

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: 4/21/2015 **Business ID:** 106763FE
Business: HITCHING POST RESTAURANT

100 SE 5TH
 ABILENE, KS 67410

Inspection: 69003635
Store ID:
Phone: 7852631868
Inspector: KDA69
Reason: 02 Follow-up
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/21/15	09:50 AM	10:45 AM	0:55	0:30	1:25	0	
Total:			0:55	0:30	1:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0
 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) 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.

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Good Hygienic Practices	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 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
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|--|--|----|----|----|----|----|----|
| 6. Hands clean and properly washed. | | .. | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | | .. | .. | .. | .. | .. | .. |

Approved Source		Y	N	O	A	C	R
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| 9. Food obtained from approved source. | | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | | p | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | | .. | .. | .. | .. | .. | .. |

Protection from Contamination		Y	N	O	A	C	R
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| 13. Food separated and protected. | | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | .. | .. | .. | .. | .. | .. |

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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| 16. Proper cooking time and temperatures. | | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | |
| 20. Proper cold holding temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | |
| 21. Proper date marking and disposition. | | p | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | | .. | .. | .. | .. | .. | .. |

Consumer Advisory		Y	N	O	A	C	R
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| 23. Consumer advisory provided for raw or undercooked foods. | | .. | .. | .. | .. | .. | .. |
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Highly Susceptible Populations		Y	N	O	A	C	R
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| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | .. | .. | .. | .. |
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Chemical		Y	N	O	A	C	R
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| 25. Food additives: approved and properly used. | | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | | .. | .. | .. | .. | .. | .. |

Conformance with Approved Procedures		Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | | .. | .. | .. | .. | .. | .. |
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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| 28. Pasteurized eggs used where required. | | .. | .. | .. | .. | .. | .. |
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Safe Food and Water	Y	N	O	A	C	R
29. Water and ice from approved source.
30. Variance obtained for specialized processing methods.
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.
32. Plant food properly cooked for hot holding.
33. Approved thawing methods used.
34. Thermometers provided and accurate.
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.
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.
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.
43. Single-use and single-service articles: properly used.
44. Gloves used properly.
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items
46. Warewashing facilities: installed, maintained, and used; test strips.
47. Non-food contact surfaces clean.
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices.
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [Top of door frame between storage/kitchen areas is coming apart exposing insulation and debris.]</i>
54. Adequate ventilation and lighting; designated areas used.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding:

steam table: green beans 182, white gravy 167

Footnote 2

Notes:

Cold holding

make table: sliced turkey 34, ham 37, tuna salad 37

2 door reach in cooler: butter 41, white gravy 43

storage area cooler: cream cheese 40

storage area cooler2: fried chicken 38, green peas 38

storage area cooler3: pork cutlet 37

banquet room cooler: cut lettuce 42

freezers: food is frozen