

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: 2/7/2015 **Business ID:** 109310FE
Business: SPENCER-RALSTON VFW POST #1254

Inspection: 79000483
Store ID:
Phone: 6204424780
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

3212 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/07/15	03:35 PM	07:05 PM	3:30	0:45	4:15	0	
Total:			3:30	0:45	4:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 8 Priority foundation(Pf) Violations 7
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 4840
 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) 564-6767.

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 " |

<i>Fail Notes</i>	6-301.12	<i>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 are no paper towels at the bar hand sink. Corrected on Site (COS) - bartender supplied.]</i>
	6-301.14	<i>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 bar hand sink. COS - provided with sign to be posted.]</i>

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 " |

<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [There is an open bottle of Sour Apple Pucker in the bar area that has small flies floating inside of the bottle. COS - discarded.</i> <i>There is an open bottle of Creme de Cacao in the bar area that has small flies floating inside of the bottle. COS - discarded.</i> <i>In the Kenmore Cooler in the kitchen there is an open tub of cottage cheese with no date marking on the container. The cook was unsure when this was opened, but believes it was last week. COS - discarded.]</i>
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|--|-----------------------|
| 12. Required records available: shellstock tags, parasite destruction. | " " " p " " |
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Protection from Contamination	Y N O A C R
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- | | |
|-----------------------------------|-----------------------|
| 13. Food separated and protected. | " p " " p " |
|-----------------------------------|-----------------------|

<i>Fail Notes</i>	3-302.11(A)(1)(a)	<i>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 Estate Cooler in the kitchen there is raw beef in white packages being stored on to top shelf above a blue container with ready-to-eat raw lettuce inside. There is a tray of raw beef products being stored on a shelf directly above a drawer with two bags of raw, ready-to-eat lettuce inside. COS - the cook rearranged.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y N O A C R
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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 drawer of the Estate Cooler there are raw shell eggs and a pound of raw beef being stored on the top shelf directly above a container of ready-to-eat cheese slices and ready-to-drink Dr. Pepper in cans. COS - the cook rearranged.]*

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

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

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 was a measuring cup in the dry storage room that the cook identified as clean. This has sticker residue remaining on the bottom of the measuring cup. COS - moved to ware washing.]*

4-602.11(E)(4) | *Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The white shield/ice guard inside of the ice machine has black mold on it.]*

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 " " " " "

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

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 "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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<i>Fail Notes</i>	<p>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.</i></p> <p><i>[In the Kenmore Cooler in the kitchen there were three items that were dated for more than 7 days, as well as having the wrong dates on the containers per the cook. They were as follows:</i></p> <p style="padding-left: 20px;"><i>Diced Tomatoes dated 1/6/15 thru 1/13/15. Cook said these were been diced yesterday (2/6/15).</i></p> <p style="padding-left: 20px;"><i>Cut Lettuce Leaves dated 1/6/15 thru 1/13/15. Cook said these were cut yesterday (2/6/15).</i></p> <p style="padding-left: 20px;"><i>Sliced Tomatoes dated 1/6/15 thru 1/20/15. Cook said these were sliced yesterday (2/6/15).</i></p> <p style="padding-left: 20px;"><i>COS - all dates were corrected to reflect preparation date and discard date as: 2/6/15 thru 2/12/15.]</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 " " p "

<i>Fail Notes</i>	<p>3-603.11(B) <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 has a consumer advisory posted in dining areas. The advisory has the reminder "Consuming raw or undercooked animal-derived foods can cause illness, especially with certain medical conditions." It does not have the disclosure of what the establishment offers cooked-to-order. The cook said she will cook steaks to order upon customer request. COS - the cook wrote a disclosure onto the advisory.]</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 "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical

Y N O A C R

Fail Notes

7-102.11

Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [There are two unlabeled spray bottles with clear liquids inside on the floor beneath the 3 vat sink. The cook said these as vinegar water that had been used for cleaning. COS - the cook chose to pour the vinegar water out, stating that she does not use it.

In the dry storage room there is an unlabeled white spray can that the cook identified as a can of odor neutralizer. COS - the cook said they no longer use this in their restrooms and it was removed from the establishment.]

7-201.11(B)

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.

[In a cabinet in the bar area there is a container of disinfectant wipes, a spray bottle of Fabuloso, and a spray bottle of Windex being stored directly above/laying on top of liquor bottle pourers and glasses. COS - the chemicals were moved by the bartender.

There is a bottle of disinfectant wipes being stored directly on top of the beer cooler (with bottled beer inside of the cooler). COS - the chemical was moved.

There are two bottles of disinfectant wipes being stored directly on top of the Kenmore Freezer in the kitchen (There is frozen food inside of this freezer). COS - the chemicals were moved.

There are two spray cans of odor neutralizer on a shelf in the dry storage room directly above mustard bottles. COS - the chemicals were moved.]

Conformance with Approved Procedures

Y N O A C R

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

.. p .. p ..

Fail Notes

3-502.12(A)

P - ROP- A FOOD ESTABLISHMENT that PACKAGES POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) using a REDUCED OXYGEN PACKAGING method shall control the growth and toxin formation of Clostridium botulinum and the growth of Listeria monocytogenes. [The establishment is vacuum sealing their raw meats prior to freezing. The cook told me that she has FoodSaver bags that she puts the raw meats they purchase into, vacuum seals it, and then freezes it. When she is ready to use it, she puts it into the refrigerator two days prior to when it is needed to thaw while in the vacuum package. There are 9 vacuum sealed packages that she has vacuum sealed this afternoon within the past hour. There are 4 packages that she has vacuum sealed previously (Porkchop vacuum sealed 1/31/15, Ribeye vacuum sealed 1/24/15, Ribeye vacuum sealed 1/31/15, and Chopped Sirloin vacuum sealed 1/24/15) and has frozen and put into the refrigerator to thaw Thursday (2/5/15). When questioned on a HACCP plan or variance with the state to allow for vacuum sealing, the cook said the establishment does not have either. COS - the 4 packages that were previously sealed, frozen, and thawed were discarded. The 9 packages that had been vacuum sealed within the past hour were cut open to allow air into the packages and put into the cooler.

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GOOD RETAIL PRACTICES

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Safe Food and Water							
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							
31. Proper cooling methods used; adequate equipment for temperature control.		p
32. Plant food properly cooked for hot holding.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
33. Approved thawing methods used.		p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
34. Thermometers provided and accurate.		p
Food Identification							
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. [There are unlabeled items in the coolers that the cook said were Ketchup, Mustard, Ranch, tea, A1 sauce, and 57 Sauce.]</i>					
Prevention of Food Contamination							
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							
41. In-use utensils: properly stored.		..	p
<i>Fail Notes</i>	3-304.12(A)	<i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [There is a small cup being stored inside of the diced tomatoes for scooping. There is no handle or designated "grab" spot on this cup. It is being stored in direct contact with the tomatoes.]</i>					
42. Utensils, equipment and linens: properly stored, dried and handled.		..	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. [In the kitchen there are uncovered and non-inverted plates and bowls on shelves.]</i>					
43. Single-use and single-service articles: properly used.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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Fail Notes | 4-903.11(C) *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 dry storage room there are single-use Styrofoam plates, bowls, and to-go containers that are being stored outside of their original protective packaging and are neither covered nor inverted.]

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

Fail Notes | 4-101.11(A) *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.*
[There are three white buckets throughout the establishment that are labeled "Ice Only" by the establishment. Two of these buckets have "Ace Hardware" printed on the buckets and the third bucket is blank. None of these buckets have any markings on them that indicate they are safe for direct food contact.]

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 kitchen there are two rubber spatulas that have imperfections. One is fraying along one edge of the spatula. The other spatula has a crack along the edge of the spatula. COS - both were discarded.

There is one chipped ceramic saucer in the cabinet in the kitchen. COS - discarded.]

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

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.*
[The establishment is using chlorine as a sanitizer. They do not have chlorine test strips on hand. The chlorine tablets they use have precise instructions on how many tablets to how much water. The chlorine water in the bar sanitizing vat is showing 50ppm.]

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 buildup of grease and grime in the vent hood in the kitchen.

There is a fan next to the 3 vat sink that has an accumulation of dust on the blades and fan cover.]

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<i>Fail Notes</i>	<p>5-202.12(A) <i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet.</i> <i>[The hand sink in the bar area is not providing 100 F water. After running for more than 5 minutes, the water temperature was measuring 72.8 F. COS - the post commander was able to fix the sink so it was providing 100 F water. He stated that something was clogged and had been preventing the hot water from coming through the sink.]</i></p> <p>5-203.15 <i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.</i> <i>[The carbonator for the soda pop machine has a vented dual check valve with a hose attached to the vent of the dual check valve. This hose has rings inside and appears to have corrosion inside of it. I am informing the post commander that the vented dual check valve and hose on the carbonator needs to be replaced by their soda pop company because it appears to have vented previously.]</i></p>
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50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. .. p

<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i> <i>[The women's restroom close to the kitchen does not have a covered trashcan available.]</i></p>
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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

<i>Fail Notes</i>	<p>6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</i> <i>[There are three lights in the kitchen around the exposed food that are not properly shielded. Two are completely unshielded. One has a tube on it to shield it, but is missing the end covers of the tube that enclose the light inside of the tube.]</i></p>
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Administrative/Other

Y N O A C R

55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<p><i>Education Title #08 Date Marking</i></p> <p><i>Education Title #10 Did You Wash 'Em Sign / Sticker</i></p> <p><i>Education Title #25 Handwashing</i> <i>[This is being provided due to the bartender stating that she hardly ever uses the hand sink in the bar area.]</i></p> <p><i>Education Title #43 Storing Food in WIC</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

The bartender and cook both described their ware washing process as wash, sanitize, rinse, and allow to air dry. I corrected both on proper dishwashing procedures being to wash, rinse, and sanitize their dishes before allowing to air dry.

Footnote 2

Notes:

Gravy on Stove - 141.9 F

Footnote 3

Notes:

Estate Cooler:
Cut Lettuce - 42.2 F

Kenmore Cooler:
Cottage Cheese - 41.2 F

True Cooler:
Cheese - 42.0 F

Footnote 4

Notes:

Potatoes cooked for hot holding - 161.2 F

Footnote 5

Notes:

Thawing in cooler.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/7/2015 **Business ID:** 109310FE
Business: SPENCER-RALSTON VFW POST #1254

Inspection: 79000483
Store ID:
Phone: 6204424780
Inspector: KDA79
Reason: 01 Routine

3212 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/07/15	03:35 PM	07:05 PM	3:30	0:45	4:15	0	
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ACTIONS

Number of products Voluntarily Destroyed 6

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 Sour Apple Pucker Qty Units Value \$ 5.00

Description 1/3 of 1L bottle - small flies in bottle

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cream de Cacao Qty Units Value \$ 10.00

Description 1/2 of 1L bottle - small flies in bottle

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Pork Chop Qty Units Value \$ 8.00

Description 1 pork chop - Vacuum Sealed with no HACCP plan or Variance to ensure protection from bacterial growth

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 Ribeye Qty _____ Units _____ Value \$ 30.00

Description 2 Ribeyes - Vacuum Sealed with no HACCP plan or Variance to ensure protection from bacterial growth

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Chopped Sirloin Qty _____ Units _____ Value \$ 12.00

Description 1 Sirloin - Vacuum Sealed with no HACCP plan or Variance to ensure protection from bacterial growth

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Cottage Cheese Qty _____ Units _____ Value \$ 3.00

Description 1 partial container - opening date unknown

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/7/2015 **Business ID:** 109310FE
Business: SPENCER-RALSTON VFW POST #1254

Inspection: 79000483
Store ID:
Phone: 6204424780
Inspector: KDA79
Reason: 01 Routine

3212 N SUMMIT ST
 ARKANSAS CITY, KS 67005

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/17/15

Inspection Report Number 79000483 Inspection Report Date 02/07/15

Establishment Name SPENCER-RALSTON VFW POST #1254

Physical Address 3212 N SUMMIT ST City ARKANSAS CITY
 Zip 67005

Additional Notes and Instructions

Please have all Priority (P) and Priority Foundation (Pf) violations corrected for the follow up inspection.