

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: 5/26/2011 **Business ID:** 108338FR
Business: FEASTER'S BISTRO

Inspection: 66001724
Store ID:
Phone: 7855940519
Inspector: KDA66
Reason: 03 Complaint
Results: No Follow-up

519 AMES
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/26/11	10:30 AM	12:45 PM	2:15	0:00	2:15	0	
Total:			2:15	0:00	2:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 5 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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</i> [No soap at the hand sink in the ware wash room.]						
6-301.12 <i>Hand Drying Provision.</i> [No paper towels at the hand sink in the kitchen.]						

Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-201.11(A)* <i>CRITICAL -Food from approved source</i> [3.202.11(E). Tubes of ground beef were delivered by Sysco to the restaurant and left on the side walk outside the building unattended for approx 1 hour. There was no temperature control. cos - refrigerated in the restaurant.]						
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i> 3-101.11* <i>CRITICAL - Safe, Unadulterated, & Honestly Presented</i> [vacuum packed salmon was received frozen then thawed in packaging without being exposed to the air. cos - discarded.]						
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
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
19. Proper hot holding temperatures.	p
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> [Sliced tomato 60/salad mt, garlic in oil 47, milk 45/ric. cos - discarded tomato and garlic. Unopened milk cooled to 41.]						
3-501.16(B) <i>CRITICAL - Raw shell eggs stored in refrigerated equipment with ambient air temperature of 45 °F or less</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p

Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	p	p	..
<i>Fail Notes</i> 3-603.11* <i>CRITICAL -Consumer Advisory for Raw or Undercooked Food</i> [No consumer advisory provided on the menu or by other communication. cos - added advisory to the menu.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

Fail Notes | 4-301.11 *SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Non critical. The smaller salad make table does not cool to 41 or colder, however no phf are stored in the mt.]*

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(A) *Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometer to test for air temp in the make table.]*

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

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 p ..

Fail Notes | 6-501.111(C)* *CRITICAL - Effective pest control measures in place [A single live fruit fly is seen flying in the bar area. Pest control is monthly. cos - killed the fruit fly.]*

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

Fail Notes | 3-305.11(A)(3) *Food stored 6" above floor [Bag of onions stored directly on the floor in the kitchen.]*

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

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

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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
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> 4-602.13 <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [Cabinets of the fryer and grills have a buildup of grease and food debris.]</i>						

Physical Facilities	Y	N	O	A	C	R
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 [No cover on the trashcan in the womens bathroom.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	p
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 shield on the bulb in the bar.]</i>						
6-303.11() <i>Lighting intensity adequate in food prep, storage & service areas [Bulbs in the exhaust hood over the grill are burned out so that lighting is insufficient.]</i>						

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #09 Did You Wash 'Em Flier*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

ground beef 42/ received outside unattended (see notes)
all temps in fahrenheit
cos = corrected on site.

Footnote 2

Notes:

shellfish 41, squid 41/ric
heavy cream 40/small refig
artichoke dip 39/small ric
mash potato 39, roast beef 39, rice 39, tomato 38, pepperoni 37, potato salad 37/cooks mt
half and half 37, cheese cake 38/soda cooler.

VOLUNTARY DESTRUCTION REPORT

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Business: FEASTER'S BISTRO

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Inspector: KDA66
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ACTIONS

Number of products Voluntarily Destroyed 2

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 salmon Qty 2 Units lbs Value \$ 20

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product _____ Qty _____ Units _____ Value \$ _____

Description

Reason Product Destroyed _____ Method Product Destroyed _____

Disposal Location _____ Embargo Hold Tag # N/A