

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: 1/23/2014 **Business ID:** 95925FE
Business: SWEET DADDY'S

Inspection: 69003062
Store ID:
Phone: 7852637028
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

303 W 1ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/23/14	09:40 AM	11:10 AM	1:30	0:30	2:00	0	
Total:			1:30	0:30	2:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range _____
 Insp. Notification Print Lic. Insp. _____
 Priority(P) Violations 0 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified Actual Sq. Ft. 1500
 Certified Manager Present

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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 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
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
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
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

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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	p	..
<i>Fail Notes</i>	4-203.11	<i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use. [Stem food thermometer read 20 in ice slurry, corrected on site, thermometer was adjusted to 32.]</i>						
	4-203.12	<i>Pf - Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±1.5°C in the intended range of use. Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±3°F in the intended range of use. [Refrigerator thermometers in 4 door reach in cooler read 20 when ambient temperature measures 39. Thermometers still read 20 at room temperature. corrected on site, thermometers were discarded.]</i>						
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
<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [Overhead door has a gap at the bottom that can allow entry of pests.]</i>						
	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
	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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|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	6-202.14	<i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [Bathroom door is not self closing.]</i>
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|--|---|----|----|----|----|----|
| 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

Material Distributed | Education Title #45 Food Temperatures

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Footnote 1

Notes:

3 vat sink sanitizing at 100ppm chlorine

Footnote 2

Notes:

Hot holding: crock pot: sausage gravy 135-138

Footnote 3

Notes:

Cold holding: reach in cooler: diced ham 39; small reach in cooler: cut lettuce 37; yellow reach in cooler: ambient 35; 4 door reach in cooler: ambient 38, gravy 38