

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: 4/25/2013 **Business ID:** 113526FE
Business: IKE'S PLACE

Inspection: 69002693
Store ID:
Phone: 7852006278
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

100 NW 14TH ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/25/13	11:05 AM	02:15 PM	3:10	0:20	3:30	0	
Total:			3:10	0:20	3:30	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>5</u>	Priority foundation(Pf) Violations <u>3</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(G) P - When to Wash Hands - Between working with raw food and ready-to-eat food [Cook handled raw chicken with gloves, changed gloves, then handled ready to eat cut lettuce without washing hands between glove change. corrected on site by educating cook and hands were 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)(b) P - Separation-Raw & cooked RTE food [Raw shell eggs stored over ready to eat milk and prime rib in walk in cooler, corrected on site, eggs were moved. Raw shrimp stored over ready to eat pulled pork in kitchen reach in cooler, corrected on site, raw shrimp was moved.]					
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i>	4-601.11A Pf - Food Contact Clean to Sight and Touch [Tongs and scoop in kitchen drawer, and can opener blade are dirty with dried food debris on food contact surface, corrected on site by moving to warewash area. Five steam pans located on the clean pan rack are dirty with dried food debris on the food contact surface, corrected on site by moving to the warewash area.] 4-702.11 P - Sanitizing Before Use After Cleaning [No detectable sanitizer in the dishwasher while doing dishes. corrected on site by moving hose from a near empty bucket to a full bucket and priming the sanitizer line. Now sanitizing at 100ppm chlorine.]					
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
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<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 [Steam table: corn 116, mashed potato 118; corrected on site, items were reheated.]					
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						

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Prevention of Food Contamination	Y	N	O	A	C	R
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39. Wiping cloths: properly used and stored. .. p

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wet wiping cloths stored in sanitizer [Wet wiping cloth stored in sanitizer that tested black with chlorine test strip, corrected on site, sanitizer dumped and remade.]</i>
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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

<i>Fail Notes</i>	4-302.14	<i>Pf - Sanitizer test kit [No sanitizer test strips for chlorine or quaternary ammonia. Facility uses both chemicals for sanitizing.]</i>
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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

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

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

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>

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Footnote 1

Notes:

Hot holding: grill: mushrooms 137; hot pot: soup chili 168, tomato basil soup 177; steam table: white gravy 149, brown gravy 145;

Footnote 2

Notes:

Cold holding: make table: raw cut tomato 43, ambient 40; wait staff make table: cut lettuce 42, raw cut tomato 38; kitchen reach in cooler: raw shrimp 36, pasta noodle 40, raw chicken 38, cut pastrami 38; make table2: raw chicken 40, raw cut tomato 39; walk in cooler: raw hamburger 40, prime rib 40, mashed potato 39; dessert reach in cooler: ambient 29

