

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: 4/11/2013 **Business ID:** 103537FE
Business: MR K'S FARMHOUSE

Inspection: 69002666
Store ID:
Phone: 7852637995
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

407 S VAN BUREN
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/11/13	10:30 AM	01:20 PM	2:50	0:20	3:10	0	
Total:			2:50	0:20	3:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 1 _____ Priority foundation(Pf) Violations1 _____
 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.

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
4. Proper eating, tasting, drinking, or tobacco use	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
<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	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
<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	..
<i>Fail Notes</i> 3-501.18(A)(2) P - RTE PHF, Disposition-discard if in a container w/out a date [Per person in charge, refried beans in reach in cooler, salami in reach in cooler2 were prepared on Tuesday and are not dated. corrected on site, items were dated.(2/20)]						
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	p	..
<i>Fail Notes</i> 7-102.11 Pf - Common Name, Working Containers [Spray bottle of orange fluid setting by handsink, and spray bottle of blue fluid in employee bathroom are not labeled. corrected on site, bottles were labeled degreaser and Windex.]						

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

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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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
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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
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y	N	O	A	C	R
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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

40. Washing fruits and vegetables. p

Proper Use of Utensils	Y	N	O	A	C	R
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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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items p

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 | 4-601.11(C) *Nonfood contact surfaces of equipment clean [Racks inside reach in cooler and reach in cooler 3 are dirty with build up of food.]*

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

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Physical Facilities	Y	N	O	A	C	R
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51. Toilet facilities: properly constructed, supplied and cleaned. .. p

- | | | |
|-------------------|----------|---|
| <i>Fail Notes</i> | 5-501.17 | <i>Receptacle in women's toilet room covered
[There is no covered receptacle in the women's bathroom.]</i> |
| | 6-202.14 | <i>Toilet rooms completely enclosed-self closing door
[Women's bathroom door is not self closing.]</i> |
| | 6-501.19 | <i>Toilet room doors kept closed except during cleaning/maintenance
[Employee bathroom door is propped open. corrected on site, door was closed.]</i> |

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. p

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
[The protective covering on the light bulbs in kitchen above the steam
table are missing the protective endcaps.]</i> |
|-------------------|------------|---|

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

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|-----------------------------|----------------------------|----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #08</i> | <i>Date Marking</i> | |
| | <i>Education Title #43</i> | <i>Storing Food in WIC</i> | |

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Footnote 1

Notes:

Mechanical dishwasher sanitizing at 166 plate level

Footnote 2

Notes:

Hot holding: steam table: potato bacon soup 138, vegetable soup 145, roast beef 188, green bean 174, rice 154, mashed potato 168;

Footnote 3

Notes:

Cold holding: make table: raw cut tomato 43, ambient 41; reach in cooler: refried bean 35, potato salad 36, Ham and beans 35; reach in cooler42: salami 40, cooked chicken 37; reach in cooler3: roast beef 32, batter 41, rice 43, cottage cheese, ambient 30; front reach in cooler: cheesecake 39;

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.