

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: 3/12/2015 **Business ID:** 103847FE
Business: GRINDER MAN (THE)

 101 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000530
Store ID:
Phone: 6204411012
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/12/15	10:35 AM	02:00 PM	3:25	0:00	3:25	0	Inspection
Total:			3:25	0:00	3:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 6 Priority foundation(Pf) Violations 4
 Certified Manager on Staff Address Verified Actual Sq. Ft. 2880
 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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	Y	N	O	A	C	R			
Good Hygienic Practices									
4. Proper eating, tasting, drinking, or tobacco use	p			
5. No discharge from eyes, nose and mouth.	p			
Preventing Contamination by Hands									
6. Hands clean and properly washed.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 5%; border-right: 1px solid black;">2-301.14(l)</td> <td><i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands [An employee at the register took payment from a customer before putting on gloves and grabbing a piece of bread to make a sandwich. They did not wash their hands prior to putting the gloves on. Corrected on Site (COS) - stopped employee and required hands to be washed and fresh gloves put on.]</i></td> </tr> </table>	<i>Fail Notes</i>	2-301.14(l)	<i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands [An employee at the register took payment from a customer before putting on gloves and grabbing a piece of bread to make a sandwich. They did not wash their hands prior to putting the gloves on. Corrected on Site (COS) - stopped employee and required hands to be washed and fresh gloves put on.]</i>						
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p			
8. Adequate handwashing facilities supplied and accessible.	..	p	p	..			
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Approved Source									
9. Food obtained from approved source.	p			
10. Food received at proper temperature.	p			
11. Food in good condition, safe and unadulterated.	..	p			
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12. Required records available: shellstock tags, parasite destruction.	p			
Protection from Contamination									
13. Food separated and protected.	p			
14. Food-contact surfaces: cleaned and sanitized.	..	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p			
Potentially Hazardous Food Time/Temperature									
16. Proper cooking time and temperatures.	p			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
17. Proper reheating procedures for hot holding. <i>This item has Notes. See Footnote 2 at end of questionnaire.</i>	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
20. Proper cold holding temperatures. <i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	p
21. Proper date marking and disposition. <i>This item has Notes. See Footnote 4 at end of questionnaire.</i>	..	p	p	..
Fail Notes						
3-501.18(A)(1)	<p><i>P - RTE PHF/TCS, Disposition (discard if held 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[In the make table there is a ziploc bag of hot dogs that is dated "Use by 3/4/15." The front staff member said this was the correct discard date. COS - discarded.</i></p> <p><i>In the make table there are two open containers, one of roast beef and one of turkey, that are dated "Use by 3/11/15." The front staff member said they put their discard dates on their packages and that this should be the correct discard date. The manager later said she believed this was the wrong discard date as they are training new employees. COS - both items were discarded.]</i></p>					
3-501.18(A)(2)	<p><i>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.</i></p> <p><i>[Pf 3-501.17(B) Refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and packaged by a food processing plant shall be clearly marked at the time the original container is opened in a food establishment if the food is held for more than 24 hours. The day the original container is opened shall be counted as Day 1.</i></p> <p><i>In the Make Table there is a piece of cooked, ready-to-eat chicken that is dated 1/15. The front employee said that this was pulled from the freezer and thawed on Monday (3/9/15) and that the date on the package was when the opened the original container of chicken and partitioned it into bags. COS - updated date.]</i></p>					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<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 cooler there was an open container of chicken salad that was dated as being made 3/1/15. The manager said this date was incorrect and the chicken salad had been made on 3/7/15. COS - the manager corrected the date.</i></p> <p><i>In the cooler there was an open container of capicola lunch meat that was dated "Use by 3/10/15." The manager said this was an incorrect date and the lunch meat was put out on 3/10/15, rather than needing to be used by 3/10/15. COS - the manager corrected the date to "Use by 3/16/15."]</i></p>
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22. Time as a public health control: procedures and record.	p
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	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
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	..	p	p	..
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Fail Notes	<p>7-102.11 <i>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 is an unlabeled tub with liquid inside that the manager verified is bleach water. COS - labeled.]</i></p> <p>7-201.11(B) <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. [In the back room there is a Safe Heat Chafe Fuel directly above a food tub and a Safe Heat Chafe Fuel on a shelf directly above a deep freezer containing food.]</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						
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 .. . | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%;">3-501.13(A)</td> <td style="width: 80%;"> <i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less.
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[There are items (chili, lunch meat) thawing on top of the black cooler in the kitchen.]</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 .. . | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%;">3-302.12</td> <td style="width: 80%;"> <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 throughout the kitchen and prep area identified by the manager and staff as dressings, sugar, flour, parmesan, and powdered sugar.]</i> </td> </tr> </table> | <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.
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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 .. . | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%;">3-305.11(A)(1)</td> <td style="width: 80%;"> <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.
[The cooler of ice in the front is missing the lid, leaving the ice exposed.]</i> </td> </tr> </table> | <i>Fail Notes</i> | 3-305.11(A)(1) | <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.
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| <i>Fail Notes</i> | 3-305.11(A)(1) | <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.
[The cooler of ice in the front is missing the lid, leaving the ice exposed.]</i> | | |
| 38. Personal cleanliness. | p | | | |
| 39. Wiping cloths: properly used and stored. | p | | | |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | |
| 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 .. . | | | |
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[The handle to the scoop in the flour is down in direct contact with the flour.]</i> | | |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. p .. . | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils

Y N O A C R

<i>Fail Notes</i>	<p>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. [There are boxes of straws and lids on the floor in the back room.]</i></p> <p>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. [There are dishes on the clean dish rack near the 3 vat that are stacked together while still wet.</i></p> <p style="text-align: center;"><i>There are dishes on the clean dish rack that are stored neither covered nor inverted.]</i></p>
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43. Single-use and single-service articles: properly used. p

<i>Fail Notes</i>	<p>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. [On a shelf near the make table there are styrofoam plates and to go containers that are stored outside of their original protective packaging, neither covered nor inverted.]</i></p>
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44. Gloves used properly. p

Utensils, Equipment and Vending

Y N O A C R

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items p

<i>Fail Notes</i>	<p>4-101.11(A) <i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [In the cooler underneath the make table there is a "Rubbermaid Roughneck" container being used to store pepperoni. There is no marking on this container indicating it is safe for direct food contact. Checked online to verify container safety for food and found no indication that the container is a food grade container.</i></p> <p style="text-align: center;"><i>Did not speak with manager or owner about this during inspection as they were unavailable after checking for the container online - informed the staff members present of the issue. Please note - if documentation from the manufacturer can be provided showing these containers are safe for food contact, they will be acceptable. Otherwise, please put the food in food grade containers, or line the containers with food grade lining so that the food is not in direct contact with the containers.]</i></p> <p>4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There are cracked lids on the roast beef and corned beef in the freezer and make table. There is a cracked green lid on a shelf near the 3 vat sink. COS - the manager removed these lids.]</i></p>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items p

<i>Fail Notes</i>	<p>4-501.11(A) <i>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 shelves in the 4-door cooler have an accumulation of rust on them.]</i></p>
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46. Warewashing facilities: installed, maintained, and used; test strips. p

47. Non-food contact surfaces clean. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is a standing fan in the bakery area that has an accumulation of dust on the back/blades. There is grime on the base of the GE cooler.]</i>
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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

This item has Notes. See Footnote 6 at end of questionnaire.

50. Sewage and waste water properly disposed. p

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

This item has Notes. See Footnote 7 at end of questionnaire.

52. Garbage and refuse properly disposed; facilities maintained. . p

<i>Fail Notes</i>	5-501.113	<i>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. [The outside dumpster has a lid, but it is placed close enough to the wall that the lid cannot be closed.]</i>
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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

This item has Notes. See Footnote 8 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Food Contact Surface wiped with wiping cloth stored in 50ppm chlorine.

Dishes being sanitized in 50ppm water in sink.

Footnote 2

Notes:

Reheating commercially prepared meatballs in steam table - 143.4 F

Footnote 3

Notes:

Make:

Lunch Meat - 37.8 F

Cooler below Make:

Cheese - 34.2 F

Black Cooler:

Cheese - 43.3 F

Kock Cooler:

Milk - 42.3 F

GE Cooler:

Cheese - 38.3 F

4-door Cooler:

Capicola Meat - 34.3 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 4

Notes:

A note on date marking and freezing for future reference:

You must always update your date marking with freezer information. You need to have an open date, freeze date, and thaw date available.

Example 1:

You open a package of ham on 3/1/15, slice the ham that day, and freeze the sliced ham that day. You have used 1 of your 7 days with the open and freeze date. Indicated on the package "Opened and frozen 3/1/15" or you can abbreviate for space "O & F 3/1/15" so long as you can tell me what your abbreviation means. You thaw the ham on 3/9/15. Update your date marking to reflect "O & F 3/1/15, T 3/9/15" or "Opened & Frozen 3/1/15, Thawed 3/9/15."

You used 1 day with the opening and freezing of the ham. You used 1 day with the thawing. You have 5 more days after the day the lunch meat was thawed in which to use it.

Example 2:

You open a package of ham on 3/1/15, slice it/do whatever with it. It is not frozen that day. It is frozen on 3/2/15. You have used 2 of your 7 day. 1 for the day it was opened, 1 for the day it was put into the freezer. Both days with time out of the freezer while the package was open count against the 7 days. Reflect in your date marking "O 3/1/15, F 3/2/15" and then update your date marking with the thaw date. "O 3/1/15, F 3/2/15, T 3/9/15." You have used 3 of your 7 days for date marking, and 4 more will be allowed.

Example 3:

You open a package of ham on 3/1/15. It doesn't make it into the freezer until 3/4/15. All days out of the freezer count against you. You have used 4 of your 7 days (The 1st when it was opened, the 2nd, 3rd, and 4th). Update the date marking "O 3/1/15, F 3/4/15" and then reflect your thaw date "T 3/9/15." Once the thaw date is added in, there would only be 2 days left in which to use it.

Please follow this guideline on date marking items that come in precooked and ready-to-eat that you open and then freeze to be used at a later date.

Additionally - if you have an item come in precooked, like your frozen chicken that does not need to be sliced and you are opening the original package while it is frozen, partitioning it into bags while it is frozen, and thawing at a later date you only need to provide the thaw date. Time in the freezer does not count against you. If it is frozen when the package is opened, and you merely put it into ziploc bags so you can pull out a couple pieces at a time to thaw and be used, you can move the frozen chicken into bags (and keep it frozen the entire time) without reflecting any date marking. Once the bag is pulled from the freezer to thaw, the date it is removed from the freezer to thaw must be reflected, and then 6 more days after the thaw date would be allowed.

Footnote 5

Notes:

Stored in 50ppm chlorine.

Footnote 6

Notes:

The intermediate vent on the dual check valve of the carbonator is pointing up into the air instead of down so that it can drain. Spoke with owner about having the soda pop company change this.

Footnote 7

Notes:

The restroom doors are open and are not self-closing - not citing as a violation due to them being down a hallway away from the dining area and closed off from the cooking area.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 8

Notes:

Sales tax registration certificate is unavailable to verify ownership.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/12/2015 **Business ID:** 103847FE
Business: GRINDER MAN (THE)

101 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000530
Store ID:
Phone: 6204411012
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/12/15	10:35 AM	02:00 PM	3:25	0:00	3:25	0	Inspection
Total:			3:25	0:00	3:25	0	

ACTIONS

Number of products Voluntarily Destroyed 4

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 Hotdogs Qty _____ Units _____ Value \$ 2.00

Description 2 hotdogs - held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Roast Beef Qty _____ Units _____ Value \$ 5.00

Description 1 container - past discard date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Turkey Qty _____ Units _____ Value \$ 3.00

Description 1 partial container - past discard date

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 Ham Qty _____ Units _____ Value \$ 1.50

Description 1 partial container - date unknown

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

