

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: 3/10/2015 **Business ID:** 113197FE
Business: BOB & LUIGI'S

Inspection: 82000628
Store ID:
Phone: 3167449510
Inspector: KDA82
Reason: 01 Routine
Results: No Follow-up

4559 N WOODLAWN
 BEL AIRE, KS 67220

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/10/15	10:40 AM	02:30 PM	3:50	0:25	4:15	0	
Total:			3:50	0:25	4:15	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>4</u> Priority foundation(Pf) Violations <u>1</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>0</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) 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

Good Hygienic Practices		Y	N	O	A	C	R	
4. Proper eating, tasting, drinking, or tobacco use		..	p	p	..	
<i>Fail Notes</i>	2-401.11	<i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [Employee was eating salad on food prep table in kitchen area. (corrected on site-educated employee and food was moved to back storage area)]</i>						
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	p	..	
<i>Fail Notes</i>	2-301.14(H)	<i>P - Wash Hands (Gloves) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and before donning gloves for working with FOOD [An employee took a customer order and then immediately placed on gloves without first washing hands and placed on gloves to make a pizza at make table. (corrected on site-employee educated and they properly washed hands and placed on gloves)]</i>						
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	
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Bell pepper dicer stored clean on rack in kitchen had dried food debris. Can opener stored clean overnight had dried food debris. (corrected on site-dicer and can opener moved to dishwasher for proper cleaning The seals and inside of both make tables have build-up of food debris and stagnant water.]</i>						
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	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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20. Proper cold holding temperatures. p " " " " "

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

21. Proper date marking and disposition. " p " " p "

Fail Notes	3-501.18(A)(1)	<p><i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[A container of cooked pasta stored in make table 2 had prep date of 2/23. At time of inspection, the pasta was 16 days old. (corrected on site-cooked pasta was disposed of in trash)]</i></p>
	3-501.18(A)(2)	<p><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.</i></p> <p><i>[Lasagna stored in walk in cooler did not have open date. Person in charge said it was placed in walk in cooler on 3/7. (corrected on site-lasagna properly dated)</i></p> <p><i>Cut lettuce stored in small reach in cooler did not have prep date. Person in charge said it was cut on 3/7. (corrected on site-lettuce was properly labeled)</i></p> <p><i>Cut roast beef stored in make table 1 did not have open date. Person in charge said it was opened on 3/9. (corrected on site-roast beef properly labeled)]</i></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 " " " " "

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 " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y N O A C R
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- | | |
|---|----------------------------|
| 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 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>[A container stored under prep table containing a white substance did not have identification. Person in charge stated it was flour. (corrected on site-flour was properly labeled)]</i>
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Prevention of Food Contamination	Y N O A C R
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|--|----------------------------|
| 36. Insects, rodents and animals not present. | p |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | |
| 37. Contamination prevented during food preparation, storage and display. | 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>[Wiping cloth solution in kitchen area had a reading of 0 ppm chlorine. (corrected on site-chlorine added to solution and had a reading of 50 ppm chlorine)]</i>
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|------------------------------------|----------------------------|
| 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 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 |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | |
| 47. Non-food contact surfaces clean. | .. p |

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i> <i>[The handle and outside of small reach in cooler on counter had build-up of soil and debris. Fan covers in walk in cooler have build-up of dust and debris.]</i>
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Physical Facilities	Y N O A C R
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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

49. Plumbing installed; proper backflow devices. . p

<i>Fail Notes</i>	5-203.14	<p><i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i></p> <p><i>[A hose attached to faucet of mop sink was below flood level and faucet does not have back flow prevention device. (corrected on site- hose removed from faucet and educated PIC to add back flow prevention device before any hoses are attached to faucet)]</i></p>
	5-205.15(B)	<p><i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i></p> <p><i>[There is leak under dishwasher machine and 3-vat sink causing a pool of stagnant water.]</i></p>

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

<i>Fail Notes</i>	6-201.16(B)	<p><i>Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and SEALED to provide a SMOOTH, nonabsorbent, EASILY CLEANABLE surface.</i></p> <p><i>[Floors in kitchen area are not sealed and cleanable.]</i></p>
	6-501.114(A)	<p><i>Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used.</i></p> <p><i>[A storage room located next to restrooms have excessive amount of files and seasonal items. The back room next to mop sink has build-up of cardboard and recycling supplies.]</i></p>
	6-501.12(A)	<p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[Area under soda machine had 5 old mice droppings. Vents and ceiling tiles over dishwasher and make tables have build-up of dust debris. Floors under racks in storage room next to reach in freezers have build-up of dust and debris.]</i></p>

54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

make table 2- pasta 39, roast beef 42, cut tomatoes 41
make table 1-ham 41, cheese 42, cooked sausage 42
walk in cooler-cheese 41, lasagna 40, cooked sausage 40
reach in freezer-all frozen
small reach in cooler-cut tomatoes 41

Footnote 2

Notes:

Establishment uses Dedicated Pest Control for pest control and last visit was on 1/27/15.

Footnote 3

Notes:

Dishwasher had a reading of 0 ppm. PIC primed dishwasher and new reading was 100 ppm chlorine. Establishment has chlorine test strips.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/10/2015 **Business ID:** 113197FE
Business: BOB & LUIGI'S

4559 N WOODLAWN
 BEL AIRE, KS 67220

Inspection: 82000628
Store ID:
Phone: 3167449510
Inspector: KDA82
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/10/15	10:40 AM	02:30 PM	3:50	0:25	4:15	0	
Total:			3:50	0:25	4:15	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 cooked pasta Qty 4 Units cups Value \$ 5.00

Description out of date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A