

**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:** 1/17/2012      **Business ID:** 111512FR  
**Business:** GREATLIFE GOLF & FITNESS @ ABILENE

**Inspection:** 69001968  
**Store ID:**  
**Phone:** 7852633811  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** No Follow-up

1705 COUNTRY CLUB LANE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/17/12	02:10 PM	04:15 PM	2:05	0:20	2:25	0	
Total:			2:05	0:20	2:25	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Sq. Footage \_\_\_\_\_  
 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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>						
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	..	..	..	..	..
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	..	..	..	..	..
<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
16. Proper cooking time and temperatures.	..	..	p	..	..	..
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(1)* <b>CRITICAL - RTE PHF, Disposition-discard if &gt;7days at 41°F</b> [Steak pieces dated 1/5 held past discard date, corrected on site, steak pieces discarded.]						
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	..	..
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..
<i>Fail Notes</i>   7-102.11* <b>CRITICAL - Common Name, Working Containers</b> [Spray bottles of yellow liquid not labeled. corrected on site, bottles labeled as lemon disinfectant.]						
Conformance with Approved Procedures	Y	N	O	A	C	R

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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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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 .. .. .

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 .. .. .

37. Contamination prevented during food preparation, storage and display.      .. p .. .. .

<i>Fail Notes</i>	3-303.11	<i>Ice as a coolant not used as food [Two cans of beer stored in ice used for human consumption at downstairs bar, corrected on site, cans removed.]</i>
	3-305.11(A)(3)	<i>Food stored 6" above floor [Boxes of bag in box pop syrup stored on floor of upstairs storage room.]</i>

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 .. .. .

<i>Fail Notes</i>	4-903.11(A)(3)	<i>Equipment/utensil/linen storage-6" above floor [Boxes of foam cups and hinged containers stored on floor in upstairs storage room.]</i>
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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 .. .. .

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

Physical Facilities	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 #10    Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #22    Focus On Food Safety Manual (on the Website) [left copy of book]</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Mechanical dishwasher sanitizing 100ppm chlorine.

## **Footnote 2**

### **Notes:**

Hot holding: steam table: green beans 154, mashed potato 167, gravy 167, rice 162; hot pot: stew 142; hot pot2: broccoli cheese soup

## **Footnote 3**

### **Notes:**

Cold holding: drawer reach in cooler: chicken 37, pasta 38, sliced roastbeef 38; reach in cooler: hard boiled egg 41, macaroni salad 40, raw cut tomato 38; walk in cooler ambient 38

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 1/17/2012      **Business ID:** 111512FR  
**Business:** GREATLIFE GOLF & FITNESS @ ABILENE

1705 COUNTRY CLUB LANE  
 ABILENE, KS 67410

**Inspection:** 69001968  
**Store ID:**  
**Phone:** 7852633811  
**Inspector:** KDA69  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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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   steak pieces   Qty   2   Units   servin   Value \$           

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A