

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: 6/21/2011 **Business ID:** 101156FR
Business: GREEN ACRES

Inspection: 69001655
Store ID:
Phone: 7852631001
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

2209 N BUCKEYE PO BOX 64
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/21/11	10:25 AM	12:55 PM	2:30	0:25	2:55	0	
Total:			2:30	0:25	2:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 7 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	..	p
<i>Fail Notes</i> 2-102.11* <i>CRITICAL - Demonstration</i> <i>[6 critical violations]</i>						
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i>	2-301.14(l)* <i>CRITICAL - When to Wash Hands - After engaging in other activities that contaminate the hands [Employee handled raw shell eggs with gloved hands, then handled food contact surface of plate with same gloved hands without washing hands, corrected on site, educated.]</i>						
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
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
<i>Fail Notes</i>	4-501.114(A)* <i>CRITICAL - Chemical Sanitization-Chlorine concentration [No sanitizer in water of third compartment of sink. Corrected on site, added chlorine, now 100ppm chlorine.]</i>						
	4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Inside top of microwave dirty with dried food debris, corrected on site, area 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 1 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
18. Proper cooling time and temperatures.		p
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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
21. Proper date marking and disposition.		..	p	p	..
<i>Fail Notes</i>	3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Raw cut tomato in reach in cooler and baked beans in reach in cooler2 held past discard date, corrected on site, items discarded.]</i>						
	3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Corn in reach in cooler2 and cheesecake in reach in cooler with no open date. corrected on site, corn discarded and cheese cake dated.]</i>						
22. Time as a public health control: procedures and record.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 p ..

Fail Notes | 7-206.12* **CRITICAL - Rodent Bait Stations**
[Open bait station of Decon in storage room beside reach in cooler and behind reach in freezer, corrected on site, bait stations discarded.]

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

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(A) **Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units**
[No thermometer to measure temperature in 6 door reach in cooler.]

Food Identification	Y N O A C R
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35. Food properly labeled; original container. p

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

Fail Notes | 6-202.15(A)(3)* **SWING - Outer openings protected-solid, self-closing doors**
[Gap at bottom of West door of kitchen. Large enough for pests to enter.]

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-304.15(A)	<i>Single-use gloves only used for one task [Cook used gloves to handle raw shell eggs, then used same gloves to handle food contact surface of plate. corrected on site, educated.]</i>
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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- Critical items	p
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
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<i>Fail Notes</i>	4-302.14	<i>Sanitizer test kit [No sanitizer test strip for chlorine.]</i>
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47. Non-food contact surfaces clean.	p
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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
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	..	p
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<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [Light bulb in kitchen area has two 4 foot protective covers on an 8 foot bulb. It also does not have the end caps.]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

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|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #04 No Bare-Hand Contact</i> |
| | <i>Education Title #08 Date Marking</i> |
| | <i>Education Title #09 Did You Wash 'Em Flier</i> |
| | <i>Education Title #33 Refrigeration Temperature Log</i> |
| | <i>Education Title #36 Manual Cleaning Sanitizing</i> |
| | <i>Education Title #37 Manual Dishwashing Procedures Sign</i> |
| | <i>Education Title #39 Portable Outdoor Cookers</i> |
| | <i>Education Title #45 Food Temperatures</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking: scrambled egg 174°F

Footnote 2

Notes:

Stove top: corn 208°F

Footnote 3

Notes:

Hot holding: steam table: sausage gravy 180°F, white gravy 167°F, brown gravy 164°F, mashed potato 134°F, sausage 133°F, meat balls 158°F

Footnote 4

Notes:

Cold holding: Reach in cooler: ham 42°F; On ice: ham 40°F, raw cut tomato 41°F; salad bar: cottage cheese 42°F, pasta salad 41°F, spaghetti salad 41°F; reach in cooler2: corn 38°F, sliced ham 37°F; 6 door reach in cooler: pasta salad 43°F; back room reach in cooler ambient 29°F

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 3

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 raw cut tomatoes Qty 1 Units qt Value \$ _____

Description held past discard date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product baked beans Qty 2 Units cup Value \$ _____

Description held past discard date.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product corn Qty 1 Units gal Value \$ _____

Description unknown open date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

