

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: 2/16/2012 **Business ID:** 106763FR
Business: HITCHING POST RESTAURANT

Inspection: 69002018
Store ID:
Phone: 7852631868
Inspector: KDA69
Reason: 02 Follow-up
Results: Administrative Review

100 SE 5TH PO BOX 337
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/16/12	09:20 AM	10:40 AM	1:20	0:25	1:45	0	
Total:			1:20	0:25	1:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 3 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

Y N O A C R

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

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Employee Health

Y N O A C R

2. Management awareness; policy present.

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3. Proper use of reporting, restriction and exclusion.

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Good Hygienic Practices

Y N O A C R

4. Proper eating, tasting, drinking, or tobacco use

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5. No discharge from eyes, nose and mouth.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.	
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.	
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	p
<i>Fail Notes</i>	4-501.114(A)* <i>CRITICAL - Chemical Sanitization-Chlorine concentration [Mechanical dishwasher has no detectable sanitizer in final cycle. Manager states she checked dishwasher this morning and it was working. The dishwasher was primed, but still no chlorine came out of tubing into the dish tank. Manager will call for service. corrected on site, three vat sink filled to use for sanitizing (150ppm quaternary ammonia, Ecolab 150-400ppm)]</i>
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.	
21. Proper date marking and disposition.		..	p	p	p
<i>Fail Notes</i>	3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Reach in cooler: cottage cheese with 1/29 open date was held past discard date. corrected on site, cottage cheese discarded. In make table, prepared on site ham salad with 2-8 prep date was held past discard date, corrected on site, ham salad discarded.(repeat)]</i> 3-501.18(A)(3)* <i>CRITICAL - RTE PHF, Disposition-discard if dated >7 days at 41°F or less</i> <i>[Cooked Chicken breast dated for 8 days (2/15 - 2/22) located in reach in cooler2, corrected on site, chicken redated.]</i>
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.	
Chemical		Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | |
| 26. Toxic substances properly identified, stored and used. | |

Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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| 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
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| 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. | |

Food Identification	Y N O A C R
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| 35. Food properly labeled; original container. | |
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Prevention of Food Contamination	Y N O A C R
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| 36. Insects, rodents and animals not present; no unauthorized persons. | |
| 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
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| 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. | |

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

Physical Facilities	Y N O A C R
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| 48. Hot and cold water available; adequate pressure. | |
| 49. Plumbing installed; proper backflow devices. | |

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Physical Facilities	Y	N	O	A	C	R
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.
Administrative/Other	Y	N	O	A	C	R
55. Other violations

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

VOLUNTARY DESTRUCTION REPORT

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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 ham salad Qty 1 Units cup Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cottage cheese Qty 5 Units lb Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A