

**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:** 6/21/2012      **Business ID:** 101156FR  
**Business:** GREEN ACRES

**Inspection:** 69002231  
**Store ID:**  
**Phone:** 7852631001  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** No Follow-up

2209 N BUCKEYE PO BOX 64  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/21/12	04:40 PM	06:35 PM	1:55	0:30	2:25	0	
<b>Total:</b>			1:55	0:30	2:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 5      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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Preventing Contamination by Hands</b>						
6. Hands clean and properly washed.	p					
<i>Fail Notes</i>   2-301.14(G)*	<i>CRITICAL - When to Wash Hands - Between working with raw food and ready-to-eat food [Cook handled raw frozen pork fritter with gloved hands, then handled lettuce and food contact surface of plate without changing gloves and washing hands. Corrected on site, hands were washed, lettuce was discarded and plate moved to dirty dish area.]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p					
8. Adequate handwashing facilities supplied and accessible.	p					
<b>Approved Source</b>						
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					
<b>Protection from Contamination</b>						
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					
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	p					
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(1)*	<i>CRITICAL - PHF Hot Holding-&gt;135°F [Sausage patties 127 on steam table, corrected on site, patties were discarded.]</i>					
20. Proper cold holding temperatures.	p					
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)*	<i>CRITICAL - PHF Cold Holding-&lt;41°F [raw hamburger 46, sliced ham 45 in reach in cooler2. Door of cooler was ajar. corrected on site, cooler door shut and ambient now 37. On ice in kitchen: cut lettuce 52, sliced ham 56, corrected on site, ham and lettuce moved to reach in cooler. Pasta salad 45-47 on salad bar, corrected on site, salad was discarded. ]</i>					
21. Proper date marking and disposition.	p					
<i>Fail Notes</i>   3-501.18(A)(1)*	<i>CRITICAL - RTE PHF, Disposition-discard if &gt;7days at 41°F [Pasta salad dated 6/13 in RIC4, Chili beans dated 6/8 in RIC3, Chili dated 5/15 in RIC3; corrected on site, pasta salad was discarded, chili beans were discarded, chili was pulled from freezer, so it was redated.]</i>					

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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*Fail Notes* | 3-501.18(A)(2)\* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**  
 [Ham in RIC2 with no labeled consume by date, corrected on site, ham was dated. Cooked ground beef? with unknown date in RIC2, corrected on site, beef was discarded.]

22. Time as a public health control: procedures and record.      ..    ..    ..    p    ..    ..

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    ..    ..    ..    ..    ..

Conformance with Approved Procedures	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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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    ..    ..    ..    ..

*Fail Notes* | 3-305.11(A)(3) **Food stored 6" above floor**  
 [Cases of beer in bar storage room are stored on the floor.]

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    ..    ..    ..    ..    ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
44. Gloves used properly.	..	p	..	..	..	..
<i>Fail Notes</i>   3-304.15(A) <i>Single-use gloves only used for one task [Gloves used to handle raw food and ready to eat food. corrected on site, person was educated.]</i>						

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	..	..	..	..
<i>Fail Notes</i>   4-204.16 <i>Beverage tubing-separation [Ice used for human consumption is in direct contact with cooling plate and beverage tubing in bar.]</i>						
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	..	..	..	..
<i>Fail Notes</i>   6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [Two 4 foot tubes on 8 foot bulbs in kitchen area.]</i>						

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

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #09    Did You Wash 'Em Flier</i>
	<i>Education Title #26    Hot and Cold Holding Sign</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Bar 3 vat sink 100ppm chlorine.

## **Footnote 2**

### **Notes:**

Cooking: fryer: pork fritter 170

## **Footnote 3**

### **Notes:**

Hot holding: steam table: baked potato 135, meat loaf 154, gravy 175; steam table2: corn 157, mashed potato 150; grill: hashbrowns 143; steam table 3: smother chicken 151;

## **Footnote 4**

### **Notes:**

Cold holding: reach in cooler (RIC): milk 34; RIC2: ambient 37; On ice in kitchen: diced ham 40, raw cut tomato 37; RIC3: chili 41, cooked ground beef? 38; RIC4: pasta salad 37; RIC5: ham 38; 6 door RIC: milk 39;

Ice on salad bar and in kitchen prep bin needs to be as high as the food.

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   5  

**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 sausage patties Qty 6 Units ea Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Misbranded Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product lettuce Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description

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 pasta salad Qty        Units        Value \$       

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product chili beans Qty 0 Units        Value \$       

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product cooked ground beef? Qty        Units        Value \$       

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A