

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: 9/30/2014 **Business ID:** 115290FE
Business: TADYN'S RESTAURANT

 108 S 1ST
 ARKANSAS CITY, KS 67005

Inspection: 79000305
Store ID:
Phone: 6206602412
Inspector: KDA79
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/30/14	11:10 AM	02:25 PM	3:15	0:25	3:40	0	
Total:			3:15	0:25	3:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 7 Priority foundation(Pf) Violations 4
 Certified Manager on Staff Address Verified Actual Sq. Ft. 3800
 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

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

Fail Notes | 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.*
[There was an open, unlidded employee drink sitting on a food prep counter across from the stove next to the clean plates.]

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.*
[The hand sink in the bar area does not have a supply of paper towels available. Corrected on Site (COS) - supplied with paper towels.]

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 p ..

Fail Notes | 3-101.11 *P - FOOD shall be safe, UNADULTERATED, and honestly presented.*
[In the Reach-in-Cooler (RIC) in the back room there was a pan of cooked, ready-to-eat brownies being stored directly underneath a plastic bag of raw chicken that was leaking blood down onto the brownie pan. COS - the brownies were discarded.

In the bar area there was a 1/2 bottle of Jim Beam Bourbon 1 Liter that had one fruit fly inside of the bottle floating in the liquor. COS - the liquor was discarded.]

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 ..

Fail Notes | 3-302.11(A)(1)(a) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables*
[In the Frigidaire RIC in the kitchen there were two containers of raw pork cutlets being stored on a shelf directly above raw ready-to-eat Green Bell Pepper, Diced Tomatoes, Spinach, and Salsa. COS - the pork cutlets were moved.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

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 white RIC in the back room there was a box containing raw pork that was being stored on a shelf directly above cooked ready-to-eat Cherry Cobbler and cooked ready-to-eat Peach Cobbler. COS - the RIC was rearranged.*

In the white RIC in the back room there was a leaking plastic bag of raw chicken being stored on a shelf directly above a pan of cooked ready-to-eat brownies. COS - the RIC was rearranged.]

14. Food-contact surfaces: cleaned and sanitized. .. p p ..

Fail Notes | 4-601.11(A) | *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [There is a reach-in deep freezer in the kitchen that had dirt and grime built up along the seal and ledge of the freezer where the lid closes. COS - cleaned.*

The can opener has an accumulation of dried on food residue on the blade of the can opener. COS - moved to ware washing.]

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

This item has Notes. See Footnote 1 at end of questionnaire.

17. Proper reheating procedures for hot holding. p

18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. .. p p ..

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes | 3-501.16(A)(1) | *P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [At the steam table there was a pan of mashed potatoes, prepared today and on the steam table for approximately 45 minutes per staff, that was measuring 132.4 F. COS - the mashed potatoes were reheated in the microwave to 165 F.]*

20. Proper cold holding temperatures. p

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

21. Proper date marking and disposition. .. p p ..

Fail Notes | 3-501.18(A)(2) | *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the 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 for a maximum of 7 days, with the day of preparation counted as Day 1. [In the Frigidaire RIC in the kitchen there was an open bag of cooked, ready-to-eat sliced ham that had no date on the bag. Staff identified this as having been opened on 9/27. COS - dated.*

In the Frigidaire RIC in the kitchen there was an open container of ready-to-eat cottage cheese that had no date on the container. Staff identified it as being opened on 9/27. COS - dated.]

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)	<p><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.</i></p> <p><i>[In the Frigidaire RIC in the kitchen there was a container of cooked, ready-to-eat Taco Meat that was dated 9/19. Staff stated that this date was wrong as the taco meat had been made on 9/26. They said the date must have been left over from the previous item the container was used for. COS - corrected the date to 9/26.]</i></p>
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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

Fail Notes	3-603.11(B)	<p><i>Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure requirements) - DISCLOSURE shall include: A description of the animal-derived FOODS, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; or, Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.</i></p> <p><i>[The establishment cooks some menu items to order upon request. They have the reminder statement in the menus but they have not done a disclosure on which items in the menus may be cooked to order. Explained to staff that they may simply asterisk the menu items that they cook to order and reference the asterisk items to the reminder that consuming raw foods can make people ill.]</i></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 . . .

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 . . . p . .

Fail Notes	7-201.11(B)	<p><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>[There is a bottle of Lysol disinfectant wipes being stored directly on top of the Frigidaire RIC in the kitchen. COS - the chemical was moved.]</i></p>
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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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
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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

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

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	<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>[There are two drink pitchers in the kitchen by the ice machine with brownish liquids in them. Staff identified this as tea.]</i>
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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

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

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

<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In the dry storage room in front of the walk-in-cooler there is a box of foam cups being stored directly on the floor.]</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. [In the kitchen there are non-inverted and uncovered ceramic plates, bowls, saucers, pans, plastic containers, and mixing bowls.]</i>

43. Single-use and single-service articles: properly used. .. 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. [In the kitchen and in the dry storage room there are single-use containers (Styrofoam to-go containers, paper trays) that are outside of their original protective packaging and are neither covered nor inverted.]</i>
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44. Gloves used properly. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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. [There was a frayed and chipped rubber food spatula in the kitchen. COS - staff trimmed the edges of the spatula to make it smooth and easily cleanable.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p

Fail Notes | 4-501.11(A) *EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The wire shelf in the walk-in-cooler is showing rust build up.]*

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

This item has Notes. See Footnote 5 at end of questionnaire.

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

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is a fan sitting on the floor in the kitchen that has an accumulation of dust on the fan cover. The vent hoods in the kitchen have a buildup of grease and grime in the hoods.]*

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

53. Physical facilities installed, maintained and clean. p

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

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

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking Chicken Fried Steak - 184.2 F

Cooking Hamburger - 160.1 F

Footnote 2

Notes:

Steam Table:

Green Beans - 144.2 F

Footnote 3

Notes:

Counter Cold Hold (1):

Cheese - 40.4 F

Sliced Tomatoes - 64.6 F (Sliced within the past 20 minutes per staff - cooling)

Counter Cold Hold (2):

Buttermilk - 35.2 F

Make Table:

Cut Lettuce - 43.0 F

Make Table (Side 2):

Diced Tomatoes - 41.2 F

Frigidaire RIC:

Milk - 40.9 F

White RIC in back room:

Raw Chicken - 37.2 F

Footnote 4

Notes:

Cooling in the Reach-in-Coolers.

Footnote 5

Notes:

3 vat sink - 50ppm Chlorine in sanitization vat that was in use during inspection. Appropriate test strips provided.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 9/30/2014 **Business ID:** 115290FE
Business: TADYN'S RESTAURANT

108 S 1ST
 ARKANSAS CITY, KS 67005

Inspection: 79000305
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Phone: 6206602412
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Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/30/14	11:10 AM	02:25 PM	3:15	0:25	3:40	0	
Total:			3:15	0:25	3:40	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 Pan of Brownies Qty Units Value \$ 10.00

Description 1 full pan

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Jim Beam Bourbon Qty Units Value \$ 15.00

Description 1/2 of 1 liter bottle

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

