

**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:** 11/1/2012      **Business ID:** 106763FR  
**Business:** HITCHING POST RESTAURANT

**Inspection:** 69002432  
**Store ID:**  
**Phone:** 7852631868  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** Follow-up

100 SE 5TH PO BOX 337  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/01/12	09:05 AM	11:30 AM	2:25	0:30	2:55	0	
<b>Total:</b>			2:25	0:30	2:55	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage Under 5,000 sq feet  
 Insp. Notification Print Critical Violations 7 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 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) 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	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [Cooked hashbrowns in pan on grill top 89, corrected onsite, hashbrowns were discarded.]					
20. Proper cold 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)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Reach in cooler: cooked roast beef 46, canned diced tomatoes 47, pork gravy 46, cooked pork 47, goulash 47, green beans 46, corrected on site, items were discarded.]					
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>	3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Cooked ham in make table and cottage cheese in reach in cooler2 held over 24 hours with no labeled discard or open date. corrected on site, ham was dated and cottage cheese was 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	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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* <i>CRITICAL - Common Name, Working Containers</i> [Two spray bottles of clear fluid with no labeled, corrected on site, one spray bottle was labeled, and the other spray bottle contents were discarded.]						

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

## GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control.	..	p	..	..	..	..
<i>Fail Notes</i>   4-301.11 <i>SWING - Cooling, heating, &amp; holding equipment sufficient in number &amp; capacity (in good repair)</i> [CRITICAL: Reach in cooler ambient temperature 46.]						
32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
33. Approved thawing methods used.	p	..	..	..	..	..
34. Thermometers provided and accurate.	..	p	..	..	p	..
<i>Fail Notes</i>   4-203.11 <i>Food thermometers accurate in the intended range of use</i> [One thermometer in reach in cooler was reading 20 for ambient air temperature. Ambient was 46-48. Corrected on site, thermometer was discarded.]						

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

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	..	..	..	..
<i>Fail Notes</i>   6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors</i> [South double doors have gap at bottom large enough for pest entry.]						
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	p	..	..	..	..
<i>Fail Notes</i>   3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer</i> [Wet wiping cloth laying on counter.]						
40. Washing fruits and vegetables.	p	..	..	..	..	..

Proper Use of Utensils	Y	N	O	A	C	R
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	..	..	..	..	..

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<b>Proper Use of Utensils</b>	Y   N   O   A   C   R
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44. Gloves used properly. p   ..   ..   ..   ..   ..

<b>Utensils, Equipment and Vending</b>	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   ..   ..   p   ..

<i>Fail Notes</i>	4-101.11*	<i>CRITICAL - Utensils/food-contact surfaces of safe materials [Blue utility type bucket used to transport ice and rolling pet food container used to store sugar and chicken flour are not food safe, corrected on site, food grade bucket replaced utility bucket. Flour and sugar were removed from pet food storage container and placed in food grade bags.]</i>
	4-202.11(A)(2)*	<i>CRITICAL - Food-contact surface cleanability-free of imperfections [Food contact surface of rubber spatula and plastic measuring cup is cracked, corrected on site, spatula and measuring cup were discarded.]</i>

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   ..   ..   ..   ..   ..

<b>Physical Facilities</b>	Y   N   O   A   C   R
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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   ..   ..   ..   ..

<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean [Dirt build up along wall by oven, grease on floor under fryer, paper and grease under grill, build up of dirt behind hot box and reach in freezer.]</i>
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54. Adequate ventilation and lighting; designated areas used. p   ..   ..   ..   ..   ..

<b>Administrative/Other</b>	Y   N   O   A   C   R
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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 #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Mechanical dishwasher 200ppm chlorine.

## **Footnote 2**

### **Notes:**

Hot holding: Steam table: chili 168, roast beef 172, brown gravy 184, white gravy 168, carrots 151;

## **Footnote 3**

### **Notes:**

Cold holding: make table: sliced tomatot 38, ham 41, potato salad 38; reach in cooler2: cottage cheese 37, milk 38; reach in cooler3: macaroni and cheese 32; reach in cooler4: ambient 34;

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   7  

**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 cooked roast beef Qty        Units        Value \$       

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product diced canned tomato 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 cooked pork Qty 2 Units qt Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed \_\_\_\_\_

Disposal Location \_\_\_\_\_ Embargo Hold Tag # N/A

4. Product pork gravy Qty 1 Units qt Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product cooked green bean Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product goulash Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Cottage cheese Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

