

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:** 103847FE
Business: GRINDER MAN (THE)

Inspection: 79000622
Store ID:
Phone: 6204411012
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

101 S SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/22/15	04:10 PM	05:35 PM	1:25	0:05	1:30	0	Inspection
04/22/15	05:35 PM		0:00	0:20	0:20	0	Estimated Travel
Total:			1:25	0:25	1:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 3 _____ Priority foundation(Pf) Violations 3 _____
 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.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | .. | .. | .. | .. | .. | .. |

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. | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	6-301.12	<p><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.</i></p> <p><i>[There are no paper towels available at the hand sink in the kitchen. The employee present today said she does not know how to refill the paper towel dispenser.]</i></p>
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Approved Source	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 9. Food obtained from approved source. | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | p | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | .. | .. | .. |

Protection from Contamination	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 13. Food separated and protected. | .. | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | p |

<i>Fail Notes</i>	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[There are four plastic food containers in a stack on a shelf of clean dishes that have sticker residue remaining on the outside of the containers. This sticker residue was identified as remaining from the original labeling on the container. There is also sticker residue remaining from the original labeling on the oatmeal container.]</i></p>
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|---|----|----|----|----|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures. | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures. | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures. | .. | .. | .. | .. | .. | .. |
| 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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Fail Notes

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 cooler near the cooler near the make table there are three containers of ready-to-eat opened and sliced canadian bacon. One container is dated 4/14 to 4/20. One is dated 4/14 to 4/19. One is dated 4/14 - 4/27. The employee present said one of the containers has been out since the canadian bacon was sliced on the 14th. The other two containers were put into the freezer and later removed from the freezer. She has no way of discerning which containers are which. Upon questioning, she said there is no one else that can be asked to get a definite time. Corrected on Site (COS) - all three containers were discarded by the employee.

In the cooler near the make table there is a container of opened, ready-to-eat ham that is dated 4/1. The employee present today said she believes this was in the freezer and later removed from the freezer, but she does not know when it was taken out of the freezer and has nobody else present to ask. COS - she discarded the ham.

In the Make table there are two bags of opened ready-to-eat hot dogs that are dated 2-25. The employee present said she has no idea when these hot dogs were taken out of the freezer, only that they were opened, partitioned into bags, and frozen on 2-25 - the date listed on the bag. COS - she discarded the hot dogs since she was unsure how long they have been unfrozen.

In the Make table there is a container of ham that is dated 4/3 and use by 4/20. The employee present is unsure if/when this ham was in the freezer, and when it would have been thawed. COS - she discarded the ham.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes

3-501.18(A)(2)

P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.

[

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.

In the cooler near the make table and in the make table there are several items that appear to be dated for more than 7 days. These are items that were opened, sliced, and frozen by the establishment to later be thawed and used. These items are as follows:

Ready-to-Eat (RTE) corned beef - dated 2/20 - the employee present said this was opened/frozen on 2/20 and was thawed yesterday (4/21/15) - she updated the date to Opened & Frozen (O&F) 2/20, Thawed (T)4/21, Use By (U) 4/26.

RTE Corned beef - dated 2/20 and Use by 4/27 - the employee present said this was opened/frozen 2/20 and was thawed yesterday (4/21/15) - she updated the date to O&F 2/20, T 4/21, U 4/26.

RTE Roast Beef - dated 4/1 and Use by 4/25 - the employee present said this was opened/frozen 4/1, Thawed 4/18 - she updated the date to O&F 4/1, T 4/18, U 4/23.

RTE Turkey - dated 4/8 and Use by 4/27 - the employee present said this was opened/frozen 4/8, thawed 4/21 - she updated the date to O&F 4/8, T 4/21, U 4/26.

RTE Italian Chicken Breasts - dated 3/16 - the employee present said she removed these from the freezer today (4/22/15) - she updated the date to O&F 3/16, T 4/22, U 4/27.

RTE Ham - dated 4/11 and Use by 4/27 - the employee present said this ham was opened/frozen 4/11, thawed on 4/21 - she updated the date to O&F 4/11, T 4/21, U 4/26.

COS - all dates were corrected by the employee present during the inspection as is listed above.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	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. [There is an opened container of ready-to-eat Capicola in the Make table that is dated 4/18, use by 4/27. COS - the discard date was corrected to 4/24 by the employee present today.]</i>
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22. Time as a public health control: procedures and record.

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

26. Toxic substances properly identified, stored and used. p

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used. p

34. Thermometers provided and accurate.

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

37. Contamination prevented during food preparation, storage and display.

38. Personal cleanliness.

39. Wiping cloths: properly used and stored.

40. Washing fruits and vegetables.

Proper Use of Utensils	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 41. In-use utensils: properly stored. | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | .. | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

<i>Fail Notes</i>	<p>4-102.11(A)(1) <i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.</i></p> <p>[4-102.11(B)(1) <i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES shall be safe.</i></p> <p><i>There are six onions in a plastic Dillons "Thank You" grocery bag in the back room. The staff member present today said she is unsure why these are here. Informed her that food cannot be stored inside of these grocery bags.]</i></p>
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|---|----|----|----|----|----|----|
| 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. | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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|----------------------|----|----|----|----|----|----|
| 55. Other violations | .. | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/22/2015 **Business ID:** 103847FE
Business: GRINDER MAN (THE)

Inspection: 79000622
Store ID:
Phone: 6204411012
Inspector: KDA79
Reason: 02 Follow-up

101 S SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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04/22/15	05:35 PM		0:00	0:20	0:20	0	Estimated Travel
Total:			1:25	0:25	1:50	0	

ACTIONS

Number of products Voluntarily Destroyed 3

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 Canadian Bacon Qty Units Value \$ 15.00

Description 3 small containers - appearing to be held past 7 days, time in freezer/thaw date unknown

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Ham Qty Units Value \$ 10.00

Description 2 small containers - appearing to be held past 7 days, time in freezer/thaw date unknown

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Hot dogs Qty Units Value \$ 4.00

Description 4 hot dogs - appearing to be held past 7 days, time in freezer/thaw 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: 4/22/2015 **Business ID:** 103847FE
Business: GRINDER MAN (THE)

Inspection: 79000622
Store ID:
Phone: 6204411012
Inspector: KDA79
Reason: 02 Follow-up

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Total:			1:25	0:25	1:50	0	

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 _____

Inspection Report Number 79000622 Inspection Report Date 04/22/15

Establishment Name GRINDER MAN (THE)

Physical Address 101 S SUMMIT City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

The Manhattan Office will determine the date of the next inspection.