

**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:** 6/6/2014      **Business ID:** 112707FE  
**Business:** BILLITERS DOGHOUSE  
 MU 5891  
 18174 12TH RD  
 ATLANTA, KS 67008

**Inspection:** 79000139  
**Store ID:**  
**Phone:** 6203942368  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/06/14	04:15 PM	06:15 PM	2:00	0:15	2:15	0	
<b>Total:</b>			2:00	0:15	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 18174 12TH RD City ATLANTA  
MU 5891 Zip 67008  
 Owner \_\_\_\_\_ License Type FE  
 Risk Category RAC# 06 High Risk RAC/Size Confirmed  Size Range Under 5,000 sq feet  
 Insp. Notification Print Lic. Insp. No  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff  Address Verified  Actual Sq. Ft. 192  
 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) 296-5600.

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
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	..	..	..
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	p	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	p	..	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical		Y	N	O	A	C	R
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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    ..    ..    ..

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    ..    ..    ..    ..

<i>Fail Notes</i>	3-302.12	<p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[In the GE Reach-in-Cooler (RIC) there were two unlabeled pitches, one with white liquid one with pink/red liquid. Staff identified them as milk mix and fruit mix.</i></p> <p><i>By the malk mixer there was an unlabeled jar of brown/black power. Staff identified it as crushed oreos. ]</i></p>
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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(A)(3)	<p><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.</i></p> <p><i>[The door to the mobile unit has a 1 to 1 1/2 inch gap at the bottom of the screen door.]</i></p>
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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    ..    ..    ..    ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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*Fail Notes* | 3-304.12(B) *In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.  
[There was a measuring spoon in the crushed oreo containers that had the handle of the spoon in the food.]*

- 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
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- 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 . . . . .

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

- 47. Non-food contact surfaces clean. p . . . . .

Physical Facilities	Y	N	O	A	C	R
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- 48. Hot and cold water available; adequate pressure. . . p . . . p . .

*Fail Notes* | 5-103.11(B) *Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times.  
[Upon beginning inspection there was no hot water available. Staff informed me they had to turn off the hot water heater due to the fairgrounds having inadequate power supply that could not handle the everything on at once when they started heating food up. Corrected on Site (COS) - hot water heater was turned on. Hot water >100 F was provided before the end of the inspection. Educated staff on the importance of always having hot water available for appropriate hand washing and other necessary uses.]*

- 49. Plumbing installed; proper backflow devices. p . . . . .
- 50. Sewage and waste water properly disposed. p . . . . .
- 51. Toilet facilities: properly constructed, supplied and cleaned. . . . . . p . . . . .
- 52. Garbage and refuse properly disposed; facilities maintained. p . . . . .
- 53. Physical facilities installed, maintained and clean. . . p . . . . .

*Fail Notes* | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair.  
[Underneath the hand sink the tiling of the floor is starting to peel.]*

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

*Fail Notes* | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.  
[There are 6 unshielded light bulbs in the mobile unit. The food is commonly exposed around the light bulbs during preparation. ]*

Administrative/Other	Y	N	O	A	C	R
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- 55. Other violations p . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided    p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hamilton Beach Crockpot:

Cheese - 113 F Note - per staff this had been reheated for one hour or less at the time the temperature was taken.

## **Footnote 2**

### **Notes:**

Hot dog Hot Hold:

Hot Dog - 147 F

West Bend Crockpot:

Chili - 152 F

## **Footnote 3**

### **Notes:**

Kenmore Reach-in-Cooler (RIC):

Diced Tomatoes - 39 F

GE RIC:

Milk - 40.2 F

## **Footnote 4**

### **Notes:**

Bleach and Chlorine Test Strips provided.

## FIELD WARNING LETTER

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.