

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: 10/8/2014 **Business ID:** 113526FE
Business: IKE'S PLACE

Inspection: 69003406
Store ID:
Phone: 7852006278
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

100 NW 14TH ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/08/14	03:00 PM	06:05 PM	3:05	0:30	3:35	0	
Total:			3:05	0:30	3:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 5 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 4136
 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	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

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 " " p " |
|-------------------------------------|-----------------------|

<i>Fail Notes</i>	2-301.14(E) <i>P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS [Employee handled dirty dishes in the dish area, then handled clean dishes after the mechanical dishwasher without washing hands. corrected on site, employee was educated, hands washed, dishes rewashed.]</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 " " p " |

<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Raw fish in reduced oxygen packaging was found thawing in cold water without a slit in the packaging. Kitchen staff said fish was placed in the water bath this morning. corrected on site, fish package was slit and fish was placed in reach in cooler.]</i>
-------------------	--

- | | |
|--|-----------------------|
| 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 " " p " |

This item has Notes. See Footnote 2 at end of questionnaire.

<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. [Made on site queso 117, white gravy 114 on steam table, corrected on site, queso and gravy were discarded. Grilled onions 89 on table beside grill, corrected on site, grilled onions were discarded.]</i>
-------------------	---

- | | |
|---------------------------------------|-----------------------|
| 20. Proper cold holding temperatures. | " p " " p " |
|---------------------------------------|-----------------------|

This item has Notes. See Footnote 3 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

Fail Notes | 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Butter chips 67 in container inside another container of melted ice. corrected on site, butter chips were discarded.]*

21. Proper date marking and disposition. .. p p ..

Fail Notes | 3-501.18(A)(1) *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [Pasta salad in kitchen make table is dated 9/28. Per kitchen staff, pasta salad was made on Monday 10/6 and was not dated correctly, corrected on site, pasta salad was redated. Cheesecake in reach in cooler was dated 9/28, corrected on site, cheesecake was discarded.]*

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 p ..

Fail Notes | 7-102.11 *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 light pink fluid found setting on counter is not labeled, corrected on site, person in charge identified liquid as sanitizer and bottle was labeled.]*

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
---------------------	---	---	---	---	---	---

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 p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
--------------------------	---	---	---	---	---	---

<i>Fail Notes</i>	3-501.13(B)	<p><i>TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F).</i></p> <p><i>[Raw fish was found thawing on counter in a container of water, corrected on site, fish was moved to reach in cooler.]</i></p>
-------------------	-------------	--

34. Thermometers provided and accurate. p

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

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 . . p .

<i>Fail Notes</i>	3-304.12(A)	<p><i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container.</i></p> <p><i>[A bowl with no handle was found laying in the container of pasta salad located in the kitchen make table, corrected on site, bowl was removed.]</i></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

<i>Fail Notes</i>	4-202.16	<p><i>Nonfood-contact surfaces free of crevices</i></p> <p><i>[Plastic handle is broken on 2 door reach in cooler. The door has a thin metal lip where food debris can accumulate behind the handle.]</i></p>
-------------------	----------	--

46. Warewashing facilities: installed, maintained, and used; test strips. p

47. Non-food contact surfaces clean. . p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

<i>Fail Notes</i>	4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Clean utensils stored in pans under prep table in kitchen have old food debris in them. There is pooled water in the bottom of the kitchen make table where containers of food are stored.]</i>
-------------------	--

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>	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. [Women's bathroom door is not self closing.]</i>
-------------------	--

- | | | | | | | |
|--|----|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Light covers over bulbs in kitchen, fan blade and cover in kitchen, walk in cooler fan covers, walk in cooler ceiling, vent at wall and ceiling in kitchen are dirty with build up of dust.]</i>
-------------------	--

- | | | | | | | |
|---|---|----|----|----|----|----|
| 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

<i>Material Distributed</i>	<table border="0" style="width: 100%;"> <tr> <td style="width: 30%;"><i>Education Title #08</i></td> <td><i>Date Marking</i></td> </tr> <tr> <td><i>Education Title #26</i></td> <td><i>Hot and Cold Holding Sign</i></td> </tr> <tr> <td><i>Education Title #45</i></td> <td><i>Food Temperatures</i></td> </tr> </table>	<i>Education Title #08</i>	<i>Date Marking</i>	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>	<i>Education Title #45</i>	<i>Food Temperatures</i>
<i>Education Title #08</i>	<i>Date Marking</i>						
<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>						
<i>Education Title #45</i>	<i>Food Temperatures</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Mechanical dishwasher sanitizing at 200ppm chlorine.

Footnote 2

Notes:

Hot holding:

Hot pot: chili 158

hot pot2: chicken alfredo 161

stove:chili 143

hot box: cooked chicken 153

steam table:

brown gravy 135

mashed potato 142

corn 150

Footnote 3

Notes:

Cold holding:

kitchen make table:

raw cut tomato 43

cut lettuce 41

sliced turkey 40

pasta 40

2 door reach in cooler:noodles 37,raw beef 38

kitchen make table2:

raw cut tomato 39

shredded cheddar cheese 42

pastrami 42

raw hamburger 42

ambient 36

reach in cooler:cheesecake 38

walk in cooler:rice 42

milk 39

ambient 36.5

wait staff make table:

raw cut tomato 43

ambient 34.2

bunker in bar: ambient 34.8

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/8/2014 **Business ID:** 113526FE
Business: IKE'S PLACE

Inspection: 69003406
Store ID:
Phone: 7852006278
Inspector: KDA69
Reason: 01 Routine

100 NW 14TH ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/08/14	03:00 PM	06:05 PM	3:05	0:30	3:35	0	
Total:			3:05	0:30	3:35	0	

ACTIONS

Number of products Voluntarily Destroyed 4

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 white gravy Qty Units Value \$

Description not hot enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product queso Qty Units Value \$

Description not hot enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product grilled onions Qty Units Value \$

Description not hot enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product cheesecake Qty _____ Units _____ Value \$ _____

Description held past discard date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

