

**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:** 2/24/2015      **Business ID:** 100185FE  
**Business:** M & R GRILL

**Inspection:** 69003545  
**Store ID:**  
**Phone:** 7852639819  
**Inspector:** KDA69  
**Reason:** 03 Complaint  
**Results:** Follow-up

1720 N BUCKEYE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/24/15	12:45 PM	03:45 PM	3:00	0:15	3:15	0	
<b>Total:</b>			3:00	0:15	3:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 6 Priority foundation(Pf) Violations 3  
 Certified Manager on Staff  Address Verified p Actual Sq. Ft. 1700  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
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- |   |           |
|---|-----------|
| 4. Proper eating, tasting, drinking, or tobacco use | p .. .. . |
| 5. No discharge from eyes, nose and mouth.          | p .. .. . |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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- |  |                 |
|--|-----------------|
| 6. Hands clean and properly washed.  | p .. .. .       |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. p .. .. p .. |

*Fail Notes* | 3-301.11(B) | *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 dinner roll with his bare hand, corrected on site, dinner roll was discarded.]*

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|---|-----------|
| 8. Adequate handwashing facilities supplied and accessible. | p .. .. . |
|---|-----------|

<b>Approved Source</b>	<b>Y N O A C R</b>
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|---|-----------------|
| 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. [Cooked ribs in walk in cooler with unknown prep date, corrected on site, ribs were discarded.]*

*Thawed cod loins in reduced oxygen packing in low reach in cooler with unknown thaw date. corrected on site, cod loins were opened and discarded.*

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|--|-----------------|
| 12. Required records available: shellstock tags, parasite destruction. | .. .. . p .. .. |
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<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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|---|-----------------|
| 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 metal pans on clean pan rack are dirty with old food. corrected on site, pans were moved to warewashing area.]*

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|---|-----------|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p .. .. . |
|---|-----------|

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
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|---|-----------|
| 16. Proper cooking time and temperatures. | p .. .. . |
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***This item has Notes. See Footnote 2 at end of questionnaire.***

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|--|-----------------|
| 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.***

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

***This item has Notes. See Footnote 4 at end of questionnaire.***

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.16(A)(2)	<p><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.</i></p> <p><i>[Sliced turkey 47, sliced roast beef 52, made on site BBQ sauce 68 in make table, corrected on site, turkey and beef moved to walk in cooler and BBQ sauce moved to Walk in freezer.]</i></p>
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21. Proper date marking and disposition. .. p .. .. p ..

Fail Notes	3-501.18(A)(1)	<p><i>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.</i></p> <p><i>[Diced ham and diced turkey cups in 3 door reach in cooler are dated 2/17. Person in charge states these were pulled from the freezer on 2/17, and therefore held past the discard date. corrected on site, turkey and ham were discarded.]</i></p>
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3-501.18(A)(2)	<p><i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[Milk in 3 door reach in cooler is not dated. Waitress states milk was opened on Sunday (2/22), corrected on site, milk was dated.]</i></p>
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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 .. .. p ..

Fail Notes	7-102.11	<p><i>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.</i></p> <p><i>[Two unlabeled spray bottles of light yellow fluid on shelf in wait staff area are not labeled, person in charge identified as table sanitizer, corrected on site, spray bottles were labeled.]</i></p>
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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	Y	N	O	A	C	R
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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 .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
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. [There is a gap along the bottom of the Northwest exit door that can allow entry of pests.]</i>						
	37. Contamination prevented during food preparation, storage and display.		..	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. [In bar area, the tubes for the cooling plate are in direct contact with ice for human consumption.]</i>						
	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Large bag of panko crumbs is setting on the floor in the basement.]</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	..	..	..	..
<i>Fail Notes</i>	3-304.12(E)	<i>In-use utensil storage (non-PHF/TCS-clean, protected location) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS used with FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be stored in a clean, protected location. [In basement, metal pan where ice scoop in stored is dirty with build up of debris in bottom of pan where ice scoop sits, corrected on site, ice scoops and pan were moved to warewashing area.]</i>						
	42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	..	..	..	..
<i>Fail Notes</i>	4-903.11(B)	<i>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 pans on clean pan rack are stacked wet.]</i>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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*Fail Notes* | 4-904.11(B) *Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [Metal spoons in the wait staff area are positioned so the handles and food contact surfaces are intermixed.]*

- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly.                                  | p | .. | .. | .. | .. | .. |

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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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* | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Two rubber spatulas are cracked/cut on the food contact surface, corrected on site, one spatula was discarded and one spatula was trimmed.]*

- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
|--------------------------------------|----|---|----|----|----|----|

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Sides of the fryers have a build up of grease, the underside of the shelf where chicken is pounded has a build up of old food debris.]*

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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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  | .. | .. | .. | .. |

*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. [Women's bathroom door is not self closing.]*

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

*Fail Notes* | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Fan covers in walk in cooler are dirty with a build up of dust/debris.]*

- |   |    |   |    |    |    |    |
|---|----|---|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

*Fail Notes* | 4-301.14 *Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. [There are oil droplets on piping in the hood sytem above the fryers and grill.]*

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided      p

***This item has Notes. See Footnote 5 at end of questionnaire.***

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Mechanical dishwasher sanitizing at 50ppm chlorine.

## **Footnote 2**

### **Notes:**

Cooking:

grill: Philly steak meat 192

## **Footnote 3**

### **Notes:**

Hot holding:

steam table:

cheese sauce 145, corn 158, mashed potato 150, baked potato 148, gravy 155

table top steam table:

vegetable soup 171

## **Footnote 4**

### **Notes:**

Cold holding:

make table:

raw chicken 38, ham 39

wait staff area:

small make table: sour cream 37, raw cut tomato 40

larger make table: hard boiled egg 41, shredded mixed cheese 43

3 door reach in cooler:

diced ham 37, milk 36

walk in cooler:

bbq sauce 36, cooked ribs 35, ambient 35

low 2 door under table top steam table: pasta 40

## **Footnote 5**

### **Notes:**

Thawing Fish handout

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 2/24/2015      **Business ID:** 100185FE  
**Business:** M & R GRILL

1720 N BUCKEYE  
 ABILENE, KS 67410

**Inspection:** 69003545  
**Store ID:**  
**Phone:** 7852639819  
**Inspector:** KDA69  
**Reason:** 03 Complaint

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/24/15	12:45 PM	03:45 PM	3:00	0:15	3:15	0	
Total:			3:00	0:15	3:15	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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 cooked ribs Qty 2 Units racks Value \$ \_\_\_\_\_

Description unknown prep date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product ham and turkey cups Qty 9 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description 5 diced ham, 4 diced turkey, - held past discard date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product cod loins Qty 15 Units ea Value \$ \_\_\_\_\_

Description adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

