

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: 5/27/2011 **Business ID:** 98201FR
Business: BPO ELKS #1675

Inspection: 69001624
Store ID:
Phone: 7852631675
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

417 NW 4TH PO BOX 695
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/27/11	04:00 PM	05:30 PM	1:30	0:30	2:00	0	
Total:			1:30	0:30	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 4 Lic. Insp. _____
 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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE [Raw beef stored over ready to eat cheese in reach in cooler, corrected on site, beef and cheese moved. Raw shell eggs stored over cooked bierock meat, corrected on site, eggs moved.]						
14. Food-contact surfaces: cleaned and sanitized.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Chili 48°F in walk in cooler, ambient 51, corrected on site, chili discarded.]						
21. Proper date marking and disposition.		..	p	p	..
<i>Fail Notes</i>	3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Baked potatoes held over 24 hours with no labeled consume by date in reach in cooler2, corrected on stie, potatoes dated. Chili held over 24 hours with no labeled consume by date, corrected on site, discarded.]						
22. Time as a public health control: procedures and record.	
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	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 |

Conformance with Approved Procedures	Y N O A C R
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- | | |
|---|-----------------|
| 27. Compliance with variance, specialized process and HACCP plan. | p |
|---|-----------------|

GOOD RETAIL PRACTICES

Safe Food and Water	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 |

Food Temperature Control	Y N O A C R
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- | | |
|--|-----------------|
| 31. Proper cooling methods used; adequate equipment for temperature control. | .. p |
|--|-----------------|

<i>Fail Notes</i>	3-501.15	<i>Proper cooling methods used for PHF [Baked potatoes were cooled in tightly wrapped foil, corrected on site, potatoes unwrapped.]</i>
	4-301.11	<i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [walk in cooler ambient 51°F]</i>

- | | |
|---|-----------------|
| 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
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|--|-----------------|
| 35. Food properly labeled; original container. | p |
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Prevention of Food Contamination	Y N O A C R
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|---|-----------------|
| 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
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|---|-----------------|
| 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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- | | |
|---|-----------------|
| 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 |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-302.14 *Sanitizer test kit*
[No sanitizer test strips for quaternary ammonia.]

47. Non-food contact surfaces clean. 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 " " " "

Fail Notes | 5-203.15* *CRITICAL - Backflow prevention device-Carbonator*
[No vented backflow preventor on carbonator in main bar area.]

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 " " " "

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed*
food/utensils/equipment
[No protective covering on light bulbs in salad prep area. Other bulbs
in kitchen have protective tube, but do not have the end caps.]

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 #08</i>	<i>Date Marking</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

mechanical dishwasher 200ppm chlorine

Footnote 2

Notes:

cooling: reach in cooler3: raw cut tomato 60°F

Footnote 3

Notes:

hot holding: buffet line: gravy 169°F

Footnote 4

Notes:

cold holding: reach in cooler: raw beef 43°F, milk 42°F; reach in cooler2: baked potato 36°F, bierock meat 38°F; reach in cooler3: potato salad 36°F

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 1

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 chili Qty 0 Units Value \$

Description chili 48°F

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

