

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: 9/8/2011 **Business ID:** 112249FR
Business: MOOSE'S BACKWOODS BBQ
 MU 5285
 904 N 500TH RD
 BALDWIN CITY, KS 66006

Inspection: 66001918
Store ID:
Phone: 7856916757
Inspector: KDA66
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/08/11	09:40 AM	10:30 AM	0:50	0:10	1:00	0	
Total:			0:50	0:10	1:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 7 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

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.

Fail Notes | 2-102.11* **CRITICAL - Demonstration**
 [More than 6 critical violations does not demonstrate knowledge of food safety.]

Employee Health

Y N O A C R

2. Management awareness; policy present. p " " " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Employee Health	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 5-205.11(A) <i>Handsink Accessible</i> <i>[Pan is placed over the top of the handsink basin.]</i>						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	p	p	..
<i>Fail Notes</i> 3-201.11(B)* <i>CRITICAL - No food from a private home</i> <i>[Cheesy potatos and homemade potato salad is made in the PIC's private home kitchen. cos - take the food back home.]</i>						
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	p	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> <i>[Live flies are landing on and walking across food contact prep surfaces of tables, countertops, and equipment. cos - cleaned and sanitized.]</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
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p	..
<i>Fail Notes</i> 3-501.14(A)(2)* <i>CRITICAL - Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)]</i> <i>[Cooked pork 53/refrigerator. Cooked beef 49/refrig PIC said that the pork and beef were cooked last night, placed on ice, then placed into a refrigerator. cos - discarded.]</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> <i>[Potato salad 49/refrig (some potato salad containers). cos - cooled to 41 or colder.]</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	þ
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	þ
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	þ
26. Toxic substances properly identified, stored and used.	þ
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	þ
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	þ
29. Water and ice from approved source.	þ
30. Variance obtained for specialized processing methods.	þ
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	þ
32. Plant food properly cooked for hot holding.	þ
33. Approved thawing methods used.	þ
34. Thermometers provided and accurate.	..	þ
<i>Fail Notes</i> 4-204.112(B) <i>Integrated or affixed thermometer in equipment [No thermometer in the refrigerator to measure ambient air temperature.]</i>						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	þ
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	þ	þ	..
<i>Fail Notes</i> 6-202.15(D)(1)* <i>SWING - Outer openings protected-16 mesh to 1 inch screens [Critical No screens on the right side of the trailer where food is being served. The left side of the trailer has screens. No screen on the walk door into the kitchen of the MU.]</i>						
6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [10-15 live house flies in the kitchen of the MU landing on walls, windows, equipment, and countertops. PIC has a flyswatter and glue strips. cos - swat flies then clean and sanitize the contaminated area.]</i>						
37. Contamination prevented during food preparation, storage and display.	þ
38. Personal cleanliness.	þ
39. Wiping cloths: properly used and stored.	þ
40. Washing fruits and vegetables.	þ
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	þ
42. Utensils, equipment and linens: properly stored, dried and handled.	þ

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-302.14 Sanitizer test kit
[No test strips to measure sanitizer amounts in water.] | .. | p | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-601.11(C) Nonfood contact surfaces of equipment clean
[Flies landing on and walking across surfaces.] | .. | p | .. | .. | .. | .. |

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 | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

- | | | | |
|-----------------------------|--|----------------------------|--|
| <i>Material Distributed</i> | | <i>Education Title #09</i> | <i>Did You Wash 'Em Flier</i> |
| | | <i>Education Title #10</i> | <i>Did You Wash 'Em Sign / Sticker</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Mobile unit is parked on High Street in Baldwin.

Preparing and serving BBQ meats, cheesy potatoes, homemade potato salad, and drinks.

Approved Abbreviations

cos - corrected on site

PHF - Potentially Hazardous Food

ST - Steam Table

MT - Make Table

RCP - Risk Control Plan

VD - Voluntary Destruction

NC - Non Critical Violation

PPM - Parts Per Million

mos - made on site

RTE - Ready To Eat

WIC - Walk-In Cooler

RIC - Reach-in Cooler

HH - Hot Holding

NONC - Notice of Non Compliance

VC - Voluntary Closure

PIC - Person In Charge

QT - Quaternary Compounds

F - Fahrenheit

WIF - Walk-In Freezer

RIF - Reach-in Freezer

BHC - Bare Hand Contact

CI - Chlorine

Footnote 2

Notes:

cheesy potatoes 149/countertop

Footnote 3

Notes:

potato salad 43/refrig (some containers are 43).

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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 BALDWIN CITY, KS 66006

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 09/19/11

Inspection Report Number 66001918 Inspection Report Date 09/08/11

Establishment Name MOOSE'S BACKWOODS BBQ

Physical Address 904 N 500TH RD City BALDWIN CITY
MU 5285 Zip 66006

Additional Notes and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 9/8/2011 **Business ID:** 112249FR
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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 pork Qty 7 Units lbs Value \$ 20

Description

Reason Product Destroyed Adulterated Method Product Destroyed _____

Disposal Location Firm Embargo Hold Tag # N/A

2. Product beef Qty 4 Units lbs Value \$ 15

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A