

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: 10/29/2014 **Business ID:** 102860FE
Business: BROOKVILLE HOTEL

Inspection: 69003435
Store ID:
Phone: 7852632244
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

105 E LAFAYETTE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/29/14	05:00 PM	07:15 PM	2:15	0:30	2:45	0	
Total:			2:15	0:30	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 2 _____ Priority foundation(Pf) Violations 2 _____
 Certified Manager on Staff _____ Address Verified p _____ Actual Sq. Ft. 6500 _____
 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	p	..
Fail Notes	2-401.11 EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [Employee drinking glass setting on wire rack above clean towels. corrected on site, drinking glass was moved.]						
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	p	..
Fail Notes	3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Milk and cream in reach in cooler in Spirit of Kansas Room is not dated and the open date is unknown. corrected on site, milk and cream were discarded.]						
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	p	..
This item has Notes. See Footnote 1 at end of questionnaire.							
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Two plastic lids and one plastic container with old sticker residue, corrected on site, lids and container were moved to warewashing area.]						
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
This item has Notes. See Footnote 2 at end of questionnaire.							
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
This item has Notes. See Footnote 3 at end of questionnaire.							
20. Proper cold holding temperatures.		..	p	p	..
This item has Notes. See Footnote 4 at end of questionnaire.							
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. [Coleslaw 46 in wait staff make table make table ambient 46.6, corrected on site, coleslaw was moved to kitchen make table.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Section	Y	N	O	A	C	R
Potentially Hazardous Food Time/Temperature						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical						
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	p
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water						
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						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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
<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 used to clean sides of bowls setting on the counter. Two wet wiping cloths setting on ledge by cooking pot. One wet wiping cloth setting on counter at wait staff make table.]</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
-------------------------------	--------------------

Fail Notes | 4-903.11(B) *Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶(A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Metal steam pans on the clean pan rack are stacked wet.]*

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
P and Pf items

Fail Notes | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Eleven plastic lids are cracked on the food contact surface, corrected on site, lids were discarded.]*

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

Fail Notes | 3-304.16(A) *Reuse (Employees) Except for refilling a CONSUMER'S drinking cup or container without contact between the pouring UTENSIL and the lip-contact area of the drinking cup or container, FOOD EMPLOYEES may not use TABLEWARE, including SINGLE-SERVICE ARTICLES, soiled by the CONSUMER, to provide second portions or refills. [Wait staff refilled a bowl of creamed corn from the customer's table with the utensil from the corn pan in the steam table in the kitchen.]*

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

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

Fail Notes | 6-202.14 *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. [Men and womens employee bathroom doors are not self closing.]*

6-501.19 *Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed. [Men and women's employee bathroom doors are open.]*

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

55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Mechanical dishwasher sanitizing at 50ppm chlorine.

Footnote 2

Notes:

Cooking:

skillet: chicken breast 176

Footnote 3

Notes:

Hot holding:

steam table: creamed corn 180-190, gravy 165,

hot table: chicken 171

hot table2: mashed potato 146

Footnote 4

Notes:

Cold holding:

make table in kitchen: butter 42

make table2 in kitchen: coleslaw 43

wait staff make table: cottage cheese 36

reach in cooler in wait staff area: cream 43

reach in cooler in Spirit of Kansas room: cream 43

walk in cooler: cooked chicken 38, ambient 32

FIELD WARNING LETTER

Insp Date: 10/29/2014 **Business ID:** 102860FE

Business: BROOKVILLE HOTEL

105 E LAFAYETTE
ABILENE, KS 67410

Inspection: 69003435

Store ID:

Phone: 7852632244

Inspector: KDA69

Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
10/29/14	05:00 PM	07:15 PM	2:15	0:30	2:45	0	
Total:			2:15	0:30	2:45	0	

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.