

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: 8/3/2015 **Business ID:** 116539FE
Business: BLOWIN' SMOKE BBQ & CATERING
 MU# 6932
 12950 SW 140TH
 AUGUSTA, KS 67010

Inspection: 79000778
Store ID:
Phone: 3167370895
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/03/15	05:10 PM	05:50 PM	0:40	0:00	0:40	0	Inspection
Total:			0:40	0:00	0:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified Actual Sq. Ft. 250
 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.	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
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Good Hygienic Practices	Y N O A C R
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|---|-------------|
| 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
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|--|-------------|
| 6. Hands clean and properly washed. | p " " " " " |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 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
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|--|-------------|
| 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
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|---|-------------|
| 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
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|--|-------------|
| 16. Proper cooking time and temperatures. | " " p " " " |
| 17. Proper reheating procedures for hot holding. | p " " " " " |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | |
| 18. Proper cooling time and temperatures. | p " " " " " |
| 19. Proper hot holding temperatures. | p " " " " " |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | |
| 20. Proper cold holding temperatures. | p " " " " " |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | |
| 21. Proper date marking and disposition. | p " " " " " |
| 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 " " |
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Highly Susceptible Populations	Y N O A C R
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|---|-------------|
| 24. Pasteurized foods used; prohibited foods not offered. | " " " p " " |
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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 " " " " " |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | |

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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	Y	N	O	A	C	R
Safe Food and Water						
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control						
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present.	p
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						
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	..	p
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">4-903.11(C)</div> <div style="flex-grow: 1; font-size: small;"> <p><i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</i></p> <p><i>[There are single-use plastic and paper containers being stored on the counter outside of their original protective packaging, neither covered nor inverted.]</i></p> </div> </div>						
44. Gloves used properly.	p
Utensils, Equipment and Vending						
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
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">4-302.14</div> <div style="flex-grow: 1; font-size: small;"> <p><i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i></p> <p><i>[Chlorine test strips provided expired as of 2-1-15. Spoke with management about getting new test strips. Reminded them of the 1-2-3 method (1 cap of bleach to 3 gallons of water) for measuring bleach.]</i></p> </div> </div>						
47. Non-food contact surfaces clean.	p
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p

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Physical Facilities	Y	N	O	A	C	R
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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Spoke with them on their processes for handling money versus food. They typically have certain people handling solely money, and certain people who wear gloves and do all of the food handling.

Footnote 2

Notes:

Reheating beans - 145.3 F in 1.5 hours, still heating

Footnote 3

Notes:

Steam Table:

Cheeseburger - 157.3 F

Brisket - 172.7 F

Cheese hot hold:

Cheese - 138.3 F

Footnote 4

Notes:

Soft Serve Ice Cream:

Vanilla - 28.6 F

Windowed Cooler:

Beef - 40.2 F

Footnote 5

Notes:

There was a chemical bottle sitting on top of the water tank. This is not cited as the water tank is not in use (they are hooked to a city water supply) and has no potable water in it. Explained that chemicals should not be stored here so that water inside the tank cannot be contaminated.