

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: 12/30/2013 **Business ID:** 102871FE
Business: HOLIDAY INN EXPRESS HOTEL & SUITES

Inspection: 69003013
Store ID:
Phone: 7852634049
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

110 E LAFAYETTE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/30/13	08:40 AM	10:25 AM	1:45	0:30	2:15	0	
Total:			1:45	0:30	2:15	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range _____
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. _____
Priority(P) Violations <u>1</u> Priority foundation(Pf) Violations <u>4</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>720</u>

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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

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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
<i>Fail Notes</i>	2-301.15	<i>Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [Employee washed hands at 3 compartment sink, corrected on site, employee was educated.]</i>						
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
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
18.	Proper cooling time and temperatures.		p
19.	Proper hot holding temperatures.		p
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
20.	Proper cold holding temperatures.		..	p	p	..
	<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Individual Half & Half cups 58 on counter, corrected on site, cups moved to front reach in cooler.]</i>						
21.	Proper date marking and disposition.		p
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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Three plastic cambro containers and one plastic grate are cracked on food contact surface. One rubber spatula is peeling and is not easily cleanable. corrected on site, items were set aside for manager.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
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<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. [No sanitizer test strips for chlorine. Facility uses bleach per manager.]</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
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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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

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|-----------------------------|----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #06</i> | <i>Cooling</i> |
| | <i>Education Title #10</i> | <i>Did You Wash 'Em Sign / Sticker</i> |
| | <i>Education Title #22</i> | <i>Focus On Food Safety Manual (on the Website)</i> |
| | <i>Education Title #36</i> | <i>Manual Cleaning Sanitizing</i> |
| | <i>Education Title #45</i> | <i>Food Temperatures</i> |

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Footnote 1

Notes:

Discussed proper 3 sink system with manager. Sink with garbage disposal should be used for washing, not sanitizing.

Footnote 2

Notes:

Reheating: microwave: gravy 144 (1st time reheat)

Footnote 3

Notes:

Hot holding: hot line: scrambled egg 138;

Footnote 4

Notes:

Cold holding: reach in cooler: scrambled egg 34; front reach in cooler: milk 38;

