Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/8/2015 **Business ID:** 120359FE
Business: NUGGET (THE)

213 S MAIN
ARGONIA, KS 67004

Inspection: 79000704
Store ID:
Phone: 6204356415
Inspector: KDA79
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/08/15	10:05 AM	12:10 PM	2:05	1:00	3:05	0	Inspection
Total:			2:05	1:00	3:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes

Priority(P) Violations 10 Priority foundation(Pf) Violations 3 Left App. No Lic. Approved No

Certified Manager on Staff ¨ Address Verified þ Actual Sq. Ft. 2375
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.	¨	¨	þ	¨	¨	¨

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

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	¨	¨	þ	¨	¨	¨
3. Proper use of reporting, restriction and exclusion.	¨	¨	þ	¨	¨	¨

Good Hygienic Practices	Y	N	O	A	C	R

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

Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	þ	¨	¨	¨	¨	¨
7. No bare hand contact with RTE foods or approved alternate method properly followed.	þ	¨	¨	¨	¨	¨
8. Adequate handwashing facilities supplied and accessible.	¨	þ	¨	¨	¨	¨

Fail Notes | *5-205.11(A)* | *Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.*
[Upon beginning inspection, a dish rack full of dishes was sitting on top of the hand sink and blocking it. The dishes cannot be removed from the dish rack to move it because the employees are unable to wash their hands prior to touching the dishes. Spoke with employees about keeping their hand sinks clear and accessible.]

Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	þ	¨	¨	¨	¨	¨
10. Food received at proper temperature.	¨	¨	þ	¨	¨	¨
11. Food in good condition, safe and unadulterated.	þ	¨	¨	¨	¨	¨
12. Required records available: shellstock tags, parasite destruction.	¨	¨	¨	þ	¨	¨

Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	¨	þ	¨	¨	¨	¨

Fail Notes | *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 cooler there are raw shell eggs sitting directly on top of ready-to-eat tortillas.

In the cooler there are raw sausage links being stored directly on top of a container of ready-to-eat cheese.

In the cooler there is raw bacon being stored directly above ready-to-eat turkey and cheese.

In the beer cooler there is raw beef being stored directly above cases of ready-to-drink beer.]

14. Food-contact surfaces: cleaned and sanitized.	¨	þ	¨	¨	¨	¨

Fail Notes | *4-601.11(A)* | *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*
[There is a red basket used for food being stored on a shelf in the prep area. There is fallen debris inside of this basket.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.	þ	¨	¨	¨	¨	¨

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

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

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
21. Proper date marking and disposition.	¨	þ	¨	¨	¨	¨

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.*
[In the cooler there is ziploc bag of chopped lettuce and a container of diced tomatoes with no dates on the container. Staff said that the lettuce was chopped on 6/5 and the tomatoes were chopped on 6/6.]

3-501.18(A)(3) — *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.*
[In the cooler there is ready-to-eat ham dated 5/29 and ready-to-eat hot links dated 6/1. Explained to staff that these are both past their 7 days date marking. They are taking them home with them today.]

22. Time as a public health control: procedures and record.	¨	¨	¨	þ	¨	¨

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

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

Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	¨	¨	þ	¨	¨	¨
26. Toxic substances properly identified, stored and used.	¨	þ	¨	¨	¨	¨

Fail Notes

7-102.11 — *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 back room there is an unlabeled spray bottle with a blue liquid inside. This is believed to be windex. Let them know it needs labeled or poured out if they are unsure on what it is.]

7-201.11(A) — *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.*
[In the back room there is Pine sole directly next to beer and spaghetti. Corrected on Site (COS) - staff moved the chemical.]

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Chemical	Y	N	O	A	C	R

Fail Notes	*7-201.11(B)*	*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 Sanitizer and Pine sole stored directly above Mayo on a shelf. COS - staff rearranged.]*
	7-202.12(A)(2)	*P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT.* *[There is a bottle of Bug Stop Flying and Crawling insect killer in the back room, EPA Reg 9688-256-8845 that is used inside. Explained to staff that the label on this says it is not to be used inside. COS - he removed it from the establishment.]*

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

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	¨	¨	¨	þ	¨	¨
29. Water and ice from approved source.	þ	¨	¨	¨	¨	¨
30. Variance obtained for specialized processing methods.	¨	¨	¨	þ	¨	¨

Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	þ	¨	¨	¨	¨	¨
32. Plant food properly cooked for hot holding.	¨	¨	þ	¨	¨	¨
33. Approved thawing methods used.	¨	¨	þ	¨	¨	¨
34. Thermometers provided and accurate.	þ	¨	¨	¨	¨	¨

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

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

Fail Notes	*6-202.15(A)(3)*	*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.* *[There are 1/4 to 1/2 inch gaps at the bottom thresholds of the doors while they are closed.]*

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Prevention of Food Contamination	Y	N	O	A	C	R
Fail Notes — *6-202.15(D)* — *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.* *[The doors are propped open to allow a breeze, but there is no screen door to protect from the entry of pests. There are a couple of flies that have been seen flying in the open doors into the establishment.]*						
6-501.111(A) — *P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.* *[A single roach was seen crawling in the food prep/ware washing area.]*						
37. Contamination prevented during food preparation, storage and display.	þ	¨	¨	¨	¨	¨
38. Personal cleanliness.	þ	¨	¨	¨	¨	¨
39. Wiping cloths: properly used and stored.	¨	¨	þ	¨	¨	¨
40. Washing fruits and vegetables.	¨	¨	þ	¨	¨	¨

Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	¨	¨	þ	¨	¨	¨
42. Utensils, equipment and linens: properly stored, dried and handled.	¨	þ	¨	¨	¨	¨
Fail Notes — *4-903.11(B)* — *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 non-inverted and uncovered pots and pans on a shelf in the kitchen area.]*						
43. Single-use and single-service articles: properly used.	¨	þ	¨	¨	¨	¨
Fail Notes — *4-903.11(C)* — *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.* *[There is a stack of styrofoam containers outside of their original protective packaging, neither covered nor inverted.]*						
44. Gloves used properly.	¨	¨	þ	¨	¨	¨

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	¨	þ	¨	¨	¨	¨
Fail Notes — *4-101.11(A)* — *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.* *[There is a 3-door plastic multi-use container with no markings indicating it is a food grade container. There are onions stored in the bottom drawer in direct contact with the plastic of the container.]*						

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Utensils, Equipment and Vending	Y	N	O	A	C	R
Fail Notes — *4-102.11(A)(1)* — *P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.* *[4-102.11(B)(1) P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES shall be safe.* *There are onions stored in a plastic Dillons grocery bag in a container in the kitchen. The onions are in direct contact with the plastic of the bag.]*						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	þ	¨	¨	¨	¨	¨
46. Warewashing facilities: installed, maintained, and used; test strips.	þ	¨	¨	¨	¨	¨
47. Non-food contact surfaces clean.	¨	þ	¨	¨	¨	¨
Fail Notes — *4-601.11(C)* — *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.* *[There is debris on the interior base of the cooler.]*						

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	þ	¨	¨	¨	¨	¨
49. Plumbing installed; proper backflow devices.	¨	þ	¨	¨	¨	¨
Fail Notes — *5-203.14* — *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.* *[There is no backflow prevention device installed at the mop sink. There is a spray head that is hanging down into the base of the sink inside the flood rim of this sink. COS - staff hooked the spray head up out of the sink.]* *5-205.15(B)* — *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.* *[There is a drip at the 3 vat sink faucet when the water is turned off.]*						
50. Sewage and waste water properly disposed.	þ	¨	¨	¨	¨	¨
51. Toilet facilities: properly constructed, supplied and cleaned.	þ	¨	¨	¨	¨	¨
52. Garbage and refuse properly disposed; facilities maintained.	þ	¨	¨	¨	¨	¨
53. Physical facilities installed, maintained and clean.	¨	þ	¨	¨	¨	¨
Fail Notes — *6-501.12(A)* — *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.* *[There is debris/dust/dirt underneath the equipment in the kitchen. There is grease on the wall above the fryers.]*						
54. Adequate ventilation and lighting; designated areas used.	¨	þ	¨	¨	¨	¨
Fail Notes — *4-301.14* — *Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.* *[There are fryers that are not underneath the small vent hoot in the prep area. There is an accumulation of grease/grime on the wall above these fryers.]*						

Administrative/Other	Y	N	O	A	C	R
55. Other violations	þ	¨	¨	¨	¨	¨

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EDUCATIONAL MATERIALS

The following educational materials were provided þ

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

Material Distributed	*Education Title #04*	*No Bare-Hand Contact*
	Education Title #06	*Cooling*
	Education Title #07	*Corrective Actions*
	Education Title #08	*Date Marking*
	Education Title #25	*Handwashing*
	Education Title #26	*Hot and Cold Holding Sign*
	Education Title #27	*Hot and Cold Holding*
	Education Title #36	*Manual Cleaning Sanitizing*
	Education Title #43	*Storing Food in WIC*
	Education Title #44	*Cooking Temperatures*
	Education Title #45	*Food Temperatures*

Footnote 1

Notes:

The Basics and Common Violations:

Food Contact Surfaces:

- Sticker residue/the sticky glue and paper needs to be removed during the cleaning process.
- If equipment begins to rust on food contact surfaces, it needs to be replaced/repaired/cleaned so that there is no risk of rust contaminating food products. If it will clean off, you may still use it, but if the rust cannot be cleaned off you must replace the item.
- If equipment begins to crack, chip, break in any way, please replace it. This includes a corner/handle chipping off of a container or lid, cracks in the bottom of the container, chipped edges of plates or glasses, etc.

Hand Washing:

- Hands must be washed after any source of contamination, between changing gloves, going from raw to ready-to-eat food, using the restroom, eating/drinking/smoking, handling money, etc. Please see handout provided in email for further information and specifications.

Note - Bare hand contact is never allowed with a ready-to-eat food. If the food is still to go through a *thorough* cooking process, bare hand contact is allowed but should be minimized. Bare hand contact is one of the leading causes of passing foodborne illnesses.

Temperatures:

- Cold Holding is 41 F or lower
- Hot Holding is 135 F or higher
- Between 41 F and 135 F is a temperature danger zone where many bacteria can freely grow
- Please see the cook temperature handouts for specific cook temperatures for food

Cooling/Reheating:

- Food that has been cooked or heated by your establishment must be cooled to 41 F within 6 hours of

beginning the cooling process. You have 2 hours to go from hot holding (135 F) to 70 F, and from 70 F to 41 F you have an additional 4 hours.

- When you reheat something that you have cooled, you must heat it to 165 F within 2 hours, and then you may hot hold it at 135 F. Note, in my prior experiences, steam tables do not typically heat the food fast enough for it to hit 165 F within two hours. I recommend heating in the microwave, on the stove top, or in the oven.
- Please see the cooling handout for further information on cooling and methods.

Hand sinks:

- Hand sinks are required to have 100 F water available at all times.
- They must have soap, paper towels, and a hand washing sign posted.
- A hand sink may be used for nothing except for hand washing. Similarly, hands may not be washed at any sink other than a designated hand sink.

Date Marking:

- There are several critical violations associated with date marking. When you open/prepare ready-to-eat, potentially hazardous food, date marking applies. The day you open the package or cook/prepare the food is day 1. You have 6 more days after this day to use the product before it can no longer be sold to customers. This gives you a total of 7 days.
- Date marking applies to store bought items such as milk, soft cheeses (cottage cheese, cream cheese, feta, etc.), lunch meats, precooked foods, canned goods once they are opened.
- Date marking applies to some fresh produce - once it is cut: Leafy greens, tomatoes, melons.
- Date marking applies to anything you cook/prepare at your establishment: Soups, sandwiches, cooked vegetables, etc.
- You may freeze things to extend time; you must reflect time in the freezer in your date marking.

Example: Opened 1-15-15, Frozen 1-15-15, Thawed 1-25-15. The open, frozen, and thawed dates must all be reflected in your date marking. In this example, Day 1 and Day 2 have been used with the date marking, and you have 5 more days in which to use the product. Day 1 is 1-15-15 when it was opened and frozen, Day 2 is 1-25-15 when it was thawed.

Example: Opened 1-15-15, Frozen 1-17-15, Thawed 1-25-15. In this example Day 1, Day 2, Day 3,

and Day 4 have been used and you have 3 more days in which to use the product. 1-15-15 when it was opened was Day 1, 1-16-15 and 1-17-15 when it was out of the freezer/put into the freezer are Day 2 and 3, and 1-25-15 when it was thawed is Day 4.

Thermometers:

- Thermometers should be stored in every refrigerated and freezer in the warmest part of the cooler/freezer (near the front/in the door) so that the temperature can be monitored.
- Calibrate your thermometers regularly. I calibrate mine once monthly and recommend you do the same. If you are unsure how to calibrate your thermometers, please read the instructions. I can also provide a calibration demonstration if you would like.

Ware Washing:

- Your washing process for all equipment should be wash, rinse, sanitize, and then allow to air dry.
- Chlorine and Quaternary Ammonia are the most common sanitizers I come across in food establishments. Whatever sanitizer you use, please use appropriate test strips to verify your concentrations.
- If you use bleach as a chlorine sanitizer, please use unscented bleach only.
- ALL food contact surfaces must be sanitized. If you have equipment that will not be going through your dishwasher, be sure to make a bucket of sanitizer to wipe down your food contact surfaces with. Your sanitizer bucket must be labeled as a chemical. Wet wiping cloths should always be stored inside of the chemical sanitizer.
- Equipment and food contact surfaces must be allowed to air dry before being stacked together and put up. The only exception is when it is needed for immediate use, then it may be cloth dried prior to use.

Chemicals:

- Chemicals should be stored where they are neither above nor directly next to food, drink, equipment, anything you would eat off of, eat with, wipe your face with, dry your hands with, equipment you would store food in. I recommend having chemicals completely stored completely separate.
- Any container that has a chemical inside may not ever be used for food.
- Any chemical removed from its original labeled container must have the new container labeled with what

is inside.

Restrooms:
- Restroom hand sinks have the same requirements as all hand sinks (100 F water, soap, paper towels, and hand washing signs).
- Toilet paper must always be available in restrooms.
- Restrooms that may be used by women must have a covered trashcan available for sanitary napkins. The main trashcan in the restroom can be covered, or you can have an uncovered trashcan and just have a little trashcan with a lid solely for sanitary napkins available in the restroom.
- Restroom doors must be solid and self-closing, and kept closed at all times unless cleaning or maintenance is being performed.

GENERAL INFORMATION:

SINKS

- HANDWASHING SINKS ARE REQUIRED IN THE RESTROOMS AND IN FOOD PREPARATION/HANDLING AREAS. MORE THAN ONE HANDWASHING SINK MAY BE REQUIRED. (5-203.11A) (5-204.11AB)

- IF YOU HAVE ANY UTENSILS TO WASH-RINSE-SANITIZE, YOU WILL NEED A ONE PIECE 3-VAT SINK. THE VATS MUST BE SIZED PROPERLY (ABLE TO IMMERSE THE LARGEST UTENSIL), AND HAVE DRAINBOARDS FOR AIR DRYING UTENSILS.

IT IS PREFERABLE THAT THE VATS HAVE ROUNDED CORNERS (REQUIRED IF SINK IS TO BE USED FOR FOOD WASHING). ONE MAY HAVE A COMMERCIAL DISHWASHER INSTEAD OF OR IN ADDITION TO A 3-VAT SINK. IT MUST BE CAPABLE OF SANITIZING BY HEAT OR AUTOMATIC CHEMICAL INJECTION AND MUST MEET ALL OF THE REQUIREMENTS OF THE FOOD CODE. (4-

301.12AB) (4-301.13) (5-402.11) (4-202.11A1234) (4-703.11ABC) (4-501.114ABC)

- A MOP SINK IS REQUIRED FOR PROPER DISPOSAL OF WASTEWATER FROM CLEANING FLOORS AND OTHER SURFACES. (5-203.13)

- A FOOD PREP SINK IS REQUIRED IF YOU HAVE FOOD SUCH AS PRODUCE TO WASH. THIS SINK MUST HAVE ROUNDED CORNERS AND MUST BE INDIRECTLY PLUMBED TO THE SEWAGE SYSTEM. NO GARBAGE DISPOSAL UNITS ARE ALLOWED ON FOOD PREPARATION SINKS.

A 3-VAT SINK, IF INDIRECTLY PLUMBED, CAN BE USED TO WASH FOOD AS LONG AS NO DETERGENT OR SANITIZERS ARE MOUNTED ABOVE THE SINK. IN THIS CASE, THE SINK MUST BE WASHED-RINSED-SANITIZED BETWEEN DIFFERENT USES. NO GARBAGE DISPOSAL UNITS ARE ALLOWED ON SINKS USED FOR FOOD PREPARATION. (4-202.11A1234) (5-402.11) (7-201.11B) (4-702.11)

- ALL SINKS MUST HAVE HOT AND COLD WATER UNDER PRESSURE. (5-103.11AB) (5-103.12)

FLOORS-WALLS-CEILINGS

- FLOORS, WALLS, AND CEILINGS IN RESTROOMS, WALK IN COOLERS, WALK IN FREEZERS, AND FOOD PREPARATION AREAS MUST BE SMOOTH, EASILY CLEANABLE, AND NON ABSORBANT. (6-101.11A123)

HOT AND COLD CAPACITIES

- COOLERS MUST MAINTAIN POTENTIALLY HAZARDOUS FOODS AT 41 DEGREES FAHRENHEIT OR BELOW. HOT UNITS MUST HOLD POTENTIALLY HAZARDOUS FOODS AT 135 FAHRENHEIT OR ABOVE. (4-301.11)

PLUMBING

- FOOD PREPARATION SINKS, SODA FOUNTAIN DRAIN HOSES, ICE MACHINE DRAIN HOSES/PIPES, AND 3-VAT SINKS USED FOR FOOD PREPARATION MUST BE INDIRECTY PLUMBED TO THE SEWAGE SYSTEM. NO GARBAGE DISPOSAL UNITS ARE ALLOWED ON SINKS USED FOR FOOD PREPARATION. (5-402.11)

- IF ONE IS GOING TO HAVE A HOSE ON A MOP SINK FAUCET FOR FILLING BUCKETS (OR HOOKED TO ANY FAUCET), A PROPER BACKFLOW PREVENTION DEVICE MUST BE INSTALLED. IF A CHEMICAL DISPENSING UNIT IS PRESENT, OR A SPRAYER IS ON THE HOSE, THE PROPER TYPE OF BACKFLOW PREVENTION DEVICE MUST BE INSTALLED. ATMOSPHERIC VACUUM BREAKERS ARE NOT ALLOWED IF A SHUT-OFF VALVE (SUCH AS A SPRAYER OR AS ON A CHEMICAL DISPENSING UNIT) IS IN PLACE DOWNSTREAM OF THE ATMOSPHERIC VACUUM BREAKER. (5-203.14)

- ENSURE A PROPER BACKFLOW PREVENTION DEVICE HAS BEEN INSTALLED UPSTREAM FOR ANY CARBONATING DEVICES (SUCH AS ON SODA FOUNTAINS) AND DOWNSTREAM FROM ANY COPPER IN THE WATER SUPPLY LINE. (5-203.15)

CHEMICALS

- IN RETAIL STORES, CHEMICALS MUST NOT BE STORED ON THE SAME SHELF AS OR ABOVE FOODS, BEVERAGES, UTENSILS, OR SINGLE USE ITEMS ON RETAIL SHELVING OR IN DRY STORAGE. THE SAME REQUIREMENT HOLDS TRUE FOR IN USE CHEMICALS. (7-301.11AB) (7-201.11AB)

- DETERGENT AND SANITIZER DISPENSERS MAY BE MOUNTED ABOVE A 3-VAT SINK AS LONG AS THE SINK IS NOT GOING TO BE USED FOR FOOD WASHING. NO OTHER CHEMICALS SHOULD BE ABOVE THE 3-VAT SINK. (7-201.11B)

- ONLY PESTICIDES THAT ARE APPROVED SHALL BE USED IN A FOOD ESTABLISHMENT. (7-202.12A2)

RAW FOOD STORAGE

- RAW FOODS SUCH AS MEATS, BACON, OR EGGS SHALL NOT BE STORED NEXT TO OR ABOVE ANY READY-TO-EAT FOODS. (3-302.11A1AB)

- STORE DIFFERENT SPECIES PROPERLY. (3-302.11A2ABC)

RESTROOMS

- A RESTROOM FOR EMPLOYEES IS REQUIRED. IN FOOD SERVICE ESTABLISHMENTS WHERE SEATING IS AVAILABLE FOR 20 OR MORE PATRONS, SEPARATE SEX RESTROOMS MUST BE PROVIDED IN ALL NEW, NEWLY CONSTRUCTED, OR EXTENSIVELY REMODELED FACILITIES. RESTROOMS MUST HAVE SELF CLOSING DOORS, A VENT FAN, AND A COVERED TRASH CAN IF USED AS A WOMEN'S RESTROOM. (5-203.12) (6-202.14) (6-304.11) (5-501.17)

VENTILATION

- COMMERCIAL VENT HOODS ARE REQUIRED OVER FRYERS, STOVETOPS, GRILLS, AND OTHER GREASE GENERATING ENTITIES. (6-304.11)

PESTS

- THE FACILITY MUST BE KEPT FREE OF PESTS SUCH AS ROACHES, RODENTS, ANTS, AND FLIES. (6-501.111C)
- EXTERIOR DOORS SHOULD BE TIGHT FITTING, FREE OF GAPS, AND HAVE SELF-CLOSING DEVICES. (6-202.15A3)
- THE BUILDING MUST BE GAP FREE TO KEEP OUT PESTS. (6-202.15A12)
- KEEP THE OUTSIDE CLEAN AND FREE OF LITTER, KEEP THE INSIDE CLEAN AND FREE OF JUNK THAT CAN BECOME HABITAT FOR PESTS. (6-501.114) (6-501.111D)

WATER AND SEWAGE

- WATER AS PER (5-101.11AB) PRIVATE WATER WELLS MUST BE INSPECTED AND APPROVED

BY THE APPROPRIATE REGULATORY AUTHORITY AND WATER SHALL BE TESTED AS PER THE KANSAS DEPARTMENT OF AGRICULTURE AND MEET STATE DRINKING WATER QUALITY STANDARDS. (5-102.11)
- SEWAGE AS PER (5-403.11AB) PRIVATE SEWAGE SYSTEMS MUST BE INSPECTED AND APPROVED BY THE APPROPRIATE REGULATORY AUTHORITY PRIOR TO LICENSE APPROVAL WITH A COPY OF THE REPORT SENT DIRECTLY TO THE INSPECTOR'S ATTENTION AT THE KANSAS DEPARTMENT OF AGRICULTURE TOPEKA OFFICE.

CALL AFTER CONSTRUCTION IS COMPLETE AND/OR PRIOR TO OPERATING FOR A LICENSING INSPECTION. ALL OTHER ITEMS AS PER THE KANSAS FOOD CODE WHICH IS AVAILABLE ON-LINE AT: http://agriculture.ks.gov/ ALONG WITH OTHER FOOD SAFETY INFORMATION AND FAQ'S.

Footnote 2

Notes:
Cooler:
Green Beans - 38.8 F

Beer Cooler:
Beef - 42.3 F

Black Cooler in back room:
Cheese - 42.1 F

Footnote 3

Notes:
Also sent dirty cell phone article

VOLUNTARY CLOSURE STATEMENT

Insp Date: 6/8/2015 **Business ID:** 120359FE
Business: NUGGET (THE)

213 S MAIN
ARGONIA, KS 67004

Inspection: 79000704
Store ID:
Phone: 6204356415
Inspector: KDA79
Reason: 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/08/15	10:05 AM	12:10 PM	2:05	1:00	3:05	0	Inspection
Total:			2:05	1:00	3:05	0	

VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for _____

Inspection Report Number 79000704 Inspection Report Date 06/08/15

Establishment Name NUGGET (THE)

Physical Address 213 S MAIN City ARGONIA

Zip 67004

Additional Notes

Please contact the KS Department of Agriculture when you are ready for your licensing inspection.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/8/2015 **Business ID:** 120359FE **Inspection:** 79000704
Business: NUGGET (THE) **Store ID:**
Phone: 6204356415
213 S MAIN **Inspector:** KDA79
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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 79000704 Inspection Report Date 06/08/15

Establishment Name NUGGET (THE)

Physical Address 213 S MAIN City ARGONIA

Zip 67004

Additional Notes and Instructions: The next inspection will be determined by when the establishment is ready to reopen.