

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: 4/12/2012 **Business ID:** 113476FR
Business: MONI'S

Inspection: 66002266
Store ID:
Phone: 7854182275
Inspector: KDA66
Reason: 12 Expired License
Results: No Follow-up

711 HIGH ST
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/12/12	04:30 PM	06:30 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category	<u>RAC# 06 High Risk</u>	Updated Sq. Footage	_____
Insp. Notification	<u>Print</u>	Critical Violations	<u>3</u> Lic. Insp. <u>Yes</u>
		Left App.	_____ Lic. Approved <u>Yes</u>
	Address Verified <u>p</u>		

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p

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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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>	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	p	..
<i>Fail Notes</i> 3-302.11(A)(2)(b)* <i>CRITICAL - Species Separation-separation in equipment [Raw beef steaks are stored over raw fish in the wic. cos - moved the fish.]</i>						
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 [The can opener blade has a buildup of dried food on the blade. cos - cleaned.]</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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	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 4 at end of questionnaire.</i>	p
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F [chili 118.2/pot on stove. cos - reheated to 165, held hot at 135.]</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>	..	p	p	..
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Opened commercial package of german potato salad has no date mark. cos - discarded. Cooked ham is dated 3-27, PIC said that the ham was frozen then thawed but does not know the thaw date. cos - discarded.]</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

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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
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
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
Physical Facilities	Y	N	O	A	C	R

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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
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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #50</i>	<i>Vacuum Packed Safety</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Business ID: 113476

This is an expired license inspection for # 113476.

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

Footnote 2

Notes:

Vacuum packed fish is received frozen and must be exposed to air before being thawed. Suggest a cut in the packaging prior to thawing.

Footnote 3

Notes:

burger 170/grill

Footnote 4

Notes:

cooked: turkey 158, ham 155, beans 159/warming cabinet

cooked rice 148/pot

Footnote 5

Notes:

heavy cream 36/bar cooler

potato salad 43, cole slaw 39, cut tomatoes 43/ice

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cole slaw 37, german potato salad 38, cut lettuce 39/coke cooler
pulled pork 36, ham 36, fish 38, steak 38/wic

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/12/2012 **Business ID:** 113476FR
Business: MONI'S

711 HIGH ST
 BALDWIN CITY, KS 66006

Inspection: 66002266
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Phone: 7854182275
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Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/12/12	04:30 PM	06:30 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

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 cooked ham Qty 3 Units lbs Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product german potato salad Qty 1 Units gal Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A