

**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:** 1/30/2013      **Business ID:** 101156FE  
**Business:** GREEN ACRES

**Inspection:** 69002582  
**Store ID:**  
**Phone:** 7852800153  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** Follow-up

2209 N BUCKEYE PO BOX 64  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/30/13	10:45 AM	01:35 PM	2:50	0:40	3:30	0	
<b>Total:</b>			2:50	0:40	3:30	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. _____
Priority(P) Violations <u>4</u>	Priority foundation(Pf) Violations <u>2</u>
Certified Manager on Staff <input type="checkbox"/>	Certified Manager Present <input type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

**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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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.

<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>						
<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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 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	..	..	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)   P - PHF Hot Holding->135°F [Cooked hashbrown 87, grilled onions 104 on charbroiler, corrected on site, hashbrowns and grilled onions were discarded.]						
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)   P - RTE PHF, Disposition-discard if >7days at 41°F [Chili in back kitchen reach in cooler was made on 1/22, corrected on site, chili was discarded.]						
3-501.18(A)(2)   P - RTE PHF, Disposition-discard if in a container w/out a date [Taco meat in back kitchen reach in cooler is not dated, corrected on site, taco meat 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.	..	..	..	..	..	..
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	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Chemical</b>	Y	N	O	A	C R
26. Toxic substances properly identified, stored and used.	p	..	..	..	..
<b>Conformance with Approved Procedures</b>	Y	N	O	A	C R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..
<b>GOOD RETAIL PRACTICES</b>					
<b>Safe Food and Water</b>	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	..
<b>Food Temperature Control</b>	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	..	..	..
<i>Fail Notes</i>   3-501.13   <i>Proper thawing methods used for PHF [Two bags of frozen hashbrowns are thawing on a shelf in the kitchen at room temperature. corrected on site, one bag was cooked, and one bag was put in reach in cooler. Two rolls of frozen raw hamburger are setting on a desk in the back storage room at room temperature ]</i>					
34. Thermometers provided and accurate.	p	..	..	..	..
<b>Food Identification</b>	Y	N	O	A	C R
35. Food properly labeled; original container.	p	..	..	..	..
<b>Prevention of Food Contamination</b>	Y	N	O	A	C R
36. Insects, rodents and animals not present.	p	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..
39. Wiping cloths: properly used and stored.	p	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>					
40. Washing fruits and vegetables.	..	..	p	..	..
<b>Proper Use of Utensils</b>	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	..	..	..	..
44. Gloves used properly.	p	..	..	..	..
<b>Utensils, Equipment and Vending</b>	Y	N	O	A	C R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	..	p	..	..	..
<i>Fail Notes</i>   4-101.11   <i>P - Utensils/food-contact surfaces of safe materials [Dinner rolls on counter, sliced ham and raw hamburger in reach in cooler, ruben meat, chicken fried chicken, philly meat, chicken fried steak, and pork fritter in reach in freezer are stored in Sterilite containers that are not approved for food use. Raw potatoes stored in Sterilite container in back room is not approved for food use/storage.]</i>					

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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*Fail Notes* | 4-202.11(A)(2) *Pf - Food-contact surface cleanability-free of imperfections  
[Plastic measuring cup in back kitchen is cracked on food contact surfaces, corrected on site, measuring cup was discarded.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Core items p . . . . .

46. Warewashing facilities: installed, maintained, and used; test strips. p . . . . .

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

*Fail Notes* | 4-602.13 *Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue  
[The side of the reach in freezer and fryer are dirty with build up of oil. There is a build up of old grease under the charbroiler.]*

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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48. Hot and cold water available; adequate pressure. . . p . . . . .

*Fail Notes* | 5-103.12 *Pf - Water Pressure  
[There is no hot water at the handsink in the waitstaff/kitchen or at the handsink in the back kitchen. Corrected on site, hot water was turned on below the sink at both sinks. Hot water at kitchen/waitstaff sink is turned off due to leak. It must remain on during times of operation.]*

49. Plumbing installed; proper backflow devices. . . p . . . . .

*Fail Notes* | 5-205.15(B) *Plumbing system maintained in good repair  
[The handsink in waitstaff/kitchen area hot water leaks when hot water is turned on to the sink.]*

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 . . . . .

*Fail Notes* | 6-101.11(A)() *Materials for floors/walls/ceilings smooth, durable, & easily cleanable under normal use  
[New boards for shelves above 3 vat sink are not sealed.]*

6-501.11 *Physical facilities maintained in good repair  
[There is tile missing on the floor in the bar area and kitchen area by work area and wait staff area. The cove base is coming off the wall by waitstaff/kitchen handsink where the wall is moisture damaged. There is paint peeling above 3 vat sink and the ceiling tile is damaged by air ductwork by 3 vat sink.]*

6-501.12(A) *Physical facilities clean  
[There is a pool of oil on the floor under the fryer and towards the reach in freezer.]*

54. Adequate ventilation and lighting; designated areas used. . . p . . . . .

*Fail Notes* | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment  
[Protective light covers above the grill do not have end caps installed. The eight foot lights above food prep area in the kitchen have two four foot bulbs on each light and no end caps installed.]*

6-501.14() *Ventilation system cleaned in way not to cause contamination or create a public health hazard  
[Inside the hood above stove in back kitchen has a build up of grease and dust.]*

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided    p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cooking: Grill: hamburger 192

## **Footnote 2**

### **Notes:**

Hot holding: Steam table: white gravy 158, sausage gravy 167, sausage patty 134, mashed potato 156, green bean 183;

## **Footnote 3**

### **Notes:**

Cold holding: Front reach in cooler: milk 34; reach in cooler2: sliced ham 41, raw hamburger 42; on ice: diced ham 42, sliced ham 34; salad bar: raw cut tomato 36, diced hard boiled egg 38, cottage cheese 38; back kitchen reach in cooler: roast beef 43, diced ham 43, chili 40, taco meat 40; back storage room reach in cooler: cottage cheese 39, back storage room reach in cooler2: raw hamburger 41; 6 door reach in cooler: ambient 39;

## **Footnote 4**

### **Notes:**

Wet wiping cloth bucket 50ppm chlorine.

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   4  

**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 grilled onions 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 cooked hashbrowns Qty 3 Units servin Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product chili Qty 4 Units servin 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

4. Product taco meat Qty 2 Units quarts Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

