

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: 5/14/2014 **Business ID:** 109151FE
Business: HEREFORD HOUSE

1400 TERRADYNE
 ANDOVER, KS 67002

Inspection: 84000063
Store ID:
Phone: 3167337800
Inspector: KDA84
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/14/14	01:15 PM	04:45 PM	3:30	0:05	3:35	0	
Total:			3:30	0:05	3:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

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

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) 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
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

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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 . . . p . . |

<i>Fail Notes</i>	5-205.11(B)	<p><i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [The hand sink by the double walk through doors into the kitchen had a wet wiping cloth and food debris in the sink basin. Corrected on site (COS): Employee removed items.</i></p> <p><i>The hand sink in the bar had a small bucket with ice and straws and a stainless steel scrubbing pad. COS: Employee removed items.</i></p> <p><i>The hand sink in the basement banquet area had 2 utensils in the sink basin. COS: Employee removed the items.]</i></p>
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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 . . . p . . |
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<i>Fail Notes</i>	3-302.11(A)(1)(a)	<p><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 [In the Traulsen 4 door reach in cooler, raw beef was stored above fresh cut fries. COS: Employee moved meat to bottom shelf.</i></p> <p><i>In the "US Cooler" walk in cooler, bacon was stored on cart above ready to eat cooked baked potatoes. COS: Employee moved the bacon to bottom shelving.]</i></p>
	3-302.11(A)(2)	<p><i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In the Traulsen 4 door reach in cooler, raw chicken was stored above raw seafood. COS: Employee moved item to bottom shelf.]</i></p>

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|---|-------------------|
| 14. Food-contact surfaces: cleaned and sanitized. | . . p . . . p . . |
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Protection from Contamination	Y N O A C R
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Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[A cutting board under the serving area contained food debris from spillage. COS: Employee moved to dish washing area.</i></p> <p><i>10 food storage bins stacked in the clean storage area still contained date marking stickers. COS: Employee moved items to dishwashing area to be removed and rewashed.]</i></p>
	4-602.11(E)(4)	<p><i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i></p> <p><i>[Ice machine in kitchen has a mildew residue on backside of door.]</i></p>

15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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16. Proper cooking time and temperatures.	p
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This item has Notes. See Footnote 1 at end of questionnaire.

17. Proper reheating procedures for hot holding.	p
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18. Proper cooling time and temperatures.	p
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19. Proper hot holding temperatures.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition.	..	p	p ..
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Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.18(A)(2) | *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. [In the Pepsi 2 door reach in cooler by the hand sink, an open container of half and half had no date marking. COS: Employee stated it was opened 3 days about and labeled the container.*

In the Traulsen 4 door reach in cooler,
----Sliced turkey in metal pan had no date marking. COS: Employee stated it was opened yesterday at noon and labeled the container.
----Shredded cheese was opened and had no date marking. COS: Employee stated it had been opened 2 days ago and labeled the package.
----An open bag of spinach had no date marking. COS: Employee stated it was opened 2 days ago and labeled the package.

In the galvanized walk in cooler,
----An open gallon of milk had no date marking. COS: Employee stated it was opened yesterday morning and labeled the container.
----Cooked scalloped potatoes had no date marking. COS: Employee stated they were made 2 days ago and labeled the container.
----3 open packages of block cheeses had no date marking. COS: Employee stated they had been opened this week and labeled the packages with the proper date that it was opened.

In the "US Cooler" walk in cooler,
----5 pans of cooked baked potatoes had no date marking. COS: Employee stated that one rack was cooked 2 days ago and another was 3 days ago, employee labeled as such.
----Cooked whole fish had no date marking. COS: Employee stated it was cooked 2 days ago and wrapped and labeled the item.]

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 p ..

Fail Notes | 7-201.11(A) | *P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Chemical used for heating buffet pans was stored next to single use napkins and trays. COS: Employee moved items to basement area.]*

Conformance with Approved Procedures

Y N O A C R

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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

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

<i>Fail Notes</i>	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. [Delfield single door reach in cooler by the grill was not maintaining 43F or below by the end of the inspection. Employee moved all PHF to another cooler to maintain 43F or below. Ambient Air Temperature: 48.3F]</i>
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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 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. [By the grill area, wiping cloths were being stored in a bucket of water with no detectable sanitizer. COS: Employee remade sanitizer and tested 50 parts per million 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

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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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p

<i>Fail Notes</i>	4-501.12	<i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [2 cutting boards contained deep cuts and scours.]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips. p

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. [The dishwashing machine contains calcium build up. The air curtain by the back door (no in use) has dust and dirt build up on vent and fan. Located next to single use items.]</i>
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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>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The hand sink by the 2 door entrance leaks.]</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 p

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker [2 stickers.]</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [Booklet]</i>

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Footnote 1

Notes:

Chicken Breast: 181.9F

Footnote 2

Notes:

Steam Table

Gravy: 161.7F

Baked Beans: 144.3F

Footnote 3

Notes:

Pepsi 2 door Reach in Cooler

Ambient Air Temperature: 38.3F

Traulsen 4 Door Reach in Cooler

Ambient Air Temperature: 39.4F

Sliced Turkey: 40.3F

Diced Tomatoes: 39.9F

Make Area by Grill

Sliced Tomatoes: 42.8F

Pepsi 2 Door Reach in Cooler by Utensils

Ambient Air Temperature: 40.2F

Large Make Table by 3 Vat Sink

Lettuce: 41.3F

Delfield 2 Door Reach in Cooler

Sliced Turkey: 41.6F

Cooked Shrimp: 39.7F

White "US Cooler" Walk in Cooler

Baked Potato: 33.5F

Galvanized Walk in Cooler

Shredded Cheese: 41.2F

Ambient Air Temperature: 34.9F

