

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: 9/15/2014 **Business ID:** 106763FE
Business: HITCHING POST RESTAURANT

Inspection: 69003368
Store ID:
Phone: 7852631868
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

100 SE 5TH
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/15/14	12:45 PM	03:15 PM	2:30	0:15	2:45	0	
Total:			2:30	0:15	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 4 _____ Priority foundation(Pf) Violations 1 _____
 Certified Manager on Staff _____ Address Verified _____ Actual Sq. Ft. 2170 _____
 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.

This item has Notes. See Footnote 1 at end of questionnaire.

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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Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		Ⓟ
5. No discharge from eyes, nose and mouth.		Ⓟ
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		Ⓟ
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	Ⓟ	Ⓟ	..
<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Cook handled ready to eat buns on the grill with her bare hands, corrected on site, cook was educated and bun was discarded.]</i>						
8. Adequate handwashing facilities supplied and accessible.		Ⓟ
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		Ⓟ
10. Food received at proper temperature.		Ⓟ
11. Food in good condition, safe and unadulterated.		Ⓟ
12. Required records available: shellstock tags, parasite destruction.		Ⓟ
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		Ⓟ
14. Food-contact surfaces: cleaned and sanitized.		..	Ⓟ	Ⓟ	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Several lids and plastic containers stored as clean have sticker residue on them. corrected on site, these items were moved to warewash area.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		Ⓟ
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		Ⓟ
17. Proper reheating procedures for hot holding.		Ⓟ
18. Proper cooling time and temperatures.		Ⓟ
19. Proper hot holding temperatures.		..	Ⓟ	Ⓟ	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Fried chicken 119-123 on grill, corrected on site, chicken was discarded.]</i>						
20. Proper cold holding temperatures.		..	Ⓟ	Ⓟ	..
<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. [Cottage cheese 46, coleslaw 50 in make table, corrected on site, ambient 36.]</i>						

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 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
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|--|--|---|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | | p | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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|---|--|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

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 | | | | | |

Conformance with Approved Procedures		Y	N	O	A	C	R
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|---|--|----|----|----|---|----|----|
| 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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|---|--|----|----|----|---|----|----|
| 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 | | | | | |

Food Identification		Y	N	O	A	C	R
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|--|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | | p | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

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 | | | p | |

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Two wet wiping cloths setting on make table, corrected on site, cloths were removed.]</i>
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| 40. Washing fruits and vegetables. | | .. | .. | p | .. | .. | .. |
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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 | | | | | |

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Proper Use of Utensils	Y N O A C R
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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 p ..

Fail Notes | 4-101.11(A) *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.
[Frozen onion rings and chicken strips are stored in a Sterilite container not approved for food contact in front kitchen reach in freezer. corrected on site, food was moved to food grade bags. (2 of 20plus)]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items .. p

Fail Notes | 4-501.11(B) *EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
[The make table door seals are torn.]*

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

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

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|-----------------------------|----------------------------|----------------------------------|
| <i>Material Distributed</i> | <i>Education Title #04</i> | <i>No Bare-Hand Contact</i> |
| | <i>Education Title #26</i> | <i>Hot and Cold Holding Sign</i> |
| | <i>Education Title #43</i> | <i>Storing Food in WIC</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Field Warning letter issued for minor occurrences of violations that were corrected on site.

Footnote 2

Notes:

Mechanical dishwasher sanitizing at 50ppm chlorine.

Footnote 3

Notes:

Hot holding:

steam table:
mashed potato 159
brown gravy 169
white gravy 179
green bean 171
pork 162
brisket 190

stove top
ham and beans 161

Footnote 4

Notes:

Cold holding:

reach in cooler: cottage cheese 39

reach in cooler in back room:
milk 43
ambient 32

reach in cooler2 back room:
corn 41

reach in cooler3 back room:
raw chicken 41

make table:
potato salad 35
ambient 36

FIELD WARNING LETTER

Insp Date: 9/15/2014 **Business ID:** 106763FE
Business: HITCHING POST RESTAURANT

100 SE 5TH
ABILENE, KS 67410

Inspection: 69003368
Store ID:
Phone: 7852631868
Inspector: KDA69
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Reference:

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.