

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: 10/3/2014 **Business ID:** 118310FE
Business: BEST WESTERN PLUS PATTERSON PARK INN
 6100 PATTERSON PARKWAY
 6100 PATTERSON PARKWAY
 ARKANSAS CITY, KS 67005

Inspection: 79000313
Store ID:
Phone: 3168474915
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/03/14	07:00 AM	09:15 AM	2:15	0:10	2:25	0	
Total:			2:15	0:10	2:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 4 Priority foundation(Pf) Violations 0
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 3825
 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |

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

Fail Notes	6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [There is no hand washing sign posted at the kitchen hand sink.]
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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 | .. | .. |
| This item has Notes. See Footnote 2 at end of questionnaire. | | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| This item has Notes. See Footnote 3 at end of questionnaire. | | | | | | | |
| 18. Proper cooling time and temperatures. | | .. | .. | .. | p | .. | .. |
| 19. Proper hot holding temperatures. | | .. | p | .. | .. | p | .. |

This item has Notes. See Footnote 4 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. [In the kitchen there were commercially processed hash browns sitting in a container on the counter in the kitchen. Staff identified that they had cooked these hash browns approximately thirty minutes previously and they were sitting on the counter until they were needed in the steam table up front. They were measuring 78.6 F. Corrected on Site (COS) - rapidly reheated to 188.6 F in the microwave for hot holding.
	In the kitchen there were precooked, commercially processed sausage patties sitting on a plate on the counter. Staff stated they had been heated approximately thirty minutes previously and were waiting to go out on the steam table when more was needed. They were measuring 112.2 F. COS - rapidly reheated to 169.8 F in the microwave for hot holding.]

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| 20. Proper cold holding temperatures. | | .. | p | .. | .. | p | .. |
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This item has Notes. See Footnote 5 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[In the serving area there was a tub of individual cream cheese packets sitting on the counter. These individual packets say to "Keep Refrigerated". They were measuring 56.3 F. Per staff, they had been out since 6:00am. It was approximately 7:45am when the temperature was taken. COS - put into the cooler to be brought to temperature.

In the serving area there is a stainless steel pitcher that contains whole milk. This milk is measuring 45.4 F. Staff stated the milk had been put out in the insulated pitcher at 6:00am. It was approximately 7:45am when the temperature was taken. COS - the milk was moved into the cooler to be brought to temperature.]

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 Turbo Reach-in-Cooler there were several items that were open with no dates on the packages. These items included:

Reduced Fat Milk - identified by staff as being opened yesterday (10/2/14) morning at 7:00am or before.
Whole Milk - identified by staff as being opened yesterday (10/2/14) morning at 7:00am or before.
A bag of precooked, ready-to-eat, commercially processed sausage patties - identified by staff as being opened yesterday (10/2/14) at 5:30am.
A bag of precooked, ready-to-eat, commercially processed sausage links - identified by staff as being opened yesterday (10/2/14) at 5:30am.
A bag of precooked, ready-to-eat, commercially processed eggs - identified by staff as being opened yesterday (10/2/14) at 5:30am.

COS - all items were dated with the opening date after staff identified when they were opened.]

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

26. Toxic substances properly identified, stored and used.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	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 wall mounted eye-saline solution. There is a box of bananas and two boxes of zip lock food bags being stored directly beneath this eye saline solution. COS - The bananas and bags were 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 . .
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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
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>	
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
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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

<i>Fail Notes</i>	3-304.14(B)(1)	<p><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></p> <p><i>[A wet wiping cloth was sitting on top of the counter instead of being stored inside of a chemical sanitizer.]</i></p>
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40. Washing fruits and vegetables. p . .
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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
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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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 | .. | .. | .. | .. | .. |
| 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 7 at end of questionnaire.

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| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
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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 | .. | .. | .. | .. | .. |
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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 #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

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Footnote 1

Notes:

There was a tray of bread sitting on top of the hand sink upon beginning inspection. It is not being cited as a violation due to it being easily moveable to make the hand sink accessible. Explained to staff the importance of always keeping the hand sink available for hand washing.

Footnote 2

Notes:

They do not work with any raw foods.

Footnote 3

Notes:

Reheated Hash Browns - 188.6 F
Reheated Sausage Patties - 169.8 F

Footnote 4

Notes:

Serving Area:

Steam Table (1):
Gravy - 137.2 F

Steam Table (2):
Sausage Link - 136.7 F

Footnote 5

Notes:

Turbo Reach-in-Cooler:
Eggs - 38.9 F

Windowed Reach-in-Cooler in Serving Area:
Yogurt - 39.9 F

Footnote 6

Notes:

Thawing inside reach-in-cooler.

Footnote 7

Notes:

3 vat sink chemical dispenser measured 200ppm Quaternary Ammonia. Label calls for 150-400ppm. Appropriate test strips provided.

