

**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:** 5/1/2014      **Business ID:** 116888FE  
**Business:** AUGUSTA CENTRAL KITCHEN  
 2010 N. Ohio  
 2010 N. OHIO  
 AUGUSTA, KS 67010

**Inspection:** 84000044  
**Store ID:**  
**Phone:** 3167755165  
**Inspector:** KDA84  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/01/14	09:45 AM	11:15 AM	1:30	0:30	2:00	0	
<b>Total:</b>			1:30	0:30	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

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.   6700    
 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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	<input type="checkbox"/>	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	<input type="checkbox"/>	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y   N   O   A   C   R
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- |   |                       |
|---|-----------------------|
| 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
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- |  |                       |
|--|-----------------------|
| 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
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- |  |                       |
|--|-----------------------|
| 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
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- |   |                       |
|---|-----------------------|
| 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
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- |  |                       |
|--|-----------------------|
| 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 2 at end of questionnaire.</i></b> |                       |
| 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
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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   "   "   "   "   " |

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

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

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 .. .. .

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

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [In the walk in cooler, the fan guards contained dust build up.]*

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 .. . p ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y   N   O   A   C   R
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<i>Fail Notes</i>	5-203.14	<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.                  [There was no backflow preventer on the hose hooked up to the wall faucet by the walk in cooler. Corrected on site (COS): Manager unhooked the hose and emailed maintenance.]</i>
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- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 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
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

All managers are ServSafe certified.

## **Footnote 2**

**Notes:**

Walk in Cooler

Meatloaf: 41F

Ambient Air Temperature: 41F

## **Footnote 3**

**Notes:**

Wiping cloth bucket: 150 parts per million quat.

## FIELD WARNING LETTER

**Insp Date:** 5/1/2014      **Business ID:** 116888FE  
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2010 N. Ohio  
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AUGUSTA, KS 67010

**Inspection:** 84000044  
**Store ID:**  
**Phone:** 3167755165  
**Inspector:** KDA84  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

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## 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.