

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: 4/22/2015 **Business ID:** 120009FE
Business: DOUBLE BARREL (THE)

 521S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000621
Store ID:
Phone: 6203076553
Inspector: KDA79
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/22/15	03:05 PM	04:05 PM	1:00	0:10	1:10	0	Inspection
Total:			1:00	0:10	1:10	0	

FOOD ESTABLISHMENT PROFILE			
Insp. Notification <u> Email </u>	Sent Notification To _____	Lic. Insp.	<u> Yes </u>
Priority(P) Violations <u> 2 </u>	Priority foundation(Pf) Violations <u> 0 </u>	Left App.	<u> No </u> Lic. Approved <u> Yes </u>
Certified Manager on Staff <u> .. </u>	Address Verified <u> p </u>	Actual Sq. Ft.	<u> 1352 </u>
Certified Manager Present <u> .. </u>			

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

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
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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
21. Proper date marking and disposition.		..	p	p	..
<i>Fail Notes</i>	3-501.18(A)(1) 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. [In the standing cooler in the kitchen there is a container of open ready-to-eat hot dogs that is dated 4/14/15. The manager said that this date is when the hot dogs were opened. Corrected on Site (COS) - she discarded the hot dogs.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R						
36. Insects, rodents and animals not present.	..	p						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">6-202.15(A)(3)</td> <td style="vertical-align: top;"><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 door to the establishment has a gap along the bottom threshold - approximately 1/4 to 1/2 inch wide.]</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 door to the establishment has a gap along the bottom threshold - approximately 1/4 to 1/2 inch wide.]</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 door to the establishment has a gap along the bottom threshold - approximately 1/4 to 1/2 inch wide.]</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						
Proper Use of Utensils	Y	N	O	A	C	R						
41. In-use utensils: properly stored.	p						
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-903.11(A)</td> <td style="vertical-align: top;"><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 being stored directly on the floor in the back dry storage room.]</i></td> </tr> <tr> <td style="vertical-align: top;"></td> <td style="vertical-align: top;">4-903.11(B)</td> <td style="vertical-align: top;"><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. [On the shelves in the food prep area there are stainless steel pizza pans and plastic bowls/colanders that are neither covered nor inverted.]</i></td> </tr> </table>	<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [There is a box of foam cups being stored directly on the floor in the back dry storage room.]</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. [On the shelves in the food prep area there are stainless steel pizza pans and plastic bowls/colanders that are neither covered nor inverted.]</i>						
<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [There is a box of foam cups being stored directly on the floor in the back dry storage room.]</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. [On the shelves in the food prep area there are stainless steel pizza pans and plastic bowls/colanders that are neither covered nor inverted.]</i>										
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						
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						
47. Non-food contact surfaces clean.	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						
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						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Beer Cooler:
Ham - 41.0 F

Reach-in-Cooler:
Bacon - 42.8 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/22/2015 **Business ID:** 120009FE
Business: DOUBLE BARREL (THE)

521S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000621
Store ID:
Phone: 6203076553
Inspector: KDA79
Reason: 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/22/15	03:05 PM	04:05 PM	1:00	0:10	1:10	0	Inspection
Total:			1:00	0:10	1:10	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Hot Dogs Qty Units Value \$ 4.00

Description 6 hot dogs - held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

FOOD ESTABLISHMENT FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed below, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

Insp Date: 4/22/2015 **Business ID:** 120009FE
Business: DOUBLE BARREL (THE)

521S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000621
Store ID:
Phone: 6203076553
Inspector: KDA79
Reason: 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
04/22/15	03:05 PM	04:05 PM	1:00	0:10	1:10	0	Inspection
Total:			1:00	0:10	1:10	0	