

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: 7/18/2014 **Business ID:** 105532FE
Business: WESTON'S CAFE

Inspection: 81000159
Store ID:
Phone: 6208564414
Inspector: KDA81
Reason: 13 Re-Opening Inspection
Results: No Follow-up

1737 MILITARY
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/18/14	09:00 AM	11:00 AM	2:00	0:30	2:30	0	
Total:			2:00	0:30	2:30	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Print</u> _____	Lic. Insp. <u>No</u> _____
Priority(P) Violations <u>0</u> _____	Priority foundation(Pf) Violations <u>0</u> _____
Certified Manager on Staff <u>..</u>	Address Verified <u>p</u>
Certified Manager Present <u>..</u>	Actual Sq. Ft. <u>1440</u>

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) 296-5600.

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

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Good Hygienic Practices	Y	N	O	A	C	R			
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			
6. Hands clean and properly washed.	p			
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			
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			
13. Food separated and protected.	..	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-302.11(A)(1)(a)</td> <td style="vertical-align: top;"><i>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 [Raw shell eggs are stored over heads of lettuce in the Victory RIC.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(a)	<i>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 [Raw shell eggs are stored over heads of lettuce in the Victory RIC.]</i>						
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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			
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			
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 1 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			
23. Consumer advisory provided for raw or undercooked foods.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
Highly Susceptible Populations	Y	N	O	A	C	R			
24. Pasteurized foods used; prohibited foods not offered.	p			
Chemical	Y	N	O	A	C	R			
25. Food additives: approved and properly used.	p			
26. Toxic substances properly identified, stored and used.	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

GOOD RETAIL PRACTICES

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

Prevention of Food Contamination	Y	N	O	A	C	R
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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	Y	N	O	A	C	R
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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

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

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

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment does not have chlorine test strips to measure the sanitizer concentration of the dish machine.]*

47. Non-food contact surfaces clean. p

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

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The three vat sink hot water mixer valve stem is not working properly as the sink is leaking.]</i>
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
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<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The womens restroom needs a covered trash can.]</i>
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

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| <i>Material Distributed</i> | <ul style="list-style-type: none"> <i>Education Title #01 Boil Water Advisory</i> <i>Education Title #02 Consumer Advisory</i> <i>Education Title #03 Baking Cooling Pies</i> <i>Education Title #04 No Bare-Hand Contact</i> <i>Education Title #05 Clean Plate Sign</i> <i>Education Title #06 Cooling</i> <i>Education Title #07 Corrective Actions</i> <i>Education Title #08 Date Marking</i> <i>Education Title #09 Did You Wash 'Em Flier</i> <i>Education Title #10 Did You Wash 'Em Sign / Sticker</i> <i>Education Title #11 Employee Handwashing</i> <i>Education Title #12 Food Sales Farmers Markets</i> <i>Education Title #13 FBI Listeriosis</i> <i>Education Title #14 FBI Campylobacteriosis</i> <i>Education Title #15 FBI E-Coli</i> <i>Education Title #16 FBI Hebatitis A</i> <i>Education Title #17 FBI Hepatitis A Foodhandlers</i> <i>Education Title #18 FBI Norovirus</i> <i>Education Title #19 FBI Salmonella</i> <i>Education Title #20 FBI Shigellosis</i> <i>Education Title #21 FDA Registration</i> <i>Education Title #22 Focus On Food Safety Manual (on the Website)</i> <i>Education Title #23 Food Code (on the Website)</i> <i>Education Title #24 Hand Sink Sign</i> <i>Education Title #25 Handwashing</i> <i>Education Title #26 Hot and Cold Holding Sign</i> <i>Education Title #27 Hot and Cold Holding</i> <i>Education Title #28 Ice Bath Cooling</i> <i>Education Title #29 Labeling</i> <i>Education Title #30 Food Establishments Licensing</i> |
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EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
	<i>Education Title #32</i>	<i>Food Equipment Cooling Log</i>
	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>
	<i>Education Title #34</i>	<i>Reheating Temperature Log</i>
	<i>Education Title #35</i>	<i>Food Temperature Log</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #37</i>	<i>Manual Dishwashing Procedures Sign</i>
	<i>Education Title #38</i>	<i>No Smoking, Eating, Drinking</i>
	<i>Education Title #39</i>	<i>Portable Outdoor Cookers</i>
	<i>Education Title #40</i>	<i>When The Power Is Out</i>
	<i>Education Title #41</i>	<i>Safe Food in Group Functions</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>
	<i>Education Title #46</i>	<i>Thermometer Use</i>
	<i>Education Title #47</i>	<i>Three-Compartment Sinks</i>
	<i>Education Title #48</i>	<i>Turkey Safety</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>
	<i>Education Title #50</i>	<i>Vacuum Packed Safety</i>
	<i>Education Title #51</i>	<i>Temporary Food Establishments</i>

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Footnote 1

Notes:

The ambient temperature of the hotpoint RIC measured 45F and the Victory RIC measured 44F, and the make table measured 48F. Note- PHF's were not stored in the coolers at this time. PIC is going to adjust the coolers before placing PHF's in them.

Footnote 2

Notes:

PIC can not locate menus after the tornado. Inspector is going to provide a temporary consumer advisory until the menus can be made.

Footnote 3

Notes:

One restroom does not have hot water currently connected. It will be connected at the end of the business day of 7/18/14. The other restroom does have running hot water.

FIELD WARNING LETTER

Insp Date: 7/18/2014 **Business ID:** 105532FE

Business: WESTON'S CAFE

1737 MILITARY
BAXTER SPRINGS, KS 66713

Inspection: 81000159

Store ID:

Phone: 6208564414

Inspector: KDA81

Reason: 13 Re-Opening Inspection

Reference:

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Total:			2:00	0:30	2:30	0	

FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.