

**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:** 6/29/2011      **Business ID:** 111804FR  
**Business:** JOE SNUFFYS OLD FASHION GRILL

**Inspection:** 69001669  
**Store ID:**  
**Phone:** 7852637802  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** No Follow-up

209 W 1ST ST  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/29/11	10:00 AM	11:35 AM	1:35	0:30	2:05	0	
<b>Total:</b>			1:35	0:30	2:05	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**

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   "   "   "   "   "

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Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	..	p	..	..	..	..
<i>Fail Notes</i>   2-301.15 <i>Where to Wash Hands</i> <i>[Employee washed hands in 3 compartment sink, 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	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw &amp; cooked RTE</i> <i>[Raw shell eggs stored over ready to eat cheese in make table, corrected on site, eggs moved. Raw boxed sausage patties stored over ready to eat bread in walk in cooler, corrected on site, sausage moved.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding-&gt;135°F</i> <i>[Macaroni and cheese in steam table2 117-127°F, corrected on site, moved to oven to reheat.]</i>						
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
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	..	..

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<b>Chemical</b>	Y N O A C R
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26. Toxic substances properly identified, stored and used.      .. p .. .. p ..

<i>Fail Notes</i>	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [Spray bottle of window cleaner stored above 3 compartment sink, corrected on site, moved to chemical storage area.]</i>
	7-204.11*	<i>CRITICAL - Sanitizers, Criteria [Test strip for sanitizer bucket used to sanitize food contact surfaces was black, corrected on site, now 100ppm chlorine.]</i>

<b>Conformance with Approved Procedures</b>	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.      .. .. .. p .. ..

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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 .. ..

<b>Food Temperature Control</b>	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 .. .. .. ..

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

<b>Prevention of Food Contamination</b>	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 .. .. p ..

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wet wiping cloths stored in sanitizer [Wet wiping cloth laying on counter, corrected on site, moved to sanitizer bucket.]</i>
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40. Washing fruits and vegetables.      .. .. p .. .. ..

<b>Proper Use of Utensils</b>	Y N O A C R
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41. In-use utensils: properly stored.      .. p .. .. p ..

<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage(non-PHF)-handles above food [Portion cups with no handle used in salad dressing and shredded cheese in make table1. corrected on site, removed cups, now using spoons.]</i>
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42. Utensils, equipment and linens: properly stored, dried and handled.      .. p .. .. ..

<i>Fail Notes</i>	4-903.11(A)(3)	<i>Equipment/utensil/linen storage-6" above floor [Bag of single serve cups stored on floor in storage room.]</i>
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43. Single-use and single-service articles: properly used.      p .. .. .. ..

44. Gloves used properly.      p .. .. .. ..

<b>Utensils, Equipment and Vending</b>	Y N O A C R
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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
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 #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cooking: grill: hamburger 178°F

## **Footnote 2**

### **Notes:**

Reheat: stove: roast beef 178°F

## **Footnote 3**

### **Notes:**

Hot holding: steam table: mashed potato 150°F, green beans 148°F, grilled onions 147°F, roast beef 153°F, gravy 166°F, grilled chicken 166°F, sausage gravy 164°F; steam table 2: rice 165°F, baked beans 162°F; stove: gravy 153°F

## **Footnote 4**

### **Notes:**

Cold holding: Make table 2: sliced beef 42°F, sliced ham 43°F, potato salad 39°F, diced ham 42°F; walk in cooler: baked potato 36°F, corn 37°F, peas 37°F; make table 1: raw cut tomato 40°F 40°F, hard boiled egg 39°F;