

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: 4/10/2015 **Business ID:** 106763FE
Business: HITCHING POST RESTAURANT

Inspection: 69003614
Store ID:
Phone: 7852631868
Inspector: KDA69
Reason: 03 Complaint
Results: Follow-up

100 SE 5TH
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/10/15	01:25 PM	04:00 PM	2:35	0:15	2:50	0	
Total:			2:35	0:15	2:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 6 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified p 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) 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

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	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
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. [In backroom reach in cooler, opened package of cream cheese is not dated, cook did not know when it was opened, corrected on site, cream cheese was discarded.]</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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In kitchen reach in cooler: raw shell eggs and raw sausage are setting on a wire shelf above cucumbers and bagged lemons. corrected onsite, eggs and sausage were moved to bottom shelf.]</i>						
3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In kitchen reach in cooler: packaged raw sausage is setting on top of raw shell eggs. corrected on site, raw eggs and sausage were moved.]</i>						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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19. Proper hot holding temperatures. .. p p ..

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

Fail Notes | 3-501.16(A)(1) | P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.
 [On grill, fried chicken breast 127, fried chicken thigh 127, corrected on site, thigh was reheated and served out, remaining chicken was discarded.]

20. Proper cold holding temperatures. .. p p ..

This item has Notes. See Footnote 5 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.
 [Sliced ham 45.1, sliced turkey 44.5 in top of make table, corrected on site, ham and turkey were moved from plastic pan to next to plastic pan in cooling unit.]

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

Fail Notes | 3-501.18(A)(2) | 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.
 [Opened ham in make table is not dated, corrected on site, ham was dated 4/7.]

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						
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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

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

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Food Temperature Control	Y	N	O	A	C	R
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 between the outside double doors in the back kitchen near the bottom of the doors.]</i>						
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. [Wet wiping cloth laying on counter in kitchen beside the fryer.]</i>						
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
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> 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. [Men'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

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Door frame between kitchens has come apart overhead exposing dust and insulation.]</i>
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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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking [Posted]</i>
	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

mechanical dishwasher sanitizing at 100ppm chlorine

Footnote 2

Notes:

cooking:
fryer: fish 165

Footnote 3

Notes:

Reviewed and discussed proper cooling procedures.

Footnote 4

Notes:

Hot holding:
steam table: shredded beef 144, potato soup 175, mashed potato 154, gravy 177;

Footnote 5

Notes:

Cold holding:
make table: raw cut tomato 40.2, ham 39, shredded cheese 40
reach in cooler: smoked hock 41.2
reach in cooler in back room: cream cheese 39
reach in cooler2 in back room: salsbury steak 39
reach in cooler3 in back room: raw chicken 37
reach in cooler in banquet room: cut lettuce 41

VOLUNTARY DESTRUCTION REPORT

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100 SE 5TH
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ACTIONS

Number of products Voluntarily Destroyed 2

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 cream cheese Qty Units Value \$

Description unknown open date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product fried chicken Qty Units Value \$

Description not hot enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

