

**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:** 6/16/2011      **Business ID:** 103537FR  
**Business:** MR K'S FARMHOUSE

**Inspection:** 69001646  
**Store ID:**  
**Phone:** 7852637995  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** No Follow-up

407 S VAN BUREN  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/16/11	10:45 AM	12:20 PM	1:35	0:25	2:00	0	
<b>Total:</b>			1:35	0:25	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 2      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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R  
 p   "   "   "   "   "

**Employee Health**

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y   N   O   A   C   R  
 p   "   "   "   "   "  
 p   "   "   "   "   "

**Good Hygienic Practices**

- 4. Proper eating, tasting, drinking, or tobacco use
- 5. No discharge from eyes, nose and mouth.

Y   N   O   A   C   R  
 p   "   "   "   "   "  
 p   "   "   "   "   "

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands		Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |    |
|--|----|----|----|----|----|----|----|
| 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)* <i>CRITICAL - No BHC w/ RTE food</i><br><i>[Employee was touching raw tomatoes with bare hands while cutting them up, corrected on site, employee put on gloves.]</i> |    |    |    |    |    |    |    |
| 8. Adequate handwashing facilities supplied and accessible.  | p  | .. | .. | .. | .. | .. | .. |

Approved Source		Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |    |
|--|----|----|----|----|----|----|----|
| 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
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|---|----|----|----|----|----|----|----|
| 13. Food separated and protected.   |    | p  | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | p  | .. | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>            |    |    |    |    |    |    |    |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | p  | .. | .. | .. | .. |

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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|--|----|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures.                                  |    | .. | .. | p  | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.                           | p  | .. | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |    |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record.                | .. | .. | .. | p  | .. | .. | .. |

Consumer Advisory		Y	N	O	A	C	R
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- |  |  |   |    |    |    |    |    |
|--|--|---|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. |  | p | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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|---|--|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. |  | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

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
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Safe Food and Water		Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..
<i>Fail Notes</i>   4-301.11 SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Make table ambient 51°F]						
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	..	..	..	..
<i>Fail Notes</i>   3-602.11(B) Label information (packaged in establishment) [Salad dressing made on site in front reach in cooler does not have common name of product or ingredient statement on label.]						
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	..	..	p	..
<i>Fail Notes</i>   4-202.11(A)(2)* CRITICAL - Food-contact surface cleanability-free of imperfections [Food contact surface of rubber spatula is cracked. corrected on site, spatula discarded.]						
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
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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</i> <i>[Public bathroom men and women's bathroom doors are not self closing.]</i>						
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	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #04    No Bare-Hand Contact</i>
	<i>Education Title #10    Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #29    Labeling</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

mechanical dishwasher 100ppm chlorine

## **Footnote 2**

**Notes:**

reheat: microwave: vegetable soup 180°F; roast beef 165°F

## **Footnote 3**

**Notes:**

Hot holding: steam table: mashed potato 148°F, green beans 135°F, white gravy 160°F, rice 149°F

## **Footnote 4**

**Notes:**

Cold holding: reach in cooler: baked potato 42°F, roast beef 42°F, ambinet 41°F; reach in cooler2: coconut merginue pie 38°F, ambient 39°F; reach in cooler3: sliced turkey 37°F; front reach in cooler: cheese cake 41°F;