

**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:** 4/30/2012      **Business ID:** 112542FR  
**Business:** RIVER BOTTOM RESTAURANT BAR & BOWL  
  
 100 MAIN  
 ATWOOD, KS 67730

**Inspection:** 58002066  
**Store ID:**  
**Phone:** 7856263373  
**Inspector:** KDA58  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/30/12	02:00 PM	03:21 PM	1:21	2:15	3:36	0	
<b>Total:</b>			1:21	2:15	3:36	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Sq. Footage \_\_\_\_\_  
 Insp. Notification Print      Critical Violations 6      Lic. Insp. \_\_\_\_\_  
 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 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
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>						
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>   3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw &amp; raw RTE [three lugs of wrapped raw ground beef in back room right side reach in cooler on wire shelf above closed bag of commercially packed chopped lettuce. COS = moved beef to loses shelf/bottom]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [gallon can opener cut blade with dried on food residue COS cleaned]</i>						
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	..	..	p	..
<i>Fail Notes</i>   3-501.14(A)(1)* <i>CRITICAL - Cooling PHF-135 to 70°F within the first 2 hours [five pounds of recently cooked taco meat place in two-door reachin cooler, as stated by cook, and plast wrapped sealed was observed at 112 at 2:15 pm. Retested at 106 at 2:30pm. This rate would not allow food to be cooled to 70 within a 2 hour time requirement. COS = achieved by setting up ice &amp; cold water bath to the top of the affected food and stiring. Rechecked in 15 minutes and staff was able to see a drop of nearly 20 degrees by this action.]</i>						
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.16(A)(2)(a)*	<b>CRITICAL - PHF Cold Holding-&lt;41°F</b> <i>[cut tomatoes @ top section of make table at 56-62, were cut at 11:00 am, COS=by quick freezer chill to bring back to 41 for cold hold. (unit is holding) well at 35.9 to 38.5 degree range in the bottom section. Lunch meats were stored in an unused portion of the steam table that allows slow heat transfer to the cold meats testing at 58 - 62 degree F, therefore COS was taken to quick chill freeze to point to bring back into the newly arranged cold hold unit to allow for storage there.]</i>
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21. Proper date marking and disposition. .. p .. .. p ..

<i>Fail Notes</i>	3-501.18(A)(2)*	<b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> <i>[open container of precooked chicken strips use for pizza preparations in lower portion of that make table with no date mark from Saturday. COS=marked container, still good till the 4th of May]</i>
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22. Time as a public health control: procedures and record. .. .. .. p .. ..

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 ..

<i>Fail Notes</i>	7-102.11*	<b>CRITICAL - Common Name, Working Containers</b> <i>[clear squirt bottle of liquid golden color, thought by food worker to be cooking oil, tested and he found it to be hand wash soap. COS=label bottle as hand soap.]</i>
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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	Y	N	O	A	C	R
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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 .. ..

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 .. .. ..

<i>Fail Notes</i>	3-501.15	<b>Proper cooling methods used for PHF</b> <i>[Per Cooling issue, the setting of the hot food in reach in cooler was not the proper method to use prior to storage for cold hold. COS with education]</i>
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32. Plant food properly cooked for hot holding. .. .. p .. ..

33. Approved thawing methods used. p .. .. ..

34. Thermometers provided and accurate. .. p .. .. ..

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	Y	N	O	A	C	R
<b>Food Temperature Control</b>						
<i>Fail Notes</i>   4-204.112(A) <i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [make table has no ambient air temperature device, -- Will get one for this unit.]</i>						
<b>Food Identification</b>						
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
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	..	..	..	..
<i>Fail Notes</i>   3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [No wipe rag stored in sanitizer. COS=Educated on easy set up of bucket.]</i>						
40. Washing fruits and vegetables.	..	..	p	..	..	..
<b>Proper Use of Utensils</b>						
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	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p	..	..	..	..	..
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	..	..	..	..	..
47. Non-food contact surfaces clean.	p	..	..	..	..	..
<b>Physical Facilities</b>						
48. Hot and cold water available; adequate pressure. <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	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>   6-501.16 <i>Mops allowed to air dry after use [damp mop head on pole setting on the floor not allowing it to air dry.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
<b>Administrative/Other</b>						
55. Other violations	p	..	..	..	..	..

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## EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

auto wash machine tested at 100 parts per million chlorine ok

## **Footnote 2**

### **Notes:**

refried beans at make table hot hold at 182, taco meat at 178 ok

## **Footnote 3**

### **Notes:**

hot water at hand sink 122 ok

