

**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:** 11/25/2014     **Business ID:** 98018FE  
**Business:** ANGELS ON THE ROUTE

**Inspection:** 81000344  
**Store ID:**  
**Phone:** 6208562266  
**Inspector:** KDA81  
**Reason:** 01 Routine  
**Results:** No Follow-up

1143 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/25/14	11:30 AM	12:55 PM	1:25	0:55	2:20	0	
<b>Total:</b>			1:25	0:55	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 1143 MILITARY AVE City BAXTER SPRINGS  
 Zip 66713

Owner \_\_\_\_\_ License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed  Size Range Under 5,000 sq feet

Updated Risk Category \_\_\_\_\_ Updated Size Range \_\_\_\_\_

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 0

Certified Manager on Staff  Address Verified  Actual Sq. Ft. 2000

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) 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**

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>	3-501.18(A)(2) <i>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. [RTE turkey, ham, roast beef, and chili were in the kitchen RIC without date marking. PIC stated they were opened on 11/23/14. COS-dated accordingly.]</i>					
22. Time as a public health control: procedures and record.	..	..	..	p	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Consumer Advisory</b>	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods.      .. .. . p .. ..

<b>Highly Susceptible Populations</b>	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.      .. .. . p .. ..

<b>Chemical</b>	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 .. .. . .. ..

<b>Conformance with Approved Procedures</b>	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.      .. .. . p .. ..

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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 .. ..

<b>Food Temperature Control</b>	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 .. .. . .. ..

<b>Food Identification</b>	Y N O A C R
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35. Food properly labeled; original container.      .. p .. .. . .. ..

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|-------------------|----------------|--|
| <i>Fail Notes</i> | 3-602.11(B)(1) | <i>Label information (packaged in establishment - Common Name) Label information shall include the common name of the FOOD, or absent a common name, an adequately descriptive identity statement.<br/>[Oatmeal cookies packaged in the establishment lack the common name.]</i>   |
|                   | 3-602.11(B)(2) | <i>Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.<br/>[Oatmeal cookies packaged in the establishment lack the ingredients.]</i> |
|                   | 3-602.11(B)(4) | <i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor.<br/>[Oatmeal cookies packaged in the establishment lack the common name.]</i>  |

<b>Prevention of Food Contamination</b>	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 .. .. . .. ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y   N   O   A   C   R
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40. Washing fruits and vegetables.	p   "   "   "   "   "
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Proper Use of Utensils	Y   N   O   A   C   R
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41. In-use utensils: properly stored.	p   "   "   "   "   "
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42. Utensils, equipment and linens: properly stored, dried and handled.	p   "   "   "   "   "
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43. Single-use and single-service articles: properly used.	"   p   "   "   "   "
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<i>Fail Notes</i>	4-502.13(A)	<i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [Single use Ziploc storage bags are being washed and reused to store turkey, ham, and roast beef.]</i>
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44. Gloves used properly.	p   "   "   "   "   "
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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   "   "   "   "   "
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p   "   "   "   "   "
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46. Warewashing facilities: installed, maintained, and used; test strips.	p   "   "   "   "   "
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***This item has Notes. See Footnote 2 at end of questionnaire.***

47. Non-food contact surfaces clean.	p   "   "   "   "   "
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Physical Facilities	Y   N   O   A   C   R
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48. Hot and cold water available; adequate pressure.	p   "   "   "   "   "
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49. Plumbing installed; proper backflow devices.	p   "   "   "   "   "
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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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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
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The following educational materials were provided      p

*Material Distributed | Education Title #08    Date Marking*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Kitchen Reach in Cooler (RIC)-  
Ready to Eat (Turkey)-40F

Make Table-  
RTE Chicken salad-40F

Freezers OK

## **Footnote 2**

### **Notes:**

3 vat chlorine sanitizer-100ppm