

**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:** 11/12/2014      **Business ID:** 106693FE  
**Business:** ACE'S BAR & GRILL

**Inspection:** 60002091  
**Store ID:**  
**Phone:** 7857362218  
**Inspector:** KDA60  
**Reason:** 01 Routine  
**Results:** Follow-up

402 MAPLE  
 AXTELL, KS 66403

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/12/14	10:55 AM	01:50 PM	2:55	0:10	3:05	0	
<b>Total:</b>			2:55	0:10	3:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   4   Priority foundation(Pf) Violations   4    
 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.

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

**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>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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	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	..	..	p	..
<i>Fail Notes</i>   5-205.11(B) Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [In the kitchen, there was a water pitcher stored in the main handwashing sink. The water pitcher was stored over the drain. (corrected on site (cos)-pitcher removed from the handsink.)]						
<b>Approved Source</b>						
9. Food obtained from approved source.	..	p	..	..	p	..
<i>Fail Notes</i>   3-201.11(C) Pf - PACKAGED FOOD shall be labeled as specified in LAW. [In the reach in freezer, there was 5 packages of raw beef liver with no labeling. Employee stated the owner of Frankfort Locker gave him the livers to use in his restaurant. (cos-owner voluntarily destroyed)]						
10. Food received at proper temperature.	..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.	..	p	..	..	p	..
<i>Fail Notes</i>   3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the walk in cooler, there was mold on the caramel sundae syrup in the lid portion of the bottle. (cos-caramel syrup voluntarily discarded)]						
12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	p	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.18(A)(1)	<p><i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[In the make table, one package of opened commercially processed deli turkey dated 10/30 and made on-site spinach artichoke dip dated 11/3. Both items held over 7 days. In the walk in cooler, made on-site pasta sauce with meat dated 10/15 and cooked noodles 11/1. Both items held over 7 days. (cos-employee voluntarily discarded turkey, dip, pasta and noodles)]</i></p>
	3-501.18(A)(2)	<p><i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[In the make table, no date marking on opened commercially processed diced ham, sliced ham, diced chicken, and boiled eggs. Employee stated the diced and sliced ham was opened on 11/6, and chicken and boiled eggs opened on 11/8. In the walk in cooler, no date marking on made on-site gravy. Employee stated it was made on 11/8. In the beer cooler, no date marking on an opened container of half and half. Employee stated the half and half was opened on 11/8. (cos-food items dated)]</i></p>

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	..	..	..	..	..
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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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Fail Notes	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[In the mop sink room, no common name on a working bottle that holds a clear liquid. Employee stated the clear liquid was Ice Machine Cleaner. In the kitchen by the three compartment sink, no common name on a plastic container that holds a clear liquid. Employee stated the liquid was sanitizer. (cos-both cleaners labeled with common name by owner)]</i></p>
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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	..	..
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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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						
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.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<i>Fail Notes</i>   3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i> <i>[In the kitchen, one bag of onions were stored on the floor.]</i>					
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	p	..	..	..	..
<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.</i> <i>[No detectable sanitizer in the wiping cloth bucket located by the three compartment sink.]</i>					
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	..	..	..	..
<i>Fail Notes</i>   4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i> <i>[Below the food preparation table, there are containers with utensils stored that are not inverted with the food contact surface facing upward.]</i>					
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	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<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. [In the kitchen by the grill area, there is a non-food grade putty knife used as a spatula in contact with ready to eat hamburgers. The employee was using the large putty knife to flip hamburgers. (cos-employee removed the putty knife from the cooking area and started using a food grade spatula)]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..
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***This item has Notes. See Footnote 7 at end of questionnaire.***

<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No quaternary ammonia test strips available during the inspection.]</i>
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47. Non-food contact surfaces clean.	..	p	..	..	..	..
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<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. [In the kitchen next to the ice cream machine, there was dried food debris on the base of the mixer. In the walk in cooler, there was mold and dust build-up on the ceiling in front of the fan. In the bar area, there was sludge build-up in the soda gun holder.]</i>
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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	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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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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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
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #05</i>	<i>Clean Plate Sign</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Accompanied by KDA90

## **Footnote 2**

**Notes:**

cooking/hamburger 171.8F

## **Footnote 3**

**Notes:**

stove top/chicken and noodles 188.1F

## **Footnote 4**

**Notes:**

steam table/chicken and noodles 167.7F

stove top/chili 208.2F

## **Footnote 5**

**Notes:**

make table/taco meat 37.8F

walk in cooler/gravy 36.3F

bar Pepsi reach in cooler/ambient 35.1F

beer cooler/half & half 36.7F

Pepsi reach in cooler/ranch dressing 42.2F

salad bar/pasta salad below 40.0F

## **Footnote 6**

**Notes:**

Food in freezers are all kept frozen

## **Footnote 7**

**Notes:**

Three compartment sink not set up

Commercial dishmachine: 100 parts per million chlorine

chlorine test strips available



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/12/2014      **Business ID:** 106693FE  
**Business:** ACE'S BAR & GRILL

402 MAPLE  
 AXTELL, KS 66403

**Inspection:** 60002091  
**Store ID:**  
**Phone:** 7857362218  
**Inspector:** KDA60  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/12/14	10:55 AM	01:50 PM	2:55	0:10	3:05	0	
Total:			2:55	0:10	3:05	0	

**ACTIONS**

Number of products Voluntarily Destroyed   6  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Caramel Syrup Qty 0.25 Units contai Value \$           

Description mold on caramel syrup

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Beef livers Qty 5 Units packa Value \$           

Description no labeling on packaging

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Turkey Qty 1 Units lbs Value \$           

Description Held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product Spinach dip Qty 1 Units lbs Value \$ \_\_\_\_\_

Description held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product pasta sauce Qty 1 Units lbs Value \$ \_\_\_\_\_

Description held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product noodles Qty 1 Units lbs Value \$ \_\_\_\_\_

Description held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A