

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> [Employee drinking from an open cup while in the kitchen handling food. cos - used lid on cup.]						
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	p	..
<i>Fail Notes</i> 2-301.14(D)* <i>CRITICAL - When to Wash Hands - After coughing, sneezing, or using tobacco, eating or drinking</i> [Employee drank from an open cup then handled clean utensils without a hand wash between. cos - washed hands.]						
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	p	..
<i>Fail Notes</i> 3-101.11* <i>CRITICAL - Safe, Unadulterated, & Honestly Presented</i> [Bottle of vodka has dead fruit fly in the vodka. 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	p	..
<i>Fail Notes</i> 4-501.114(A)* <i>CRITICAL - Chemical Sanitization-Chlorine concentration</i> [No detectible sanitizer in the wash machine. Not able to correct on site.]						
4-702.11* <i>CRITICAL - Sanitizing Before Use After Cleaning</i> [Utensils are not sanitized after cleaning and before use. cos - Sanitized all food contact utensils and equipment in the 3 compartment sink.]						
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	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F</i> [Baked beans 125/steam table. brisket 123/warming cabinet. cos - reheated to 165.]						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
 [Cooked ham and cooked beef have no date mark. PIC does not know when foods were cooked. cos - discarded.]

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 . .

Fail Notes | 7-102.11* **CRITICAL - Common Name, Working Containers**
 [Spray bottle of liquid identified as cleaner by the PIC is not labeled. cos - labeled.]

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

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 | 6-202.15(D)(1)* **SWING - Outer openings protected-16 mesh to 1 inch screens**
 [Critical. The back door to the outside is open. cos - closed.]
 6-501.111(C)* **CRITICAL - Effective pest control measures in place**
 [2-5 fruit flies in the air at the bar. Schwartz provides pest control monthly.]

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
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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 |

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 |
| 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 |

Physical Facilities	Y N O A C R
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| 48. Hot and cold water available; adequate pressure. | . . p . . . p . |
| <i>Fail Notes</i> 5-103.12* CRITICAL - Water Pressure
[there is no cold water provided at the kitchen handsink. cos - fixed by plumber.] | |
| 49. Plumbing installed; proper backflow devices. | |
| <i>Fail Notes</i> 5-202.13* CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture
[The spray head hangs below the flood rim at the ware wash machine. Not able to correct on site.] | |
| 50. Sewage and waste water properly disposed. | p |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | . . p |
| <i>Fail Notes</i> 5-501.17 Receptacle in women's toilet room covered
[No lid on the trash receptacle in the womens bath.] | |
| 52. Garbage and refuse properly disposed; facilities maintained. | . . p |
| <i>Fail Notes</i> 5-501.115 Refuse areas & enclosures maintained clean
[Grease from the outside smoker drips on the ground and runs along the ground.] | |
| 5-501.19() Refuse storage areas located separate from food/utensils/equipment & not creating a nuisance
[Grease creates a nuisance and pest attractant within close proximity of the outdoor meat smoker.] | |
| 53. Physical facilities installed, maintained and clean. | p |
| <i>Fail Notes</i> 6-201.11 Floors/walls/ceilings smooth & easily cleanable | |
| 54. Adequate ventilation and lighting; designated areas used. | p |

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

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| <i>Material Distributed</i> | Education Title #09 | Did You Wash 'Em Flier |
| | Education Title #22 | Focus On Food Safety Manual (on the Website) |

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Footnote 1

Notes:

pulled pork 150, rib tips 155, chicken 165, cheesy potato 167, chopped beef 180, pork 148/hot hold
all temps in fahrenheit
cos = corrected on site.

Footnote 2

Notes:

baked beans 37, cheesy potato 37, beef 38, ham 38, turkey roast 40/wic

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/26/2011 **Business ID:** 96492FR
Business: HICKORY CREEK BAR-B-QUE

711 HIGH ST
 BALDWIN, KS 66006

Inspection: 66001725
Store ID:
Phone: 7855947427
Inspector: KDA66
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/26/11	01:30 PM	04:00 PM	2:30	0:00	2:30	0	
Total:			2:30	0:00	2:30	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 vodka Qty 1 Units gal Value \$ 15

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A