

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: 6/24/2014 **Business ID:** 95664FE
Business: DAISY MAE'S CAFE

 511 W MADISON
 ARKANSAS CITY, KS 67005

Inspection: 79000166
Store ID:
Phone: 6204429877
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/24/14	02:35 PM	04:00 PM	1:25	0:10	1:35	0	
Total:			1:25	0:10	1:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 3 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified Actual Sq. Ft. 6000
 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) 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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands						
6. Hands clean and properly washed.	..	þ	þ	þ
<i>Fail Notes</i>	<p>2-301.14(E) <i>P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS</i> <i>[At the ware washing machine, an employee with gloves on went from working with dirty dishes straight to removing clean dishes from the dish rack to stack with other clean dishes. He did not wash his hands between the dirty and clean dishes. Corrected on Site (COS) - stopped employee to have them rewash the dishes had had grabbed and explained the importance of washing hands and putting on fresh gloves between dirty and clean dishes.]</i></p>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.
Approved Source						
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						
13. Food separated and protected.	..	þ	þ	þ
<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> <i>[In the Mantiwoc Reach-in-Cooler (RIC) there were three flats of raw shell eggs directly over a container of cooked bacon. COS - the RIC was rearranged.]</i></p>					
14. Food-contact surfaces: cleaned and sanitized.
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature						
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.	..	þ	þ	þ

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
---	--	---	---	---	---	---	---

Fail Notes	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [At the salad bar there were several items not holding correct cold holding temperatures.</i></p> <p><i>Cole Slaw - 51.7 F</i> <i>Chopped Boiled Eggs - 56.8 F</i> <i>Diced Tomatoes - 55.5 F</i> <i>Diced ready-to-eat Ham - 55.8 F</i> <i>Cut Lettuce - 58.1 F</i></p> <p><i>COS - Owner decided to discard everything as soon as I began speaking to them about temperature problems. Owner has stated that they are discontinuing the salad bar because of the repeat temperature problems and had everything taken down and discarded.]</i></p>
------------	---

- | | | | | | | | |
|---|--|----|----|----|----|----|----|
| 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
-------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|--|--|----|----|----|----|----|----|
| 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. | | p | .. | .. | .. | .. | .. |

Conformance with Approved Procedures		Y	N	O	A	C	R
--------------------------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|---|--|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | | .. | .. | .. | .. | .. | .. |
|---|--|----|----|----|----|----|----|

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
---------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|---|--|----|----|----|----|----|----|
| 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
--------------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|--|--|----|----|----|----|----|----|
| 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. | | .. | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. | | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | | .. | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
---	----------	----------	----------	----------	----------	----------

39. Wiping cloths: properly used and stored.

..

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

p

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.

..

52. Garbage and refuse properly disposed; facilities maintained.

..

53. Physical facilities installed, maintained and clean.

..

54. Adequate ventilation and lighting; designated areas used.

..

Administrative/Other	Y	N	O	A	C	R
-----------------------------	----------	----------	----------	----------	----------	----------

55. Other violations

..

EDUCATIONAL MATERIALS

The following educational materials were provided

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/24/2014 **Business ID:** 95664FE
Business: DAISY MAE'S CAFE

Inspection: 79000166
Store ID:
Phone: 6204429877
Inspector: KDA79
Reason: 02 Follow-up

511 W MADISON
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/24/14	02:35 PM	04:00 PM	1:25	0:10	1:35	0	
Total:			1:25	0:10	1:35	0	

ACTIONS

Number of products Voluntarily Destroyed 5

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 Cole Slaw Qty Units Value \$ 3.00

Description One small 2x4 container

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Chopped Boiled Eggs Qty Units Value \$ 3.00

Description One small 2x4 container

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Diced Tomatoes Qty Units Value \$ 1.00

Description One small 2x4 container

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Diced Ham Qty _____ Units _____ Value \$ 5.00

Description One small 2x4 Container

Reason Product Destroyed Misbranded Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Cut Lettuce Qty _____ Units _____ Value \$ 5.00

Description One large flat container

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

