

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: 9/23/2014 **Business ID:** 118965Fe
Business: ARGONIA NUGGET BAR & GRILL (THE)
 213 S MAIN ST
 213 S MAIN
 ARGONIA, KS 67004

Inspection: 79000295
Store ID:
Phone: 6204356415
Inspector: KDA79
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/23/14	12:40 PM	02:40 PM	2:00	0:10	2:10	0	
Total:			2:00	0:10	2:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. Yes
 Priority(P) Violations 2 Priority foundation(Pf) Violations 2 Left App. No Lic. Approved Yes
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 3700
 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.	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
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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|---|-------------|
| 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
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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 . . . p . . |

Fail Notes | 6-301.12 *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.*
[There is not a supply of paper towels at the hand sink. Two employees were observed drying their hands with a cloth hanging from a hook near the sink. This is not a continuous towel system providing the user with a clean towel between uses. Corrected on Site (COS) - paper towels were provided at the hand sink.]

Approved Source	Y N O A C R
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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 . . . |

Protection from Contamination	Y N O A C R
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|-----------------------------------|-------------------|
| 13. Food separated and protected. | . . p . . . p . . |
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Fail Notes | 3-302.11(A)(1)(b) *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.*
[In the black Reach-in-Cooler in the cooking area the bottom drawer container a bag of raw hamburger patties, commercially processed, precooked ready-to-eat hot dogs, and commercially processed, precooked sliced ham. The raw hamburger patty bag was lying directly on top of the hot dog and ham bags. COS - the hot dogs and hams were moved to another area in the cooler.]

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|---|-------------|
| 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
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|--|-------------------|
| 16. Proper cooking time and temperatures. | . . . p |
| 17. Proper reheating procedures for hot holding. | . . . p |
| 18. Proper cooling time and temperatures. | . . . p |
| 19. Proper hot holding temperatures. | p |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 20. Proper cold holding temperatures. | p |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | |
| 21. Proper date marking and disposition. | . . p . . . p . . |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [In the black reach-in-cooler in the cooking area there was an open bag of sliced ready-to-eat ham that was dated 8/29/14. Upon questioning staff they stated that date was incorrect as they had just opened this ham last Friday (9/19/14). COS - the date on the package was corrected.]</i>
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22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used. p

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

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

This item has Notes. See Footnote 3 at end of questionnaire.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
<p><i>Fail Notes</i> 3-302.12 <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> <i>[Behind the bar there were four unlabeled pitchers with brown liquids inside. Staff identified these as iced tea.]</i></p>						

Prevention of Food Contamination	Y	N	O	A	C	R
<p>36. Insects, rodents and animals not present.</p> <p><i>Fail Notes</i> 6-202.15(A)(3) <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> <i>[The back door to the establishment has a 1/8 to 1/4 inch gap around the bottom edge and handle side of the door where sunlight can be seen shining through. The front door to the establishment has a narrow 1/4 inch gap at the bottom threshold of the door.]</i></p>	..	p
<p>37. Contamination prevented during food preparation, storage and display.</p>	p
<p>38. Personal cleanliness.</p>	p
<p>39. Wiping cloths: properly used and stored.</p> <p><i>Fail Notes</i> 3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i> <i>[There is a wet wiping cloth being stored on the counter in the food preparation area.]</i></p>	..	p
<p>40. Washing fruits and vegetables.</p>	p

Proper Use of Utensils	Y	N	O	A	C	R
<p>41. In-use utensils: properly stored.</p> <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.</i> <i>[The ice scoop for the small ice machine in the back is being stored on top of a water-stained cardboard box that is sitting on top of the ice machine.]</i></p>	..	p
<p>42. Utensils, equipment and linens: properly stored, dried and handled.</p> <p><i>Fail Notes</i> 4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶(A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i> <i>[There are stainless steel pots and pans being stored on a shelf that are neither covered nor inverted.]</i></p>	..	p
<p>43. Single-use and single-service articles: properly used.</p> <p><i>Fail Notes</i> 4-903.11(C) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</i> <i>[At the stainless steel food prep table there are paper plates, large Styrofoam to-go containers, and small Styrofoam to-go containers that are being stored outside of their original protective packaging and are neither covered nor inverted.]</i></p>	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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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 p ..

Fail Notes 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.
[In the black reach-in-cooler in the cooking area there was a plastic food container with a cracked yellow lid on it being used to store sliced cheese. COS - the cracked lid was removed and the container was covered with foil.]*

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

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

Fail Notes 5-501.113 *Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.
[All of the outside trashcans and dumpsters have lids attached to them; however none of them are being kept closed.]*

53. Physical facilities installed, maintained and clean. .. p

Fail Notes 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[There is dust and debris build up underneath equipment back towards the walls.]*

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

Fail Notes 4-301.14 *Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.
[There is a vent hood installed above the cooking area, but it is not sufficient in size to prevent accumulation of grease or condensation as it does not cover the two portable fryers or the toaster.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

Material Distributed | Education Title #43 Storing Food in WIC

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Crockpot:
Brisket - 184.9 F

Footnote 2

Notes:

Reach-in-Cooler (Back Room):
Sausage - 39.6 F

Black Reach-in-Cooler in Cooking area:
Cheese - 42.9 F

Footnote 3

Notes:

Explained to owner how to calibrate her digital food thermometer.

Footnote 4

Notes:

The 3 vat sink has Quaternary Ammonia and Bleach both provided - there are test strips for both chemicals on site.

FIELD WARNING LETTER

Insp Date: 9/23/2014 **Business ID:** 118965Fe
Business: ARGONIA NUGGET BAR & GRILL (THE)
213 S MAIN ST
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ARGONIA, KS 67004

Inspection: 79000295
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Phone: 6204356415
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Reference:

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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.