

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: 7/16/2015 **Business ID:** 120325FE
Business: GIDDY'UP GRILL

Inspection: 81000670
Store ID:
Phone: 6203474461
Inspector: KDA81
Reason: 01 Routine
Results: Follow-up

102 E SOUTH STREET
 ARMA, KS 66712

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/15	09:45 AM	11:45 AM	2:00	0:15	2:15	0	
07/16/15	01:50 PM	02:50 PM	1:00	0:00	1:00	0	
Total:			3:00	0:15	3:15	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Size Range _____
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations 2
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1500
 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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	p	..
<i>Fail Notes</i> 5-203.11(A) <i>Pf - HANDWASHING SINK - At least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by EMPLOYEES, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [The hand sink in the kitchen was not working. Corrected on site (COS)- hooked up sink during inspection]</i>						
Approved Source						
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						
13. Food separated and protected.	..	p	p	..
<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 bacon was stored directly on top of a container of lettuce. COS-cooked bacon]</i>						
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						
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	p	..

This item has Notes. See Footnote 1 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

<i>Fail Notes</i>	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[In the admiral reach in cooler (RIC), sliced cheese measured 50.0F, sour cream measured 48.0F, and hot dogs measured 52.0F. The ambient temperature measured 54.7F. The person in charge stated the above mentioned PHFs were placed in the cooler prior to 7/16/15. COS-voluntary destruction (VD)</i></p> <p><i>In the Kenmore RIC, raw ground beef measured 46.0F. The ambient temperature of the unit measured 47.5F. The PIC stated the ground beef had been placed in the cooler prior to 7/16/15. COS-moved ground beef to new cooler bought during inspection. All raw ground beef is going to be fully cooked before serving.</i></p> <p><i>PIC bought new cooler during inspection. Ambient temperature of the unit measured 41F.]</i></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 | .. | .. |
| 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 | .. | .. |
|---|----|----|----|---|----|----|

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 | .. | .. | p | .. |
|--|----|---|----|----|---|----|
- | | |
|-------------------|--|
| <i>Fail Notes</i> | <p>4-301.11 <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i></p> <p><i>[The admiral (ambient 54.7F) and kenmore RIC (ambient 47.5F) are not holding potentially hazardous foods at 41F or below. COS-PIC is going to discontinue use of units until repairs can be made.]</i></p> |
|-------------------|--|
- | | | | | | | |
|---|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | p | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | .. | p | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;"> <p>4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [The admiral RIC does not have an affixed thermometer.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [The admiral RIC does not have an affixed thermometer.]</i></p>						
<i>Fail Notes</i>	<p>4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [The admiral RIC does not have an affixed thermometer.]</i></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	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;"> <p>4-101.11 <i>P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [Raw ground beef patties are being held in a non food grade (sterilite) container. COS-lined container with foil]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>4-101.11 <i>P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [Raw ground beef patties are being held in a non food grade (sterilite) container. COS-lined container with foil]</i></p>						
<i>Fail Notes</i>	<p>4-101.11 <i>P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [Raw ground beef patties are being held in a non food grade (sterilite) container. COS-lined container with foil]</i></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		
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		
50. Sewage and waste water properly disposed.	p		
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;"> <p>5-203.12(B) <i>EMPLOYEES and CONSUMERS may use the same toilet facilities provided that CONSUMERS have access to them without entering the FOOD preparation, FOOD storage, WAREWASHING, or UTENSIL storage areas of the FOOD ESTABLISHMENT. [The restrooms are not self closing.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>5-203.12(B) <i>EMPLOYEES and CONSUMERS may use the same toilet facilities provided that CONSUMERS have access to them without entering the FOOD preparation, FOOD storage, WAREWASHING, or UTENSIL storage areas of the FOOD ESTABLISHMENT. [The restrooms are not self closing.]</i></p>						
<i>Fail Notes</i>	<p>5-203.12(B) <i>EMPLOYEES and CONSUMERS may use the same toilet facilities provided that CONSUMERS have access to them without entering the FOOD preparation, FOOD storage, WAREWASHING, or UTENSIL storage areas of the FOOD ESTABLISHMENT. [The restrooms are not self closing.]</i></p>							
52. Garbage and refuse properly disposed; facilities maintained.	p		
53. Physical facilities installed, maintained and clean.	p		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

54. Adequate ventilation and lighting; designated areas used.

p " " " " "

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Two lights in the kitchen are not sheilded.]</i>
-------------------	-------------	--

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Freezers OK

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/16/2015 **Business ID:** 120325FE
Business: GIDDY'UP GRILL

102 E SOUTH STREET
 ARMA, KS 66712

Inspection: 81000670
Store ID:
Phone: 6203474461
Inspector: KDA81
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/15	09:45 AM	11:45 AM	2:00	0:15	2:15	0	
07/16/15	01:50 PM	02:50 PM	1:00	0:00	1:00	0	
Total:			3:00	0:15	3:15	0	

ACTIONS

Number of products Voluntarily Destroyed 3

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 hot dogs Qty 20 Units _____ Value \$ _____

Description held in the temperature danger zone for too long

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cheddar cheese Qty 3 Units lbs Value \$ _____

Description held in the temperature danger zone for too long

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product chili Qty 3 Units lbs Value \$ _____

Description held in the temperature danger zone for too long

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

