

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: 3/5/2013 **Business ID:** 101156FE
Business: GREEN ACRES

Inspection: 69002619
Store ID:
Phone: 7852800153
Inspector: KDA69
Reason: 02 Follow-up
Results: Administrative Review

2209 N BUCKEYE PO BOX 64
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/05/13	02:55 PM	04:25 PM	1:30	0:30	2:00	0	
Total:			1:30	0:30	2:00	0	

FOOD ESTABLISHMENT PROFILE	
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>3</u>	Priority foundation(Pf) Violations <u>0</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/ 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.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R

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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
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.
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.	..	þ	þ	þ
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i>	3-501.16(A)(1) P - PHF Hot Holding->135°F [Grilled onions on charbroiler 128, hashbrowns 109 in steam pan inside roaster. corrected on site, onions and hashbrowns were discarded. (repeat) Two of 9 items were hot holding below 135.]					
20. Proper cold holding temperatures.
21. Proper date marking and disposition.	..	þ	þ	þ
<i>Fail Notes</i>	3-501.18(A)(1) P - RTE PHF, Disposition-discard if >7days at 41°F [Commerically prepared Chili beans dated 2/20 and commercially prepared chili beans dated 2/6 in back kitchen reach in cooler are held past the discard date. corrected on site, chili beans were discarded.]					
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
25. Food additives: approved and properly used.
26. Toxic substances properly identified, stored and used.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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.

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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.

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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.
- 37. Contamination prevented during food preparation, storage and display.
- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.
- 40. Washing fruits and vegetables.

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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.

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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-
P and Pf items

.. p p p

<i>Fail Notes</i>	4-101.11	<i>P - Utensils/food-contact surfaces of safe materials [Biscuits on counter and sliced ham in kitchen reach in cooler are stored in unapproved Sterilite type containers , corrected on site, biscuits and ham were moved to approved food container. (repeat) Three of 40 containers were unapproved.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

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

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47. Non-food contact surfaces clean.

.. p p

<i>Fail Notes</i>	4-602.13	<i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [There is a build up of old grease under the charbroiler. (repeat)]</i>
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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	p
<i>Fail Notes</i> 5-205.15(B) <i>Plumbing system maintained in good repair [In the wait staff/kitchen area, the hot water leaks at the handsink. (repeat)]</i>						
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.	..	p	p
<i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair [Tile is 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 the waitstaff/kitchen handsink where the wall is moisture damaged. There is paint peeling above 3 vat sink and the ceiling tile is damaged by airduct work by 3 vat sink. (repeat)]</i>						
54. Adequate ventilation and lighting; designated areas used.	..	p	p
<i>Fail Notes</i> 6-501.14() <i>Ventilation system cleaned in way not to cause contamination or create a public health hazard [In the back kitchen, the hood located above the stove is dirty with build up of grease and dust.]</i>						

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

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding: steam table: green beans 173, brown gravy 174, white gravy 164, sausage gravy 142, mashed potato 175, sausage gravy 173, sausage patty 138;

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 3

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 chili beans Qty Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product grilled onions Qty Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product hashbrowns Qty Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

