

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: 7/5/2011 **Business ID:** 101156FR
Business: GREEN ACRES

Inspection: 69001675
Store ID:
Phone: 7852631001
Inspector: KDA69
Reason: 02 Follow-up
Results: Administrative Review

2209 N BUCKEYE PO BOX 64
 ABILENE, KS 67410

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 07/05/11 | 10:15 AM | 11:35 AM | 1:20 | 0:25 | 1:45 | 0 | |
| Total: | | | 1:20 | 0:25 | 1:45 | 0 | |

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 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

| | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| Demonstration of Knowledge | | | | | | |
| 1. Certification by accredited program, compliance with Code, or correct responses. | p | .. | .. | .. | .. | .. |
| Employee Health | | | | | | |
| 2. Management awareness; policy present. | .. | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | .. | .. | .. | .. | .. | .. |
| Good Hygienic Practices | | | | | | |
| 4. Proper eating, tasting, drinking, or tobacco use | .. | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | | |
|-------------------------|--|---|---|---|---|---|---|
| Good Hygienic Practices | | Y | N | O | A | C | R |
|-------------------------|--|---|---|---|---|---|---|

5. No discharge from eyes, nose and mouth.

| | | | | | | | |
|-----------------------------------|--|---|---|---|---|---|---|
| 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.

8. Adequate handwashing facilities supplied and accessible.

| | | | | | | | |
|-----------------|--|---|---|---|---|---|---|
| Approved Source | | Y | N | O | A | C | R |
|-----------------|--|---|---|---|---|---|---|

9. Food obtained from approved source.

10. Food received at proper temperature.

11. Food in good condition, safe and unadulterated.

12. Required records available: shellstock tags, parasite destruction.

| | | | | | | | |
|-------------------------------|--|---|---|---|---|---|---|
| Protection from Contamination | | Y | N | O | A | C | R |
|-------------------------------|--|---|---|---|---|---|---|

13. Food separated and protected. .. p p ..

Fail Notes | 3-302.11(A)(1)(a)* **CRITICAL - Separation-Raw & raw RTE**
[Raw sausage tube thawing over ready to eat lettuce, corrected on site, sausage moved.]

14. Food-contact surfaces: cleaned and sanitized. p

This item has Notes. See Footnote 1 at end of questionnaire.

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

| | | | | | | | |
|---|--|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | | Y | N | O | A | C | R |
|---|--|---|---|---|---|---|---|

16. Proper cooking time and temperatures.

17. Proper reheating procedures for hot holding.

18. Proper cooling time and temperatures.

19. Proper hot holding temperatures.

20. Proper cold holding temperatures. .. p p ..

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes | 3-501.16(A)(2)(a)* **CRITICAL - PHF Cold Holding-<41°F**
[Pasta Salad 51°F in six door reach in cooler, corrected on site, discarded. Other PHF moved to reach in cooler in storage room.]

21. Proper date marking and disposition. .. p p p

Fail Notes | 3-501.18(A)(1)* **CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F**
[Pasta salad in six door reach in cooler dated 6/26 was held past the discard date, corrected on site, discarded. (repeat)]

3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
[BBQ beef in six door reach in cooler with no date, corrected on site, discarded. (repeat)]

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.

| | | | | | | | |
|--------------------------------|--|---|---|---|---|---|---|
| Highly Susceptible Populations | | Y | N | O | A | C | R |
|--------------------------------|--|---|---|---|---|---|---|

24. Pasteurized foods used; prohibited foods not offered.

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| Chemical | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 25. Food additives: approved and properly used. | .. | .. | .. | .. | .. | .. |
| 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. | .. | .. | .. | .. | .. | .. |
| GOOD RETAIL PRACTICES | | | | | | |
| Safe Food and Water | Y | N | O | A | C | R |
| 28. Pasteurized eggs used where required. | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |
| Food Temperature Control | Y | N | O | A | C | R |
| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used. | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-204.112(A) <i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometer in reach in cooler in storage room.]</i> | | | | | | |
| Food Identification | Y | N | O | A | C | R |
| 35. Food properly labeled; original container. | .. | .. | .. | .. | .. | .. |
| Prevention of Food Contamination | Y | N | O | A | C | R |
| 36. Insects, rodents and animals not present; no unauthorized persons. | .. | p | .. | .. | .. | p |
| <i>Fail Notes</i> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Gap along bottom of west door large enough for pests to enter. (repeat)]</i> | | | | | | |
| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | .. | .. | .. | .. |
| Proper Use of Utensils | Y | N | O | A | C | R |
| 41. In-use utensils: properly stored. | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |

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| | | | | | | |
|---------------------------------|---|---|---|---|---|---|
| Utensils, Equipment and Vending | Y | N | O | A | C | R |
|---------------------------------|---|---|---|---|---|---|

47. Non-food contact surfaces clean.

.. .. .

| | | | | | | |
|---------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

48. Hot and cold water available; adequate pressure.

.. .. .

49. Plumbing installed; proper backflow devices.

.. .. .

50. Sewage and waste water properly disposed.

.. .. .

51. Toilet facilities: properly constructed, supplied and cleaned.

.. .. .

52. Garbage and refuse properly disposed; facilities maintained.

.. .. .

53. Physical facilities installed, maintained and clean.

.. .. .

54. Adequate ventilation and lighting; designated areas used.

.. p .. . p

| | |
|-------------------|---|
| <i>Fail Notes</i> | 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [End caps missing on protective shields over grill. No end caps and two 4 foot tubes are on 8 foot bulbs in kitchen over food prep area. (repeat)]</i> |
|-------------------|---|

| | | | | | | |
|----------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
|----------------------|---|---|---|---|---|---|

55. Other violations

.. .. .

| |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided p

Material Distributed | Education Title #33 Refrigeration Temperature Log

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

3 vat sink 100ppm chlorine

Footnote 2

Notes:

reach in cooler in storage room: sliced ham 38°F

VOLUNTARY DESTRUCTION REPORT

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Business: GREEN ACRES

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 ABILENE, KS 67410

Inspection: 69001675
Store ID:
Phone: 7852631001
Inspector: KDA69
Reason: 02 Follow-up

Time In / Time Out

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|---------------|----------|----------|------|--------|-------|---------|--------|
| 07/05/11 | 10:15 AM | 11:35 AM | 1:20 | 0:25 | 1:45 | 0 | |
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ACTIONS

Number of products Voluntarily Destroyed 2

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 BBQ beef Qty Units Value \$

Description no prep date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product pasta salad Qty Units Value \$

Description held past discard date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

