is paint flaking off of the wall in the small kitchen dry storage room. ]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The basement area and floor has debris buildup on it along with the shelving.]</i>

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

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [The lightbulbs in the both kitchen dry storage rooms are not shielded.]</i>
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<b>Administrative/Other</b>	Y	N	O	A	C	R
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55. Other violations      ..   ..   ..   ..   ..   ..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [Hard copy given to the person in charge.]</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

The licensing inspection was passed with a completed application and fees already recieved at the Topeka Office. A 45-90 day inspection after licensing will be conducted at a later date.

## **Footnote 2**

**Notes:**

Steaks

## **Footnote 3**

**Notes:**

Ambient 32F/Kitchen whirlpool

## **Footnote 4**

**Notes:**

A 3 vat sink will be utilized for warewashing and they will use a chlorine based sanitizer. Test strips were provided.