

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: 11/2/2011 **Business ID:** 105715FR
Business: BARNYARD CAFE

 605 MAIN
 ALTA VISTA, KS 66834

Inspection: 60001357
Store ID:
Phone: 7854995595
Inspector: KDA60
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/02/11	12:35 PM	02:10 PM	1:35	0:05	1:40	0	
Total:			1:35	0:05	1:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 4 Lic. Insp. No
 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

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	"	"	p	"

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
 [Open employee drink found on counter in the food preparation area.
 (corrected on site (cos)-removed)]

5. No discharge from eyes, nose and mouth. p

Preventing Contamination by Hands	Y	N	O	A	C	R
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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

Fail Notes | 6-301.11 *Handwash cleanser provided*
 [No hand soap at the handsink in the waitress station.]
 6-301.12 *Hand Drying Provision.*
 [No paper towels at the handsink in the waitress station.]

Approved Source	Y	N	O	A	C	R
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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
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13. Food separated and protected. p

14. Food-contact surfaces: cleaned and sanitized. . . p

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

Fail Notes | 4-602.11(E)(4)(b) **Non-PHF Food Contact Surface Cleaning Frequency-ice bins,**
 soda nozzles-to preclude mold/soil build up
 [Mold found on the inner ledge of the ice machine.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food. . . . p

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures. p

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

17. Proper reheating procedures for hot holding. . . . p

18. Proper cooling time and temperatures. . . . p

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 . . . p . .

Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out**
 a date
 [In the kitchen reach in cooler, no date marking on made on site
 gravy and chili. Owner stated the gravy was made on October 29
 and chili made on October 28th. (cos-dated)]

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

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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
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
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; 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
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p
<i>Fail Notes</i> 3-304.12(A) <i>In-use utensil storage-handles above top of food/container [Ice scoop stored with handle in contact with ice in the ice chest.]</i>						
3-304.12(C) <i>In-use utensil storage-on cleaned/sanitized surface [Ice scoop stored on top of ice machine on a non sanitized surface.]</i>						
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- Critical items	..	p
<i>Fail Notes</i> 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Chicken breeding stored in a non food grade container. (cos-removed into a food grade container)]</i>						

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Bottom shelf of the reach in cooler found with hamburger blood and debris. Non food contact surface of the mixer found with dried food debris.]</i> | | | | | | |

Physical Facilities	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 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>SWING - Plumbing system maintained in good repair [Critical-Waitress handsink drainage pipe leaking. Unable to use or water will run all over floor.]</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>Receptacle in women's toilet room covered [No covered trash can in the women's restroom.]</i> | | | | | | |
| 6-202.14 <i>Toilet rooms completely enclosed-self closing door [Restroom doors not self closing.]</i> | | | | | | |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean [Four old mice droppings found on floor near south wall in the back storage room. Grease and debris buildup found along base boards throughout kitchen.]</i> | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective shield on light above grill.]</i> | | | | | | |

Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided p
Material Distributed | *Education Title #10 Did You Wash 'Em Sign / Sticker*

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Footnote 1

Notes:

3-vat sink: 200 parts per million quaternary ammonia

Footnote 2

Notes:

Cooking/hamburger 188°F

Footnote 3

Notes:

stove top/chicken & noodles 204°F

Footnote 4

Notes:

kitchen reach in cooler/baked potatoes 36°F, chili 36°F
waitress reach in cooler/lemon merigue pie 37°F
salad bar/cut lettuce 42°F, chicken 39°F, cut tomatoes 39°F
make table/cut lettuce 41°F