



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

<i>Fail Notes</i>	5-205.11(A)	<p><i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.</i>  <i>[There are dishes soaking inside of the hand sink. Employee says they use it when it is available but they don't really have a designated hand sink. He did indicate the hand sink with the dishes soaking in it is the one he would call the hand sink if he were to use one. There are enough dishes in the handsink that it is not accessible for hand washing without moving the dishes.]</i></p>
	6-301.11	<p><i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</i>  <i>[There is no hand soap in the men's or women's restroom. ]</i></p>
	6-301.12	<p><i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i>  <i>[There are no paper towels at the hand sink at the bar or in the men's restroom.]</i></p>
	6-301.14	<p><i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</i>  <i>[There are no hand washing signs at the sinks in the restrooms or at the hand sink behind the bar.]</i></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 .. .. .      |
| 12. Required records available: shellstock tags, parasite destruction. | .. .. . p .. . |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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|---|---|
| 13. Food separated and protected.                 | .. p .. .. .  |
| <i>Fail Notes</i>                                 | <p>3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.</i><br/> <i>[In the windowed reach-in-cooler in the kitchen there is raw ground beef in a green bowl on a shelf directly above pizza boxes.]</i></p> |
| 14. Food-contact surfaces: cleaned and sanitized. | .. p .. .. .  |

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Protection from Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	<p>4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i></p> <p><i>[There is some black mold in the ice machine.]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	p	..	..	..
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.	..	..	p	..	..	..
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17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
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18. Proper cooling time and temperatures.	..	..	p	..	..	..
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19. Proper hot holding temperatures.	..	..	p	..	..	..
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20. Proper cold holding temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

21. Proper date marking and disposition.	..	..	p	..	..	..
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22. Time as a public health control: procedures and record.	..	..	p	..	..	..
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
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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.	..	..	..	p	..	..
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	..	..	p	..	..	..
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26. Toxic substances properly identified, stored and used.	..	p	..	..	..	..
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<i>Fail Notes</i>	<p>7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[On the shelf outside of the kitchen there are Comet Cleaners stored directly next to paper towels. ]</i></p> <p>7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[On the shelf outside of the kitchen there is Mean Green Cleaner and Degreaser stored directly above paper towels.</i></p> <p><i>Behind the bar there is air freshener auto spray stored directly on top of a reach-in-cooler.]</i></p>
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Conformance with Approved Procedures	Y	N	O	A	C	R
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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
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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    ..    ..    ..

34. Thermometers provided and accurate.      p    ..    ..    ..    ..    ..

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.      p    ..    ..    ..    ..    ..

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	6-202.15(D)	<i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means. [The door closest to the bar is open to let a breeze in. There is no screen over the door.]</i>
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37. Contamination prevented during food preparation, storage and display.      p    ..    ..    ..    ..    ..

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
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41. In-use utensils: properly stored.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	3-304.12(C)	<i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency. [The scoop for the ice machine is stored directly on top of the ice machine. This surface is dusty.]</i>
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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    ..    ..    ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..
<i>Fail Notes</i>   4-101.11(A) <i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [They are using wooden golf tees that have been cut in half as the stoppers on their liquor bottles to prevent fruit flies from having access to the liquor.]</i>						
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	..	..	..	..
<i>Fail Notes</i>   4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [They use bleach as a sanitizer. They only have quaternary ammonia test strips, no chlorine test strips.]</i>						
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	..	..	..	..	..
<i>Fail Notes</i>   5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [There is not a mop sink in the facility. There is a spare restroom that is being used as a mop sink because no one uses the restroom. There are three restrooms right next to each other. One for men, one for women, and one that is labeled as a mop sink closet. I am providing the owner with a variance request form to fill out to use the spare restroom as a mop sink room instead.]</i>						
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
<i>Fail Notes</i>   5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered trashcan in the women's restroom.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
<i>Fail Notes</i>   6-501.114(B) <i>Premises (Litter) The PREMISES shall be free of litter. [The mop sink closet has an accumulation of extra items, such as a saw, and other litter that blocks access to the mop sink.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p	..	..	..	..
<i>Fail Notes</i>   K.S.A. 65-689(a) <i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary. [The establishment's license expired on 03/31/2014. Owner has chosen to voluntarily close rather than renew his license during today's inspection. He will notify the Department of Agriculture once he is ready to reopen.]</i>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #47</i>	<i>Three-Compartment Sinks</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Note - Owner informed me they are no longer cooking anything, they only serve liquor. I noted there is still frozen food in the freezer in the kitchen, as well as some jarred food, pizza in the coolers, and thawed ground beef in the cooler in the kitchen.

I informed the owner that all such food items need to be removed from the facility if they are no longer going to cook and serve food.

## **Footnote 2**

### **Notes:**

Windowed Reach-in-Cooler in kitchen:  
Ground Beef - 40.2 F

## VOLUNTARY CLOSURE STATEMENT

**Insp Date:** 5/22/2014      **Business ID:** 115288FE  
**Business:** BARNYARD (THE)

1419 N 8TH ST  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000127  
**Store ID:**  
**Phone:** 3166704974  
**Inspector:** KDA79  
**Reason:** 12 Expired License

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/22/14	09:00 PM	10:25 PM	1:25	0:25	1:50	0	
Total:			1:25	0:25	1:50	0	

**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 79000127      Inspection Report Date 05/22/14

Establishment Name BARNYARD (THE)

Physical Address 1419 N 8TH ST      City ARKANSAS CITY  
 Zip 67005

Additional Notes Owner is choosing to close. He said he was not aware he needed a food establishment license just to sell liquor. He is leaving town for the weekend and is voluntarily closing the establishment. He will contact the Department of Agriculture when he is ready to reopen.

