

**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:** 10/30/2014    **Business ID:** 119104FE  
**Business:** CAFE ON THE ROUTE  
 1101 MILITARY AVE  
 1101 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Inspection:** 81000319  
**Store ID:**  
**Phone:** 6208565000  
**Inspector:** KDA81  
**Reason:** 10 Licensing  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/30/14	02:30 PM	04:10 PM	1:40	0:25	2:05	0	
<b>Total:</b>			1:40	0:25	2:05	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category	<u>RAC# 06 High Risk</u>	Updated Size Range	_____
Insp. Notification	<u>Email</u>	Sent Notification To	_____ Lic. Insp. <u>Yes</u>
Priority(P) Violations	<u>1</u>	Priority foundation(Pf) Violations	<u>0</u> Left App. <u>No</u> Lic. Approved <u>Yes</u>
Certified Manager on Staff	<u>..</u>	Address Verified	<u>p</u> Actual Sq. Ft. <u>3000</u>
Certified Manager Present	<u>..</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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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.	..	..	..	..	..	..			
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	..	..	..	..	..			
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	..	..	..	..	..			
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	..	..	..	..	..			
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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>									
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..			
Conformance with Approved Procedures	Y	N	O	A	C	R			
27. Compliance with variance, specialized process and HACCP plan.	p	..	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; padding-left: 5px;">3-502.11(B)</td> <td style="padding-left: 10px;"> <i>Pf - Variance (Curing Food) A FOOD ESTABLISHMENT shall obtain a VARIANCE from the REGULATORY AUTHORITY before Curing FOOD. [THE FACILITY WILL SUBMIT A VARIANCE FOR THE CURING OF MEATS BEFORE THEY ARE IN OPERATION.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-502.11(B)	<i>Pf - Variance (Curing Food) A FOOD ESTABLISHMENT shall obtain a VARIANCE from the REGULATORY AUTHORITY before Curing FOOD. [THE FACILITY WILL SUBMIT A VARIANCE FOR THE CURING OF MEATS BEFORE THEY ARE IN OPERATION.]</i>						
<i>Fail Notes</i>	3-502.11(B)	<i>Pf - Variance (Curing Food) A FOOD ESTABLISHMENT shall obtain a VARIANCE from the REGULATORY AUTHORITY before Curing FOOD. [THE FACILITY WILL SUBMIT A VARIANCE FOR THE CURING OF MEATS BEFORE THEY ARE IN OPERATION.]</i>							

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

<i>Fail Notes</i>	3-502.11(D)	<i>Pf - Variance (ROP) A FOOD ESTABLISHMENT shall obtain a VARIANCE from the REGULATORY AUTHORITY before packaging FOOD using a REDUCED OXYGEN PACKAGING method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled as specified under § 3-502.12. [THE FACILITY WILL SUBMIT A VARIANCE REQUEST BEFORE THEY IMPLEMENT THEIR ROP PROCEDURES.]</i>
	3-502.12(B)(1)	<i>Pf - ROP HACCP (Identification of food) A FOOD ESTABLISHMENT that PACKAGES POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) using a REDUCED OXYGEN PACKAGING method shall have a HACCP PLAN that identifies the FOOD to be PACKAGED. [THE FACILITY WILL SUBMIT A HACCP PLAN FOR ROP BEFORE THEY IMPLEMENT THEIR PROCEDURES.]</i>

GOOD RETAIL PRACTICES
-----------------------

Safe Food and Water	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 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
--------------------------	---	---	---	---	---	---

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 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
---------------------	---	---	---	---	---	---

- |  |    |    |   |    |    |    |
|--|----|----|---|----|----|----|
| 35. Food properly labeled; original container. | .. | .. | 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  | .. | .. | .. | .. | .. |
| 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
------------------------	---	---	---	---	---	---

- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 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
---------------------------------	---	---	---	---	---	---

- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y   N   O   A   C   R
---------------------------------	-----------------------

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   ..   ..   ..   ..   ..

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

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

Physical Facilities	Y   N   O   A   C   R
---------------------	-----------------------

48. Hot and cold water available; adequate pressure. p   ..   ..   ..   ..   ..

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

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

<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [THERE IS DOWNSTREAM SHUTOFF OF THE ATMOSPHERIC VACUUM BREAKER AT THE MOP SINK. ADVISED REMOVING THE AVB.]</i>
-------------------	----------	--

50. Sewage and waste water properly disposed. p   ..   ..   ..   ..   ..

51. Toilet facilities: properly constructed, supplied and cleaned. p   ..   ..   ..   ..   ..

<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [ADVISED GETTING COVERED TRASH CANS FOR THE WOMENS BEFORE THEY ARE IN OPERATION.]</i>
-------------------	----------	--

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 p

- |                             |   |
|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #01   Boil Water Advisory</i><br><i>Education Title #02   Consumer Advisory</i><br><i>Education Title #03   Baking Cooling Pies</i><br><i>Education Title #04   No Bare-Hand Contact</i><br><i>Education Title #05   Clean Plate Sign</i><br><i>Education Title #06   Cooling</i><br><i>Education Title #07   Corrective Actions</i><br><i>Education Title #08   Date Marking</i><br><i>Education Title #09   Did You Wash 'Em Flier</i><br><i>Education Title #10   Did You Wash 'Em Sign / Sticker</i><br><i>Education Title #11   Employee Handwashing</i><br><i>Education Title #12   Food Sales Farmers Markets</i><br><i>Education Title #13   FBI Listeriosis</i><br><i>Education Title #14   FBI Campylobacteriosis</i><br><i>Education Title #15   FBI E-Coli</i> |
|-----------------------------|---|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #16</i>	<i>FBI Hebatitis A</i>
	<i>Education Title #17</i>	<i>FBI Hepatitis A Foodhandlers</i>
	<i>Education Title #18</i>	<i>FBI Norovirus</i>
	<i>Education Title #19</i>	<i>FBI Salmonella</i>
	<i>Education Title #20</i>	<i>FBI Shigellosis</i>
	<i>Education Title #21</i>	<i>FDA Registration</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #23</i>	<i>Food Code (on the Website)</i>
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #29</i>	<i>Labeling</i>
	<i>Education Title #30</i>	<i>Food Establishments Licensing</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>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

PIC SERV SAFE CERTIFIED

## **Footnote 2**

**Notes:**

DISCUSSED REQUIREMENTS FOR THE USE OF NITRATES.

## **Footnote 3**

**Notes:**

THE FACILITY HAS A 3 VAT SINK AS WELL AS A AUTOMATIC DISH MACHINE TO WAREWASH.

## **Footnote 4**

**Notes:**

ADVISED PLACING A HANDSINK NEXT TO THE DISH MACHINE AS WELL AS ANOTHER SINK IN THE KITCHEN BY THE FOOD PREP SINK.

