

**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:** 120706FE  
**Business:** KRAZY KENT'S CONCESSION  
 MU#7340  
 532 SE GREYSTONE AVE  
 BARTLESVILLE, OK 74006

**Inspection:** 79000779  
**Store ID:**  
**Phone:** 9182146262  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/03/15	05:50 PM	07:50 PM	2:00	0:00	2:00	0	Inspection
<b>Total:</b>			2:00	0:00	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 3 Priority foundation(Pf) Violations 5  
 Certified Manager on Staff  Address Verified p Actual Sq. Ft. 150  
 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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>						
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	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  | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. | p  | .. | .. | p  | .. |

<i>Fail Notes</i>	3-301.11(B)	<i>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 cook touched a ready-to-eat bun with his bare hands. Corrected on Site (COS) - the bun was discarded. Explained bare hand contact to the cook.]</i>
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- |   |    |   |    |    |    |    |
|---|----|---|----|----|----|----|
| 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

<i>Fail Notes</i>	5-204.11(A)	<i>Pf - A HANDWASHING SINK shall be located to allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas [Outside they have a make table and prep area where they cut produce, finish preparing orders, and make drinks. There is no hand sink available in this area. Spoke with owner about having a portable hand sink available to carry around with him. Temporary hand washing station set up. Let him know that a permanent fix would be necessary.]</i>
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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  | .. | .. | .. |
| 18. Proper cooling time and temperatures.        | .. | .. | p  | .. | .. | .. |
| 19. Proper hot holding temperatures.             | .. | p  | .. | .. | .. | .. |

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.16(A)(1) <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. [Next to the grills were four pans of food that were not at proper hot holding temperatures. They were as follows:</i>  <i>Beef - 91.2 F Burgers - 125.8 F Grilled Veggies - 102.4 F Chicken - 103.5 F</i>  <i>The owner said that these had been cooked approximately an hour and a half previously. COS - they were put on the grill to be reheated.]</i>
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20. Proper cold holding temperatures. p . . . . .

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

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 . . . .

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 . . . .

<i>Fail Notes</i>	7-102.11 <i>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. [Near the make table there is an unlabeled tub of liquid that was identified as bleach water. COS - employee labeled.]</i>
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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 . . . .

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 . . . .

29. Water and ice from approved source. p . . . . .

30. Variance obtained for specialized processing methods. . . . . p . . . .

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
<p><i>Fail Notes</i>   3-302.12 <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>  <i>[In the unit and the outside prep area of the unit there is unlabeled water, powdered sugar, tea, sweet tea, and lemonade.]</i></p>						

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<p><i>Fail Notes</i>   3-306.11 <i>P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means.</i>  <i>[There is a hot dog roller on the table in the front prep area. Customers are able to walk right up to this table. There are hot dogs/bacon wrapped hot dogs on this roller that are not protected from contamination by a sneeze guard or any other means. There are open pitchers of water for customer use that are not lidded/covered to protect them from contamination.]</i></p>						
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	p	..	..	..	..
<p><i>Fail Notes</i>   3-304.14(B)(1) <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>  <i>[There is a wet wiping cloth sitting on the edge of the make table. The sanitizer water it is used with is measuring 0ppm chlorine.]</i></p>						
40. Washing fruits and vegetables.	..	..	p	..	..	..

Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	..	..	..	..
<p><i>Fail Notes</i>   3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i>  <i>[The scoop for the ice has the handle down in direct contact with the ice.]</i></p>						
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..
<p><i>Fail Notes</i>   4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.</i>  <i>[There is a box of cups, a bag of paper towel rolls, and a box of plastic utensils being stored directly on the ground in the outside prep area.]</i></p>						
43. Single-use and single-service articles: properly used.	..	p	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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*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 are paper trays in the unit that are outside of their original protective packaging, neither covered nor inverted.]*

44. Gloves used properly. p . . . . .

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 . . . . .

*Fail Notes* | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [The board for the potato slicer/dicer is chipped and cracking on the top/along the edges, exposing wood underneath.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items p . . . . .

46. Warewashing facilities: installed, maintained, and used; test strips. p . . . . .

47. Non-food contact surfaces clean. . . p . . . . .

*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. [The vent hood has an accumulation of dead bugs and grease caught on it.]*

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. . . p . . . . .

*Fail Notes* | 5-103.11(B) *Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times. [There was no hot water available during the inspection. Per the owner, the hot water tank blew last night and has not yet been replaced. ]*

49. Plumbing installed; proper backflow devices. . . p . . . . .

*Fail Notes* | 5-202.12(A) *Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [There was no hot water available during the inspection. Per the owner, the hot water tank blew last night and has not yet been replaced. Hot water was heated on a stove and placed inside of a dispenser that can be turned on with a flip valve that will leave it running. The water will be flipped on, hands washed. The water drains into the 3 vat sink. Let the owner know this is only a temporary fix and not at all to be considered a permanent fix.]*

5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [There is a water leak in the unit. The owner mentioned he was going to turn the water off due to the leak. Informed him that he is not able to operate without water available at all times.]*

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 . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Original licensing inspection done under 8851971E.

## **Footnote 2**

### **Notes:**

Counter Hot Hold:  
Corndog - 155.4 F

Roller:  
Bacon Dog - 145.3 F

Steam Pot:  
Cheese - 148.7 F

## **Footnote 3**

### **Notes:**

Make Table:  
Pico - 43.7 F

Cooler under Make:  
Hot Dog - 42.7 F

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 8/3/2015      **Business ID:** 120706FE  
**Business:** KRAZY KENT'S CONCESSION  
 MU#7340  
 532 SE GREYSTONE AVE  
 BARTLESVILLE, OK 74006

**Inspection:** 79000779  
**Store ID:**  
**Phone:** 9182146262  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/03/15	05:50 PM	07:50 PM	2:00	0:00	2:00	0	Inspection
Total:			2:00	0:00	2:00	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Bun Qty        Units        Value \$ 1.00

Description 1 bun, bare hand contact

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

