

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: 9/15/2014 **Business ID:** 118931FE
Business: STATE LINE BAR & GRILL
 33947 61ST RD

 ARKANSAS CITY, KS 67005

Inspection: 79000288
Store ID:
Phone: 580-716-8355
Inspector: KDA79
Reason: 11 Plan
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/15/14	08:45 AM	10:30 AM	1:45	0:30	2:15	0	
Total:			1:45	0:30	2:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification _____ Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1920
 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

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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.
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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.
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
14. Food-contact surfaces: cleaned and sanitized.
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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.
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
20. Proper cold holding temperatures.
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
21. Proper date marking and disposition.
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i>						
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.
<i>This item has Notes. See Footnote 9 at end of questionnaire.</i>						
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.
<i>This item has Notes. See Footnote 10 at end of questionnaire.</i>						

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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.

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.

This item has Notes. See Footnote 11 at end of questionnaire.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate.

This item has Notes. See Footnote 12 at end of questionnaire.

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.

This item has Notes. See Footnote 13 at end of questionnaire.

37. Contamination prevented during food preparation, storage and display.

This item has Notes. See Footnote 14 at end of questionnaire.

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.

This item has Notes. See Footnote 15 at end of questionnaire.

42. Utensils, equipment and linens: properly stored, dried and handled.

This item has Notes. See Footnote 16 at end of questionnaire.

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

This item has Notes. See Footnote 17 at end of questionnaire.

46. Warewashing facilities: installed, maintained, and used; test strips.

This item has Notes. See Footnote 18 at end of questionnaire.

47. Non-food contact surfaces clean.

This item has Notes. See Footnote 19 at end of questionnaire.

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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.
<i>This item has Notes. See Footnote 20 at end of questionnaire.</i>						
51. Toilet facilities: properly constructed, supplied and cleaned.
<i>This item has Notes. See Footnote 21 at end of questionnaire.</i>						
52. Garbage and refuse properly disposed; facilities maintained.
<i>This item has Notes. See Footnote 22 at end of questionnaire.</i>						
53. Physical facilities installed, maintained and clean.
<i>This item has Notes. See Footnote 23 at end of questionnaire.</i>						
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 ..

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Footnote 1

Notes:

Hand sinks must have hand soap, disposable towels, hot water of 100 F, and a hand washing sign reminding people to wash their hands available at all times.

This building has a hand sink in the bar area and the kitchen, that is perfect to have them available at all points it may be necessary.

Footnote 2

Notes:

As a bar, I suggest you invest in the covers for the liquor bottles that cover stoppers you put into the bottle for easy pouring. This will prevent things such as fruit flies from climbing into the liquor.

Footnote 3

Notes:

It is preferred that you use the silo method for raw food storage (have a place for chicken, a place for pork, place for beef, place for fish). This will prevent cross contamination in the event of someone having allergies. If you do not have space for this - you can organize based off cook temperature.

Never have raw animal meats above a food that could potentially be ready-to-eat as is (raw fruits and veggies, refrigerated left overs, etc).

Footnote 4

Notes:

All dishes must go through a 3 step washing process. Wash - wash with hot soapy water | Rinse - rinse with clean water | Sanitize - sanitize with a food grade chemical sanitizer. After washing allow your dishes to air dry.

Footnote 5

Notes:

Since you will be cooking raw meats - be aware of your cook temperatures required for the different species - please contact me with any questions on this. Always check to make sure you're reaching the proper cooking temperature.

Footnote 6

Notes:

Hot held foods must be kept at 135 F or above at all times.

Footnote 7

Notes:

Cold held foods must be kept at 41 F or below at all times. The only exception to this is raw eggs still in their shells - they may be kept at 45 F.

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Footnote 8

Notes:

Anything in the facility that is ready to eat (lunch meat, cottage cheese, milk, left overs, cut cantaloupe, etc) must be date marked for the original day it was prepared/opened/cooked. You have 7 days total to use it with the opening/prep/cook date being day 1 and 6 days after. At the end of 7 days, if it has not been used it should be discarded.

Footnote 9

Notes:

If you plan to cook anything to order (eggs, steaks, hamburgers, etc) you must provide a consumer advisory with a reminder and disclosure:

Reminder: "Eating raw or undercooked meat increases your chances of becoming ill" or something similar.

Disclosure: "These are the items on our menu that can be cooked to order...." Have some way of distinguishing wish items may be cooked to order by asterisking them, listing them, whatever works for you.

Footnote 10

Notes:

Chemicals outside of their original container and in another container must always be labeled.

Chemicals may never be stored above or directly next to: food, dishes, utensils, napkins, anything you may eat/drink/eat off of/wipe your face with/etc.

Never store chemicals on top of a food storage container. (Refrigerators, the ice machine, a cabinet with food inside, etc)

You may store chemicals directly on the floor.

Be aware of whether or not a chemical is approved for use inside of a food establishment.

Footnote 11

Notes:

Coolers must be cold enough to keep potentially hazardous food at 41 F or below.

Footnote 12

Notes:

You must have a food thermometer available at all times to verify your cooking temperatures.

All coolers and freezers need to have thermometers inside - located in the warmest place of the cooler.

Footnote 13

Notes:

Doors with gaps under or around need to have new thresholds/seals put into place.

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If windows are to be opened for ventilation then have screens in place to prevent the entry of flies or other pests.

Any outer openings should have screens in place.

You stated you intend to have a pest control company - monitor for signs of pests between their visits in case extra visits become necessary.

Footnote 14

Notes:

Food must be stored in a clean, dry location. It may not be exposed to drip/spillage/other possible sources of contamination. It must be at least 6 inches up off the floor. These storage rules apply to equipment use to cook/drink/eat off of/etc.

Footnote 15

Notes:

Store your ice scoop on a clean sanitized surface - if it is on top of the ice machine, that surface needs to be cleaned and sanitized daily.

Footnote 16

Notes:

Keep dishes covered or inverted to prevent dust/other contamination from getting on the food-contact surfaces.

Footnote 17

Notes:

Make sure the equipment is in good repair - no signs of rust, erosion, or other damage.

The stove needs replaced - you've indicated you already plan on doing this.

Footnote 18

Notes:

You must have test strips available at both 3 vat sinks for your sanitizer.

Footnote 19

Notes:

Keep things clean - be it a food contact surface or not. Food contact surfaces must be washed and sanitized daily or more often as needed. Non-food contact surfaces must be cleaned as needed.

Footnote 20

Notes:

We talked about the plumbing on the ice machine - I find it acceptable - if this changes at any point I will be letting you know.

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Footnote 21

Notes:

Restrooms must always be supplied with toilet paper, hot water of 100 F or higher for hand washing, soap, disposable towels, and a hand washing sign. A restroom that may be used by women must have a covered trashcan for sanitary napkins.

Footnote 22

Notes:

Outside dumpsters must be covered to help prevent attracting pests/animals/etc.

Footnote 23

Notes:

Broken doors, walls, etc need to be repaired.

The floors, walls, and ceilings need to be smooth and easily cleanable.

Consider covering the inside of the walk-in-cooler with something other than wood. You can find acceptable finishes online under the KDA website (www.agriculture.ks.gov under FAQs - food safety - what type of finishes....)

Wood is typically not an ideal surface where it is exposed to moisture/etc. The same applies for carpet.