

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: 1/10/2013
Business: DISH (THE)

Business ID: 106295FR

Inspection: 69002541

207 N CEDAR
 ABILENE, KS 67410

Store ID:
Phone: 7852633836
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/10/13	10:40 AM	12:00 PM	1:20	0:40	2:00	0	
Total:			1:20	0:40	2:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Print Critical (P) Violations 2 Critical (Pf) Violations 0 Lic. Insp. _____
 Certified Manager on Staff .. Certified Manager Present .. 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/ 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

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

Y N O A C R
 p

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

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

Y N O A C R
 p

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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			
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			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
17. Proper reheating procedures for hot holding.	p			
18. Proper cooling time and temperatures.	p			
19. Proper hot holding temperatures.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
21. Proper date marking and disposition.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 30%; border-left: 1px solid black; border-right: 1px solid black; padding: 0 5px;">3-501.18(A)(2)*</td> <td style="padding: 0 5px;"><i>CRITICAL P - RTE PHF, Disposition-discard if in a container w/out a date [Sliced turkey and hard boiled egg stored over 24 hours in reach in cooler are not dated, corrected on site, turkey and eggs were dated.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-501.18(A)(2)*	<i>CRITICAL P - RTE PHF, Disposition-discard if in a container w/out a date [Sliced turkey and hard boiled egg stored over 24 hours in reach in cooler are not dated, corrected on site, turkey and eggs were dated.]</i>						
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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			
Conformance with Approved Procedures	Y	N	O	A	C	R			
27. Compliance with variance, specialized process and HACCP plan.	p			

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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
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
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
37. Contamination prevented during food preparation, storage and display.	p
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
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</i> <i>[Two boxes of single serve cups setting on floor in storage room.]</i>						
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
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 P - Utensils/food-contact surfaces of safe materials</i> <i>[Sliced cheese stored in Sterilite container not approved for food use,</i> <i>corrected on site, cheese moved to steam pan.]</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
<i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit</i> <i>[No sanitizer test strips for chlorine.]</i>						
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean</i> <i>[Inside reach in cooler and reach in cooler in back room shelves are</i> <i>dirty.]</i>						

Physical Facilities	Y	N	O	A	C	R

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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
<i>Fail Notes</i>	6-201.11	<i>Floors/walls/ceilings smooth & easily cleanable [Ceiling in kitchen is textured and is not easily cleanable.]</i>						
	6-501.11	<i>Physical facilities maintained in good repair [Floor covering has area where vinyl is missing and where it is coming up by 3 vat sink. There is a hole in the ceiling and wall in back room by storage room door. No food or utensils are stored in this area.]</i>						
	6-501.12(A)	<i>Physical facilities clean [Ceiling in kitchen has build up of dust above food prep table.]</i>						
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 [Light bulb above prep table is not shielded.]</i>						

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

EDUCATIONAL MATERIALS

The following educational materials were provided p
Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking: stove: potato corn chowder 207

Footnote 2

Notes:

Hot holding: stove: green chile pork 165;

Footnote 3

Notes:

Cold holding: counter: corn 42, feta cheese 39; reach in cooler: turkey 39, hard boiled egg 42; reach in cooler2: chili 35; back room reach in cooler: ambient 32;

FIELD WARNING LETTER

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.