

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
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i>	<i>3-501.18(A)(2) P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Hard boiled eggs (made on site) in pickle juice are held under refrigeration in 2 door reach in cooler. Person in charge states these eggs were made about 2 weeks ago. corrected on site, eggs were discarded.]</i>					
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

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Chemical	Y N O A C R
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| 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	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Spray bottle of purple fluid is not labeled, corrected on site, spray bottle was labeled as heavy duty degreaser by person in charge.]</i>
	7-206.12	<i>P - Rodent bait shall be contained in a covered, tamper-resistant bait station. [Mouse poison in single use portion lid laying on shelf by boxes of gloves, corrected on site, mouse poison was discarded.]</i>

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

<i>Fail Notes</i>	4-302.12(A)	<i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [No food thermometer available to measure temperature of cold foods.]</i>
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Food Identification	Y N O A C R
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| 35. Food properly labeled; original container. | p |
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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. | 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 |

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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 | .. | .. | .. | .. | .. |
| 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 - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Facility uses chlorine for sanitizing utensils. There are no test strips available for testing the chlorine level. Test strips for quaternary ammonia are on site.]</i>
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| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
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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 | .. | .. | .. | .. | .. |
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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 #36</i>	<i>Manual Cleaning Sanitizing</i>
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Footnote 1

Notes:

Cold holding: reach in cooler: raw cut tomato 37; walk in cooler: ambient 49 (no PHF stored in walk in cooler); door reach in cooler: hard boiled egg 37

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/13/2013 **Business ID:** 106587FE
Business: MIDWAY BAR & GRILL

1451 OLD HWY 40
 ABILENE, KS 67410

Inspection: 69002958
Store ID:
Phone: 7852638955
Inspector: KDA69
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/13/13	02:45 PM	04:00 PM	1:15	0:20	1:35	0	
Total:			1:15	0:20	1:35	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 hard boiled eggs in pickle juice Qty 8 Units ea Value \$

Description not dated, held past discard date.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

