

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: 6/19/2012 **Business ID:** 106693FR
Business: ACE'S BAR & GRILL

Inspection: 60001537
Store ID:
Phone: 7857362218
Inspector: KDA60
Reason: 01 Routine
Results: No Follow-up

402 MAPLE
 AXTELL, KS 66403

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/19/12	12:30 PM	02:10 PM	1:40	0:05	1:45	0	
Total:			1:40	0:05	1:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 3 Lic. Insp. No

Sent Notification To _____

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

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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	p	..
<i>Fail Notes</i> 6-301.11 <i>Handwash cleanser provided [No hand soap at the main handsink in the kitchen. (corrected on site (cos)-supplied)]</i>						
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
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-602.12(B) <i>Microwaves-cavities and door seals once every 24 hours [Dried food debris found on the inside top of microwave. Owner did not know when the inside top was last 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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [Located on the counter, raw hamburger 51F. (cos-moved to reach in cooler)]</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [In the make table, no date marking on opened commercially processed turkey. Employee stated the turkey was opened Friday June 15th. In the make table, no date marking on cooked on site mushrooms with sauce. Employee stated the mushrooms were cooked on Saturday June 16th. In the walk in cooler, no date marking on cooked on site gravy and taco meat. Employee stated they were cooked on Saturday June 16th. (cos-dated the food items)]</i>						
22. Time as a public health control: procedures and record.	p

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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 " " " " "

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 " " " " "

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

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 " " " " "

32. Plant food properly cooked for hot holding. " " p " " "

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

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

Fail Notes | 4-204.112(B) *Integrated or affixed thermometer in equipment
[No thermometer in the pepsi reach in cooler by salad bar.]*

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container. " p " " p "

Fail Notes | 3-302.12 *Food storage containers identified with common name of food
[No common name on a bottle of clear liquid. Employee stated the liquid was water. No common name on a container with a white substance. Employee stated thr white substance was sugar. (cos-labeled bottle and container)]*

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons. p " " " " "

37. Contamination prevented during food preparation, storage and display. " p " " p "

Fail Notes | 3-305.11(A)(3) *Food stored 6" above floor
[Box of ice cream cones stored on floor near ice cream machine. (cos-moved cones onto a crate)]*

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
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41. In-use utensils: properly stored. " p " " p "

Fail Notes | 3-304.12(B) *In-use utensil storage(non-PHF)-handles above food
[In the food storage room, one cup with no handle found in direct contact with the bacon bits. (cos-removed cup with no handle)]*

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Proper Use of Utensils	Y N O A C R
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| 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
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| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Critical items | .. p .. . p .. |
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<i>Fail Notes</i>	4-101.11*	<i>CRITICAL - Utensils/food-contact surfaces of safe materials [In the reach in freezer, french fries stored in a non food grade container. In the make table, commercially processed jalapenos stored in a non food grade container. (cos-employee lined the containers with a food grade bag then placed food into the lined containers)]</i>
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| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical items | p |
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| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. p |
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<i>Fail Notes</i>	4-302.14	<i>Sanitizer test kit [No chlorine test strips to test sanitizer levels at the commercial dishmachine.]</i>
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| 47. Non-food contact surfaces clean. | p |
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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 |
| 49. Plumbing installed; proper backflow devices. | p |
| 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 [In the backroom, no covered trash can in the unisex restroom.]</i>
	6-202.14	<i>Toilet rooms completely enclosed-self closing door [Restroom doors not self closing.]</i>

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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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<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean [In the storage room, food and debris found on the floor below the food storage racks. Accumulation of dust found on the ceiling near vent.]</i>
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| 54. Adequate ventilation and lighting; designated areas used. | p |
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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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date</i>	<i>Marking</i>
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Footnote 1

Notes:

Dishmachine: 50 parts per million chlorine

Footnote 2

Notes:

cooking/hamburger 195°F

Footnote 3

Notes:

steam table/chicken 137°F, gravy 160°F

Footnote 4

Notes:

walk in cooler/mashed potatoes 38°F, gravy 38°F
make table/ham 40°F, cooked mushrooms 40°F
pepsi reach in cooler/ranch dressing 43°F
salad bar/cut lettuce 43°F, cottage cheese 41°F, pea salad 42°F
beer cooler/ambient 39°F