

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: 6/5/2013 **Business ID:** 7131571E
Business: PepperJacks
 311 E. South Street

 Arma, KS 66712

Inspection: 71002335
Store ID:
Phone: 816-332-3373
Inspector: KDA71
Reason: 03 Complaint
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/13	10:20 AM	11:30 AM	1:10	1:15	2:25	0	
Total:			1:10	1:15	2:25	0	

FOOD ESTABLISHMENT PROFILE

Physical Address Crawford County City Arma
311 E. South Street Zip 66712
 Owner _____ License Type _____
 Risk Category _____ RAC/Size Confirmed Sq. Footage _____
 Insp. Notification Print _____ Lic. Insp. Yes _____
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0 Left App. _____ Lic. Approved No _____
 Certified Manager on Staff Certified Manager Present Address Verified

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).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

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.						

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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
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
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.	..	p
<i>Fail Notes</i> 5-203.11(A) P - Handsink-Required numbers [No handwash sink available.]						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
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
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
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
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.
- 29. Water and ice from approved source.
- 30. Variance obtained for specialized processing methods.

Food Temperature Control	Y	N	O	A	C	R
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- 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
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- 35. Food properly labeled; original container.

Prevention of Food Contamination	Y	N	O	A	C	R
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- 36. Insects, rodents and animals not present. .. p
Fail Notes | 6-202.15(A)(3) *Outer openings protected-solid, self-closing doors [Door4s open without screening.]*
- 37. Contamination prevented during food preparation, storage and display.
- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.
- 40. Washing fruits and vegetables.

Proper Use of Utensils	Y	N	O	A	C	R
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- 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
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- 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. .. p
Fail Notes | 4-301.12(A) *Pf - 3-compartment sink required [No dishwash sink available.]*
- 47. Non-food contact surfaces clean.

Physical Facilities	Y	N	O	A	C	R
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- 48. Hot and cold water available; adequate pressure. .. p
Fail Notes | 5-103.11(A) *Pf - Water capacity [No potable water under pressure in facility.]*

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Physical Facilities	Y	N	O	A	C	R
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<i>Fail Notes</i>	5-103.11(B)	<i>Pf - Hot water capacity [No hot water available in unit.]</i>
	5-103.12	<i>Pf - Water Pressure [No water piped or under pressure in unit.]</i>

49. Plumbing installed; proper backflow devices.	..	p
50. Sewage and waste water properly disposed.	..	p

<i>Fail Notes</i>	5-401.11()	<i>Mobile holding tank adequately sized for capacity & sloped to drain [No waster water tank plumbed currently in unit.]</i>
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51. Toilet facilities: properly constructed, supplied and cleaned.
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean.
54. Adequate ventilation and lighting; designated areas used.	..	p

<i>Fail Notes</i>	4-204.11	<i>Ventilation hood designed to prevent condensate from dripping onto food/equipment [No hood vent over grill unit.]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	..	p
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<i>Fail Notes</i>	8-404.11	<i>Imminent Health Hazard reporting [Unit not licensable nor equipped per minimum regulations to attain licensure.]</i>
	K.S.A. 65-689(a)	<i>Operating without a food establishment license [Owner operating without licensing.]</i>

EDUCATIONAL MATERIALS

The following educational materials were provided ..

VOLUNTARY CLOSURE STATEMENT

Insp Date: 6/5/2013
Business: PepperJacks
 311 E. South Street
 Arma, KS 66712

Business ID: 7131571E

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VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for _____

Inspection Report Number 71002335 Inspection Report Date 06/05/13

Establishment Name Pepper Jacks

Physical Address Crawford County City Arma

311 E. South Street Zip 66712

Additional Notes Note: Inspection and Reopening will be scheduled based on date that unit is brought into compliance.