

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: 4/3/2013 **Business ID:** 111804FE
Business: JOE SNUFFYS OLD FASHION GRILL

Inspection: 69002655
Store ID:
Phone: 7852637802
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

209 W 1ST ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/03/13	09:45 AM	11:45 AM	2:00	0:30	2:30	0	
Total:			2:00	0:30	2:30	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>4</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.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R

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	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i> 2-301.14(l) P - When to Wash Hands - After engaging in other activities that contaminate the hands [Employee cracked raw shell eggs with gloved hands, then took off gloves and handled food contact surface of clean plate without washing hands. Corrected on site, employee was educated and hands washed.]						
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						
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						
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a) P - Separation-Raw & raw RTE food [Raw tube of hamburger was found setting on top of box of lettuce in walk in cooler, corrected on site, box of lettuce was moved to upper shelf.]						
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2) P - RTE PHF, Disposition-discard if in a container w/out a date [Sliced corned beef and sliced deli turkey in make table are not dated. Open date was unknown. Corrected on site, corned beef and deli turkey was discarded. (2/20)]						
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
	Y	N	O	A	C	R

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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
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.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor</i> <i>[Two bags of onions are setting on the floor of the walk in cooler.</i> <i>Boxes of raw potatoes are setting on a bread rack that is less than</i> <i>an inch off the floor in the walk in cooler.]</i>						
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
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-P and Pf items	..	p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-101.11 *P - Utensils/food-contact surfaces of safe materials*
[The following were found in Sterilite containers not approved for food contact: cut lettuce and coleslaw in walk in cooler, raw hamburger and thick sliced ham in make table, breaded fish, chicken fried steak, Philly meat, and corn dogs in reach in freezer, and hamburger buns on the counter.]

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

Physical Facilities	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

Fail Notes | 6-501.12(A) *Physical facilities clean*
[Approximately 15 old rodent droppings on floor and shelving in back storage room. Approximately 30 plus old rodent droppings on shelving where bag in box pop is stored under pop machine.]

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

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment*
[Heat lamp bulb over food holding area does not have a protective covering.]

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #43 Storing Food in WIC*

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Footnote 1

Notes:

Sanitizing dishes in 3 vat sink at 100ppm chlorine.

Footnote 2

Notes:

Reheating: stove: brown gravy 179; oven: roast beef 207;

Footnote 3

Notes:

Cooling: make table2: hard boiled egg 48

Footnote 4

Notes:

Hot holding: steam table: grilled onion 144, peas 172, sausage patty 137, gravy 152; table top steam table: baked bean 165; grill: hashbrowns 197;

Footnote 5

Notes:

Cold holding: make table: thick sliced ham 40, macaroni salad 37, corned beef 36, turkey 34, raw cut tomato 34, diced ham, thick sliced ham 41, raw chicken 43; make table2: raw cut tomato 34, corn 37; walk in cooler: chili 37, green beans 38, baked potato 38;

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 2

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 sliced corned beef Qty 2 Units lb Value \$ _____

Description unknown open date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product sliced deli turkey Qty 2 Units lb Value \$ _____

Description unknown open date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

