

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/30/2014 **Business ID:** 115644FE
Business: GREATLIFE GOLF & FITNESS ABILENE

Inspection: 69003270
Store ID:
Phone: 7852633811
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

1705 COUNTRY CLUB LN
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/30/14	05:10 PM	06:35 PM	1:25	0:55	2:20	0	
Total:			1:25	0:55	2:20	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 05 High Risk</u>	Updated Size Range _____
Insp. Notification <u>Print</u>	Lic. Insp. _____
Priority(P) Violations <u>1</u> Priority foundation(Pf) Violations <u>2</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>1500</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
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	..	p
<i>Fail Notes</i> 5-204.11(A) <i>Pf - A HANDWASHING SINK shall be located to allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas [There is no handsink in the warewashing area in the upstairs kitchen.]</i>						
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
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

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GOOD RETAIL PRACTICES

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
<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 hot or cold foods.]</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
37. Contamination prevented during food preparation, storage and display.	..	p	p	..
<i>Fail Notes</i> 3-303.11 <i>P - Ice (Exterior coolant) After use as a medium for cooling the exterior surfaces of FOOD such as melons or FISH, PACKAGED FOODS such as canned BEVERAGES, or cooling coils and tubes of EQUIPMENT, ice may not be used as FOOD. [Canned beer was found in direct contact with ice in the ice bin that is used for human consumption. corrected on site, beer was moved and ice was discarded.]</i>						

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
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

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Utensils, Equipment and Vending

Y N O A C R

<i>Fail Notes</i>	<p>4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned and SANITIZED: Before use; Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and, if used, at least every 24 hours.</p> <p><i>[Three compartment sink in upstairs kitchen is dirty. Person in charge did not know last time sink was cleaned. This is the only usable 3 compartment sink in the facility. There is a handsink, and 4 compartment sink in bar area downstairs that is in place, but has not been plumbed.]</i></p>
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47. Non-food contact surfaces clean.

p

Physical Facilities

Y N O A C R

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>	<p>5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</p> <p><i>[No covered receptacles in women's bathroom.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

. . p

<i>Fail Notes</i>	<p>6-501.12(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</p> <p><i>[Approximately 8 old mouse droppings on shelving in storage area. Dryer vent lint was found on the floor and walls behind the dryer. Trash was found on the floor between the wall and washing machine in the storage room.]</i></p>
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54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #42 Daily Self-Inspection Checklist

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Footnote 1

Notes:

Cold holding:

reach in cooler in snackbar area: hot dog 42

reach in cooler in storage room: ambient 38

reach in cooler upstairs kitchen: ambient 38

