

**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:** 3/22/2015      **Business ID:** 113573FE  
**Business:** DOUBLE BARREL (THE)

521 S SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000548  
**Store ID:**  
**Phone:** 6206609206  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/22/15	02:25 PM	04:05 PM	1:40	0:25	2:05	0	Inspection
<b>Total:</b>			1:40	0:25	2:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 4 Priority foundation(Pf) Violations 3  
 Certified Manager on Staff  Address Verified  Actual Sq. Ft. 1352  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y   N   O   A   C   R
-------------------------	-----------------------

- |   |                       |
|---|-----------------------|
| 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
-----------------------------------	-----------------------

- |  |                       |
|--|-----------------------|
| 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   "   "   "   " |

<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 available in the men's or women's restroom.]</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 are no hand washing signs posted in the restrooms. Corrected on Site (COS) - provided with signs to be posted.]</i>

Approved Source	Y   N   O   A   C   R
-----------------	-----------------------

- |  |                       |
|--|-----------------------|
| 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
-------------------------------	-----------------------

- |   |  |                   |   |
|---|--|-------------------|---|
| 13. Food separated and protected.   | "   p   "   "   p   "  |                   |   |
| <i>Fail Notes</i>   | <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; vertical-align: top; padding: 2px;">3-302.11(A)(1)(b)</td> <td style="padding: 2px;"> <i>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.<br/>[In the standing cooler there is raw bacon in plastic wrap and raw shell eggs in a carton being stored in the door of the cooler directly above squirt bottles of ready-to-eat sauces (ranch, ketchup, etc). The raw bacon is also directly next to a stick of butter. COS - the manager rearranged.]</i> </td> </tr> </table> | 3-302.11(A)(1)(b) | <i>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.<br/>[In the standing cooler there is raw bacon in plastic wrap and raw shell eggs in a carton being stored in the door of the cooler directly above squirt bottles of ready-to-eat sauces (ranch, ketchup, etc). The raw bacon is also directly next to a stick of butter. COS - the manager rearranged.]</i> |
| 3-302.11(A)(1)(b)   | <i>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.<br/>[In the standing cooler there is raw bacon in plastic wrap and raw shell eggs in a carton being stored in the door of the cooler directly above squirt bottles of ready-to-eat sauces (ranch, ketchup, etc). The raw bacon is also directly next to a stick of butter. COS - the manager rearranged.]</i>  |                   |   |
| 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
---	-----------------------

- |  |                       |
|--|-----------------------|
| 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   "   "   " |
| 20. Proper cold holding temperatures.                                      | p   "   "   "   "   " |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                       |
| 21. Proper date marking and disposition.                                   | "   p   "   "   p   " |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |                       |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
---	-------------

<i>Fail Notes</i>	<p>3-501.18(A)(2) <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. [In the standing cooler there is a container of cooked noodles with no date marking that the manager said was cooked yesterday (3/21/15) around 1pm before they opened. COS - the manager dated.</i></p> <p><i>In the standing cooler there is an open container of hotdogs that has no date on the container. The manager said these hotdogs were opened on Wednesday (3/18/15). COS - the manager dated.]</i></p>
-------------------	--

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 ..
--	-----------------

<i>Fail Notes</i>	<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. [In the chemical storage closet there is an unlabeled spray bottle with a blue liquid inside. The manager verified this was windex. COS - the manager 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 bar area there is a squirt bottle of Germ-X being stored directly on top of the beer cooler. COS - the manager moved the chemical underneath the sink.</i></p> <p><i>In the chemical storage closet there is disinfectant wipes, dawn dish soap, and other chemicals being stored on a shelf directly above a shelf containing paper towel rolls. These are the same paper towels that are being used for hand drying at the hand sink in the bar area. COS - the manager moved the paper towels.]</i></p> <p>7-209.11 <i>Personal Care Items (Storage) EMPLOYEES shall store their PERSONAL CARE ITEMS in lockers or other suitable facilities. [There is a squirt bottle of lotion sitting directly on top of the beer cooler in the bar area.]</i></p>
-------------------	---

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-------------

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

GOOD RETAIL PRACTICES
-----------------------

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R			
<b>Safe Food and Water</b>										
28. Pasteurized eggs used where required.		..	..	..	p	..	..			
29. Water and ice from approved source.		p	..	..	..	..	..			
30. Variance obtained for specialized processing methods.		..	..	..	p	..	..			
<b>Food Temperature Control</b>										
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	..	..	..	..	..			
<b>Food Identification</b>										
35. Food properly labeled; original container.		..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 10%;">3-302.12</td> <td style="width: 75%;"> <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 bar area that the manager said were cinnamon and margarine.]</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. [There are unlabeled items in the bar area that the manager said were cinnamon and margarine.]</i>							
<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 bar area that the manager said were cinnamon and margarine.]</i>								
<b>Prevention of Food Contamination</b>										
36. Insects, rodents and animals not present.		..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 10%;">6-202.15(A)(3)</td> <td style="width: 75%;"> <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. [The front door to the establishment has a 1/2 to 1 inch gap on the bottom threshold of the door while closed.  The back door to the establishment has a 1/4 to 1/2 inch gap around the edges of the door while closed.]</i> </td> </tr> </table>	<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. [The front door to the establishment has a 1/2 to 1 inch gap on the bottom threshold of the door while closed.  The back door to the establishment has a 1/4 to 1/2 inch gap around the edges of the door while closed.]</i>							
<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. [The front door to the establishment has a 1/2 to 1 inch gap on the bottom threshold of the door while closed.  The back door to the establishment has a 1/4 to 1/2 inch gap around the edges of the door while closed.]</i>								
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	..	..	..			
<b>Proper Use of Utensils</b>										
41. In-use utensils: properly stored.		..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 10%;">3-304.12(B)</td> <td style="width: 75%;"> <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [The ice scoop in the ice bucket in the freezer has the handle down in direct contact with the ice.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [The ice scoop in the ice bucket in the freezer has the handle down in direct contact with the ice.]</i>							
<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [The ice scoop in the ice bucket in the freezer has the handle down in direct contact with the ice.]</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>	4-903.11(A)	<p><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 is a box of foam cups in the dry storage room being stored directly on the floor.]</i></p>
	4-903.11(B)	<p><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 ceramic plates, bowls, and serving dishes on a shelf in the bar area that are neither covered nor inverted.]</i></p>

43. Single-use and single-service articles: properly used. .. p .. .. ..

<i>Fail Notes</i>	4-903.11(C)	<p><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 dry storage room and in the bar area there are styrofoam to-go containers, bowls, and plates that are being stored outside of their original protective packaging and are neither inverted or covered.]</i></p>
-------------------	-------------	---

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>	4-101.11(A)	<p><i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [There are wooden golf tees being used as stoppers in the liquor bottles. The manager said these were regular golf tees and weren't purchased from a food supplier/anywhere that would have created these tees for use in food contact to stopper bottles.</i></p> <p><i>In the freezer there is a black bucket that says "United Plastics" on the bottom of the bucket. There is ice being stored inside of this bucket in direct contact with the plastic of the bucket. There are no markings indicating this container is safe for direct food contact. Upon searching the manufacturer online, there was no evidence found indicating that this container is safe for direct food contact.]</i></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 3 at end of questionnaire.***

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

<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The standing cooler has black mold buildup between the freezer and refrigerator doors.]</i></p>
-------------------	-------------	---

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

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>	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.                  [The women's restroom has no mixing valve. There are separate faucets for hot water and for cold water. Informing manager that the hot and cold water are required to be provided through a mixing valve.]</i>
-------------------	-------------	---

- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 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
----------------------	-----------------------

- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

***This item has Notes. See Footnote 4 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 #43</i>	<i>Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Beer Cooler:  
Ham - 38.3 F

Standing Cooler:  
Milk - 41.4 F

## **Footnote 2**

### **Notes:**

There is an undated open half gallon of milk in the standing cooler that the manager said was opened a week ago yesterday (3/14/15). She said this milk is personal use only, so this is not being cited as a violation.

## **Footnote 3**

### **Notes:**

Chlorine test strips provided.

## **Footnote 4**

### **Notes:**

Ownership listed on FE license and Sales Tax Registration Certificate does not match. Manager stated the ownership has not changed the past 5 years. Contacting office to verify the federal tax ID matches despite the ownership listed being difference.

