

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: 7/14/2011 **Business ID:** 96492FR
Business: HICKORY CREEK BAR-B-QUE

Inspection: 66001817
Store ID:
Phone: 7855947427
Inspector: KDA66
Reason: 02 Follow-up
Results: No Follow-up

711 HIGH ST
 BALDWIN, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/14/11	03:00 PM	03:34 PM	0:34	1:00	1:34	0	
Total:			0:34	1:00	1:34	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 711 HIGH ST City BALDWIN
 Zip 66006
 Owner HICKORY CREEK BAR-B-QUE License Type FSR
 Risk Category RAC# 05 High Risk RAC/Size Confirmed Sq. Footage _____
 Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 2 Lic. Insp. No
 Address Verified

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					

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

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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
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
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
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F</i>						
21. Proper date marking and disposition.	..	p
<i>Fail Notes 3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Cooked brisket/wic has no date mark on the package. corrected on site - discarded. (PIC said that the food was personnel food),]</i>						
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
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

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Chemical	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [NON critical. Door at the back of the building has a 1/4" gap at the bottom.]</i>						
6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [2-3 live fruit flies in the air at the bar. Facility is using glue traps, attractants, and vinegar traps to reduce fly populations. cos - swat and kill flies, then clean and sanitize the contaminated area.]</i>						
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
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
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

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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
52. Garbage and refuse properly disposed; facilities maintained.	..	p
<i>Fail Notes</i> 5-501.115 <i>Refuse areas & enclosures maintained clean [Grease drips from the oven and runs onto the ground.]</i>						
53. Physical facilities installed, maintained and clean.	p
54. Adequate ventilation and lighting; designated areas used.	p
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*

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Footnote 1

Notes:

Facility is closed to the public for the month of July 2011 until re-opening the first Thursday of August. The PIC was cleaning up at the time of inspection.

Footnote 2

Notes:

brisket 40, beef 40/wic