



# 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	..	..	p	..
<i>Fail Notes</i>   3-301.11(B)* <b>CRITICAL - No BHC w/ RTE food</b> [The cook handled fried french fries and buns with his bare hands. cos - discarded the fries. ]						
8. Adequate handwashing facilities supplied and accessible.	..	p	..	..	..	..
<i>Fail Notes</i>   6-301.12 <b>Hand Drying Provision.</b> [No hand drying provisions at the hand sink in the warewash area.]						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	p	..	..	p	..
<i>Fail Notes</i>   3-201.11(A)* <b>CRITICAL -Food from approved source</b> [Home made pies are prepared at the high school kitchen by a person not licensed. cos - pies sent home.]						
10. Food received at proper temperature.	..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.	..	p	..	..	p	..
<i>Fail Notes</i>   3-101.11* <b>CRITICAL - Safe, Unadulterated, &amp; Honestly Presented</b> [Milk has foul odor. Bloody Mary mix has heavy mold growth on top. Celery is wilted and spoiled. Lemons are dried out and spoiled/in RIC at bar. Pre-packaged chips and snacks are on the outside sidewalk contaminated by rain and environmental factors. 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	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(a)* <b>CRITICAL - Separation-Raw &amp; raw RTE</b> [Raw eggs and raw bacon are stored over salad lettuce and salad greens. cos - moved eggs. ]						
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	..
<i>Fail Notes</i>   3-403.11(D)* <b>CRITICAL - Rapid Reheating PHF for Hot Holding-within 2 hours</b> [Pulled pork 142/hot hold. At 11:30am pulled pork was placed from cooler into hot hold according to the PIC. At 1:50pm the pulled pork temped at 142. cos - discarded. ]						
18. Proper cooling time and temperatures.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.14(A)(2)* <b>CRITICAL - Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)]</b> [Cooked pasta 46/mt. PIC said that the pasta was cooked last night and left in the cooler overnight. Pasta was 46 more than 8 hours later. cos - discarded. ]						

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<b>Potentially Hazardous Food Time/Temperature</b>	Y   N   O   A   C   R
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19. Proper hot holding temperatures. p   "   "   "   "   "

***This item has Notes. See Footnote 2 at end of questionnaire.***

20. Proper cold holding temperatures. p   "   "   "   "   "

***This item has Notes. See Footnote 3 at end of questionnaire.***

21. Proper date marking and disposition. "   p   "   "   p   "

*Fail Notes* | 3-501.18(A)(2)\* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**  
*[Ricotta cheese, ham, and hot ham all commercially prepared and in opened container has no date mark/ric. Vegetable soup, cooked rice, pot pie, cooked ham have no date mark. PIC said that these foods were cooked last Thursday. cos - dated according to the PICs directions. ]*

22. Time as a public health control: procedures and record. "   "   "   p   "   "

<b>Consumer Advisory</b>	Y   N   O   A   C   R
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23. Consumer advisory provided for raw or undercooked foods. "   p   "   "   "   "

*Fail Notes* | 3-603.11\* **CRITICAL -Consumer Advisory for Raw or Undercooked Food**  
*[Facility cooks eggs and steaks to order. No advisory is provided to the customer. ]*

<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
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24. Pasteurized foods used; prohibited foods not offered. "   "   "   p   "   "

<b>Chemical</b>	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* | 7-201.11(B)\* **CRITICAL - Separation, Storage-chemicals above food, etc.**  
*[Spray bottle of sanitizer is set on top of the food make table over food. cos - moved sanitizer. ]*

<b>Conformance with Approved Procedures</b>	Y   N   O   A   C   R
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27. Compliance with variance, specialized process and HACCP plan. "   "   "   p   "   "

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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   "   "

<b>Food Temperature Control</b>	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   "   "   "   "

*Fail Notes* | 4-204.112(B) **Integrated or affixed thermometer in equipment**  
*[Coolers do not have thermometers to test for air temp. ]*

<b>Food Identification</b>	Y   N   O   A   C   R
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35. Food properly labeled; original container. p   "   "   "   "   "

<b>Prevention of Food Contamination</b>	Y   N   O   A   C   R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	..	..	..	..
<i>Fail Notes</i>   6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Critical. Door to the outside from the bar has 1/4" gap on the side and bottom. Gap in the wall to the outside from the basement is 2". ]</i>						
6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [4-5 fresh mouse droppings on the floor in the corner of the bar. Facility uses a contract pest control company.]</i>						
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<i>Fail Notes</i>   3-305.11(A)(3) <i>Food stored 6" above floor [Tortillas are lying on the floor next to the make table in the kitchen. ]</i>						
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	..	..	..	..
<i>Fail Notes</i>   4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [Single service cups are stored on the floor in the kitchen.]</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- Critical items	..	p	..	..	..	..
<i>Fail Notes</i>   4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Tomatoes are stored in a plastic pail labeled for kitty litter. Cut lettuce and leafy greens are stored in plastic trash bags. cos - put foods in food grade containers. ]</i>						
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	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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 [Cooler racks, shelves, Stove, oven, and equipment has a buildup of grease and dried food. ]</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>   6-202.14 <i>Toilet rooms completely enclosed-self closing door [No self closer on the toilet room doors. ]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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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 kitchen.]</i> 6-303.11() <i>Lighting intensity adequate in food prep, storage &amp; service areas [Bulbs are burned out in the kitchen.]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	8-304.11(A) <i>Post the license in a location in the Food Establishment [License is not available for posting.]</i>
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EDUCATIONAL MATERIALS
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The following educational materials were provided p

*Material Distributed* | *Education Title #22* *Focus On Food Safety Manual (on the Website)*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

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

Cl - Chlorine

Joint inspection with Amber Barham.

Melange Apron dba Feaster's Bistro.

## **Footnote 2**

### **Notes:**

pulled pork 147/hot hold

## **Footnote 3**

### **Notes:**

feta cheese 35, blue cheese 40/mt south side

Ricotta cheese 39, ham 39, blue cheese 39/mt ware wash room

## **Footnote 4**

### **Notes:**

Facility has no sanitizer for the ware wash machine but tell me that sanitizer is on order.



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 10/27/2011      **Business ID:** 108338FR  
**Business:** FEASTER'S BISTRO

519 AMES  
 BALDWIN CITY, KS 66006

**Inspection:** 66002002  
**Store ID:**  
**Phone:** 7855940519  
**Inspector:** KDA66  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/27/11	11:00 AM	03:00 PM	4:00	0:05	4:05	0	
Total:			4:00	0:05	4:05	0	

**ACTIONS**

Number of products Voluntarily Destroyed   4  

**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   pulled pork   Qty   5   Units   lbs   Value \$   10  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Landhill  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   lime   Qty   1   Units   lbs   Value \$   1  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Dumpster  

Disposal Location   Firm   Embargo Hold Tag #   N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

3. Product celery Qty 1 Units lbs Value \$ 1

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

4. Product milk Qty 1 Units gal Value \$ 2

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A