

**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:** 5/21/2015      **Business ID:** 119086FE  
**Business:** ANDY'S PLACE GRILL & BAR  
  
 1419 N 8TH ST  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000677  
**Store ID:**  
**Phone:** 6203075807  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/21/15	09:20 AM	02:00 PM	4:40	0:25	5:05	0	Inspection
05/21/15	02:00 PM		0:00	0:25	0:25	0	Estimated Travel
Total:			4:40	0:50	5:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   16   Priority foundation(Pf) Violations   4    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   4800    
 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
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Y N O A C R

4. Proper eating, tasting, drinking, or tobacco use

.. p .. .. ..

Fail Notes	2-401.11 <i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [There is an open employee drink sitting on the ledge of the make table.]</i>
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5. No discharge from eyes, nose and mouth.

p .. .. ..

Preventing Contamination by Hands
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Y N O A C R

6. Hands clean and properly washed.

.. p .. .. p ..

Fail Notes	2-301.12(B)(5) <i>P - Handwashing procedure (Step 5) FOOD EMPLOYEES shall immediately follow the cleaning procedure with thorough drying. [An employee was in the kitchen and washed their hands at the hand sink. When they were done washing, they turned the faucet off with their freshly cleaned hands, and then used a paper towel to dry their hands. They then put on clean gloves and began handling food. Corrected on Site (COS) - educated employee and management on hand washing procedures. Instructed them to leave the water running while they dry their hands with a clean paper towel, and then turn the faucet back off with the paper towel once they finish using it. Required employee rewash hands. Did not require destruction of food.]</i>
2-301.14(G)	<i>P - Wash Hands (Raw to RTE) 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 when switching between working with raw FOOD and working with READY-TO-EAT FOOD [The cook cracked raw shell eggs onto the grill. He then removed his gloves, put on a clean pair, and began handling ready-to-eat toast. COS - educated employee, required he wash hands. Did not require toast be discarded as he removed the soiled gloves carefully.]</i>
2-301.14(I)	<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 [A waitress brushed her hair back from her shoulders and behind her hair, and then proceeded to scoop ice from the ice bin into glasses for customers. COS - educated management and employee. Required employee wash hands.]</i>
2-301.15	<i>Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [An employee in the kitchen put soap on their hands at the hand sink, and then washed their hands in the 3 vat sink. COS - explained to employee and to management that hands may only be washed at a hand washing sink.]</i>

7. No bare hand contact with RTE foods or approved alternate method properly followed.

.. p .. .. p ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands
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Y N O A C R

Fail Notes	<p>3-301.11(B) P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.                  [A waitress grabbed a lemon with her bare hands and put it into a glass of ice water. COS - the water and lemon were dumped out/thrown away. Educated employee on bare hand contact regulations.]</p>
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8. Adequate handwashing facilities supplied and accessible. .. p .. .. p ..

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

Fail Notes	<p>6-301.12 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 were no paper towels available at the hand sink in the kitchen upon beginning inspection. COS - the kitchen manager supplied with paper towels.</p> <p style="margin-top: 10px;">There were no paper towels available in the men's restroom. COS - the owner supplied with paper towels.]</p>
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Approved Source
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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 .. .. p ..

Fail Notes	<p>3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented.                  [There are two cracked shell eggs in the flat of eggs. COS - the kitchen manager discarded these two eggs.</p> <p style="margin-top: 10px;">In the dry storage room there is a molded onion sitting on the shelf.                  COS - the owner discarded this.]</p>
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12. Required records available: shellstock tags, parasite destruction. .. .. .. p .. ..

Protection from Contamination
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Y N O A C R

13. Food separated and protected. .. p .. .. p ..

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

Fail Notes	<p>3-302.11(A)(1)(a) 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 windowed cooler in the dry storage room there is raw ground beef and raw chicken being stored on a shelf directly above a box of raw tomatoes. This box of raw tomatoes is also sitting inside of a pan with raw ground beef packages. COS - the owner rearranged this.]</p> <p style="margin-top: 10px;">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 windowed cooler there is raw ground beef being stored directly next to/against a bag of cooked chicken. COS - the owner rearranged.]</p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination
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Y N O A C R

Fail Notes	3-302.11(A)(2)	<p><i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i></p> <p><i>[In the windowed cooler in the dry storage room there is a box of raw chicken being stored on a shelf directly above raw ground beef. COS - the owner rearranged this.</i></p> <p><i>In the Frigidaire cooler in the kitchen there is raw sausage being stored directly above raw shell eggs. COS - the kitchen manager rearranged this.]</i></p>
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14. Food-contact surfaces: cleaned and sanitized. .. p .. .. p ..

***This item has Notes. See Footnote 3 at end of questionnaire.***

Fail Notes	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 is a pitcher with corn stored inside that has sticker residue on the outside of the corn. This was identified as sticker remaining from the original purchasing of the container. COS - the corn was put into a new container and the pitcher moved to ware washing.</i></p> <p><i>A knife coming out of the dishwasher and identified as clean had food residue caught on the edge of the blade. COS - the knife was re-washed.]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food. p .. .. .. ..

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

16. Proper cooking time and temperatures. p .. .. .. ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

17. Proper reheating procedures for hot holding. p .. .. .. ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

18. Proper cooling time and temperatures. .. .. p .. .. ..

19. Proper hot holding temperatures. .. p .. .. p ..

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

Fail Notes	3-501.16(A)(1)	<p><i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.</i></p> <p><i>[There are cooked hash browns on the counter measuring 82.7 F. These were identified as cooked this morning and waiting to be served. Explained to staff they need to be kept hot or cold. They want them kept hot for serving. COS - the hash browns were put onto the grill and reheated to 165 F.</i></p> <p><i>There is a pan sitting beside the grill with no temperature control on it with cooked sausages and cooked bacon in it. The kitchen manager they are waiting for orders and will be reheated on the grill and served. The sausages are measuring 73.9 F. The kitchen manager said they were cooked approximately an hour previously COS - the sausages were reheated in the microwave.]</i></p>
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20. Proper cold holding temperatures. .. p .. .. p ..

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

<i>Fail Notes</i>	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i>  <i>[There is a tub of buttermilk on the counter with no temperature control on it. The buttermilk is measuring 60.8 F. The kitchen manager said she'd had it out for a chicken fried steak approximately 20-30 minutes previously. COS - she returned it to the cooler.</i></p> <p><i>In the sandwich make table there are sliced tomatoes measuring 47.4 F. The ambient air of this cooler is 36.3 F and this is the only thing in the cooler that is not in proper cold holding temperatures. The kitchen manager and other kitchen staff said that these tomatoes had not been pulled out of the make table at any point and they are unsure why they are out of temperature. The tomatoes have been in the cooler since last night per the kitchen manager. COS - the tomatoes were discarded.]</i></p> <p>3-501.16(B) <i>P - PHF/TCS Cold Holding (Shell EGGS) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less.</i>  <i>[There are raw shell eggs sitting out on the counter with no temperature control. They are measuring 51.9 F. The kitchen manager believes they have been out for approximately 20 minutes. COS - she returned them to the cooler to be brought back down to temperature.]</i></p>
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21. Proper date marking and disposition.

<i>Fail Notes</i>	<p>3-501.18(A)(1) <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>  <i>[</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 cooler underneath the make table there are two Ziploc bags with ready-to-eat hot dogs inside. These have no dates listed. The kitchen manager said that they were opened 4/25/15, partitioned into bags and frozen that same day, and that she thawed them 2 days ago (5/19/15). COS - demonstrated proper date marking for these items for staff so that they will know what dates need to be listed with items that have been in the freezer.]</i></p>
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# 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)(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.</i>  <i>[In the Frigidaire cooler there is a container of cooked corn with no date on it. The kitchen manager identified the corn as having been opened yesterday (5/20/15) around 10:30am. It was approximately 10:45am when the corn was found. COS - the corn was dated.</i></p> <p><i>In the Frigidaire cooler there is a Ziploc bag of boiled eggs outside of their shells. There is no date on this bag. The kitchen manager said the eggs were cooked on Sunday (5/17/15). COS - she chose to discard them rather than date them.</i></p> <p><i>In the waitressing cooler there is an open gallon of milk with no date on the container. The kitchen manager said the milk was opened on 5/19. COS - the milk was dated.]</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 . . .

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 . . .

<i>Fail Notes</i>	<p>7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i>  <i>[In the dry storage room there is a bottle of rubbing alcohol being stored directly next to/against gravy mix and an onion. COS - the owner moved the rubbing alcohol.]</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.</i>  <i>[In the dry storage room there is a bottle of rubbing alcohol being stored on a shelf directly above cans of tomato sauce. COS - the owner moved the rubbing alcohol.]</i></p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	7-207.11(B)	<p><i>P - Except for medicines that are stored or displayed for retail sale, Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</i></p> <p><i>[There is a bottle of Ibuprophen stored on a shelf directly above clean bowls and the steam table in the kitchen. The kitchen manager identified this as being for personal use. COS - she moved the medicine.]</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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31. Proper cooling methods used; adequate equipment for temperature control.	p .. .. . .. ..
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32. Plant food properly cooked for hot holding.	.. .. . p .. ..
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33. Approved thawing methods used.	p .. .. . .. ..
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***This item has Notes. See Footnote 8 at end of questionnaire.***

34. Thermometers provided and accurate.	p .. .. . .. ..
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	.. p .. .. . ..
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<i>Fail Notes</i>	3-302.12	<p><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.</i></p> <p><i>[There are unlabeled items in the kitchen and waitressing area that were identified as cinnamon sugar, sugar, ranch, bbq, and syrup.]</i></p>
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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 .. .. . ..
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<i>Fail Notes</i>	6-202.15(A)(3)	<p><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.</i></p> <p><i>[The side door has a 1/4 to 1/2 inch gap in places along the bottom threshold.]</i></p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	6-202.15(D)	<p><i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means.</i></p> <p><i>[The back door to the kitchen is open. There is a screen door in place. The bottom of this screen door has come unattached and is hanging open 3-4 inches.]</i></p>
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37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
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38. Personal cleanliness.	p	..	..	..	..	..
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39. Wiping cloths: properly used and stored.	..	p	..	..	..	..
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<i>Fail Notes</i>	3-304.14(B)(1)	<p><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i></p> <p><i>[There is a wet wiping cloth sitting on the ledge of the make table. There is a wet wiping cloth sitting out on the food prep counter.]</i></p>
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40. Washing fruits and vegetables.	..	..	p	..	..	..
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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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42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..
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<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.</i></p> <p><i>[In the waitressing area there is a box of lids for drinking cups that is 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.</i></p> <p><i>[There are non-inverted and uncovered plates in the prep area of the kitchen.]</i></p>

43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
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44. Gloves used properly.	p	..	..	..	..	..
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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	..	..	..	..	..
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
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***This item has Notes. See Footnote 9 at end of questionnaire.***

47. Non-food contact surfaces clean.	..	p	..	..	..	..
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<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.</i></p> <p><i>[There is a fan by the back door that has an accumulation of dust on it.]</i></p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.		..	p	..	..	p	..
<i>Fail Notes</i>	5-203.14 <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [At the mop sink there is a spray head with no backflow prevention device installed. This spray head was left hanging down inside of the sink below the flood rim. COS - the hose was hooked up out of the sink.]</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	..	..	..	..
<i>Fail Notes</i>	6-101.11(A) <i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [There are unprotected wooden shelves directly above the steam table.]</i>						
54. Adequate ventilation and lighting; designated areas used.		..	p	..	..	..	..
<i>Fail Notes</i>	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. [There is an unshielded light directly above the steam table.]</i>						

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> | <i>Education Title #04 No Bare-Hand Contact</i>  |
|                             | <i>Education Title #07 Corrective Actions</i>    |
|                             | <i>Education Title #08 Date Marking</i>          |
|                             | <i>Education Title #25 Handwashing</i>           |
|                             | <i>Education Title #27 Hot and Cold Holding</i>  |
|                             | <i>Education Title #40 When The Power Is Out</i> |
|                             | <i>Education Title #43 Storing Food in WIC</i>   |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

The hand sink in the waitressing area is being used as a dump sink and a waitress filled a pitcher with water at the hand sink.

## **Footnote 2**

**Notes:**

There is raw sausage above raw bacon in the cooler, raw bacon above raw eggs. Explained the silo method to the owner and kitchen manager.

## **Footnote 3**

**Notes:**

Dishwasher - 100ppm chlorine

## **Footnote 4**

**Notes:**

Cooked Sausage - 189.4 F

## **Footnote 5**

**Notes:**

BBQ chicken reheating in steam table - 67.4 F after an hour. Recommended to staff that this be reheated in the microwave or in the oven, as it seemed unlikely it would reach 165 F within an hour. They chose to reheat it in the oven to 165 F.

## **Footnote 6**

**Notes:**

Steam Table:  
Gravy - 141.7 F

## **Footnote 7**

**Notes:**

Make:  
Cut Lettuce - 43.3 F

Cooler below Make:  
Hot dogs - 38.7 F

Frigidaire Cooler:  
Sausage - 42.7 F

True Cooler:  
Milk - 37.1 F

Waitressing Cooler:  
Milk - 42.1 F

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 8**

### **Notes:**

Thawing in cooler.

## **Footnote 9**

### **Notes:**

Chlorine test strips provided.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 5/21/2015      **Business ID:** 119086FE  
**Business:** ANDY'S PLACE GRILL & BAR

1419 N 8TH ST  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000677  
**Store ID:**  
**Phone:** 6203075807  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/21/15	09:20 AM	02:00 PM	4:40	0:25	5:05	0	Inspection
05/21/15	02:00 PM		0:00	0:25	0:25	0	Estimated Travel
<b>Total:</b>			4:40	0:50	5:30	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 Lemon Qty            Units            Value \$ .10

Description 1 lemon slice - bare hand contact

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Eggs Qty            Units            Value \$ 1.00

Description 2 shell eggs - broken

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

3. Product Onion Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 1.00

Description 1 onion - molded

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Sliced Tomatoes Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 4.00

Description 1 container of sliced tomatoes - not at proper cold holding temperatures

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:** 5/21/2015      **Business ID:** 119086FE  
**Business:** ANDY'S PLACE GRILL & BAR

1419 N 8TH ST  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000677  
**Store ID:**  
**Phone:** 6203075807  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Time In / Time Out**

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05/21/15	02:00 PM		0:00	0:25	0:25	0	Estimated Travel
<b>Total:</b>			4:40	0:50	5:30	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 05/31/15

Inspection Report Number 79000677      Inspection Report Date 05/21/15

Establishment Name ANDY'S PLACE GRILL & BAR

Physical Address 1419 N 8TH ST      City ARKANSAS CITY  
 Zip 67005

Additional Notes and Instructions

Please have all P and Pf violations corrected for the follow up.