

**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:** 9/17/2013      **Business ID:** 114448FE  
**Business:** MOOSE'S BACKWOODS BBQ  
 MU 5953  
 113TH 9TH STREET  
 BALDWIN CITY, KS 66006

**Inspection:** 66003123  
**Store ID:**  
**Phone:** 7856916757  
**Inspector:** KDA66  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/17/13	02:30 PM	03:45 PM	1:15	0:30	1:45	0	
<b>Total:</b>			1:15	0:30	1:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 2      Priority foundation(Pf) Violations 2

Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 200

Certified Manager Present ..

**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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>						
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>						
	Y	N	O	A	C	R

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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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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) Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [Hand sink valves were off at the hand sink faucet. cos: PIC turned the hand sink on at the valve on the wall opposite the hand sink.]					
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	..	..	p	..
<i>Fail Notes</i>	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [The can opener blade has a buildup of dried food. cos: cleaned.]					
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	..	..	p	..
<i>Fail Notes</i>	3-401.11(A)(1) P - Cooking Raw Animal Foods-145°F for 15 seconds (eggs, fish, meat, pork) Raw animal FOODS and FOODS containing raw animal FOODS, shall be cooked to heat all parts of the FOOD to 63°C (145°F) or above for 15 seconds for: raw EGGS that are broken and prepared in response to a CONSUMER'S order and for immediate service; and, FISH and MEAT including GAME ANIMALS commercially raised for FOOD. [PIC removed a slab of ribs from the smoker for sale to a waiting customer. The ribs temped at 129. cos: cooked the ribs to 145.]					
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
22. Time as a public health control: procedures and record.	..	..	..	p	..	..

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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 .. ..
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 .. ..
<b>GOOD RETAIL PRACTICES</b>	
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.	.. . p .. .. . .
<i>Fail Notes</i>	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [House flies are feeding off the grease on the trailer porch and around the smoker. Too many flies to count. When the door to the MU is opened, the flies fly inside the unit. No pest control measures are observed.]</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

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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-P and Pf items | p  | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items     | p  | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 | p  | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | .. | p  | .. | .. | .. | .. |

<i>Fail Notes</i>	4-602.13	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Grease buildup on the hot hold cabinet and lids. Dried food buildup on the inside door and gaskets and shelves of the refrig. ]</i>
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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  | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 52. Garbage and refuse properly disposed; facilities maintained.           | .. | .. | p  | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.                   | .. | p  | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Grease buildup on the steps and the walkway.]</i>
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|---|---|----|----|----|----|----|
| 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
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

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## Footnote 1

### Notes:

Get the "FOCUS ON FOOD SAFETY" book by going to the Kansas Department of Agriculture website, Food Safety, Publications, and then Focus on Food Safety.

\* Critical (bold the documentation in violation description)

BHC Bare Hand Contact

CAP Corrective Action Plan

COS Corrected On-Site

Cl Chlorine

F Fahrenheit (all temps are in F)

HACCP Hazard Analysis Critical Control Point

HH Hot Holding

HVAC Heating Ventilation and Air Conditioning

KSA Kansas Statutes Annotated

MT Make Table (Refrigerated preparation table)

NC Non-Critical Violation

NONC Notice of Non-Compliance

PHF Potentially Hazardous Food

PIC Person In Charge

PPM Parts Per Million

QT Quaternary Ammonia Compounds

RCP Risk Control Plan

RIC Reach-in Cooler

RIF Reach-in Freezer

RTE Ready-To-Eat

ST Steam table

ST Steam Table

TPHC Time as a Public Health Control

VC Voluntary Closure

VD Voluntary Destruction

WIC Walk-In Cooler

WIF Walk in freezer

MOS Made on site

FB Fluorescent bulbs

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## **Footnote 2**

### **Notes:**

Get the "FOCUS ON FOOD SAFETY" book by going to the Kansas Department of Agriculture website, Food Safety, Publications, and then Focus on Food Safety.

\* Critical (bold the documentation in violation description)

BHC Bare Hand Contact  
CAP Corrective Action Plan  
COS Corrected On-Site  
Cl Chlorine  
F Fahrenheit (all temps are in F)  
HACCP Hazard Analysis Critical Control Point  
HH Hot Holding  
HVAC Heating Ventilation and Air Conditioning  
KSA Kansas Statutes Annotated  
MT Make Table (Refrigerated preparation table)  
NC Non-Critical Violation  
NONC Notice of Non-Compliance  
PHF Potentially Hazardous Food  
PIC Person In Charge  
PPM Parts Per Million  
QT Quaternary Ammonia Compounds  
RCP Risk Control Plan  
RIC Reach-in Cooler  
RIF Reach-in Freezer  
RTE Ready-To-Eat  
ST Steam table  
ST Steam Table  
TPHC Time as a Public Health Control  
VC Voluntary Closure  
VD Voluntary Destruction  
WIC Walk-In Cooler  
WIF Walk in freezer  
MOS Made on site  
FB Fluorescent bulbs

## **Footnote 3**

### **Notes:**

baked beans 158, turkey 170, pork 167, pulled pork 168, sausage 155/hh

## **Footnote 4**

### **Notes:**

cole slaw 38, potato salad 38, beef 37, pork 37/refrig

## **Footnote 5**

### **Notes:**

NOTE: all phf is to be date marked when thawed after being frozen. At thawing the phf is to receive the remainder of the date mark. Like

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this: the day cooked is day 1. The phf is frozen for a week, a month... When the phf is thawed then day 2 or the remaining 7 days begins and must be marked.

### **Footnote 6**

#### **Notes:**

The Dollar Store in the parking lot has an agreement to allow the PIC to use their toilet facilities.

