

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: 10/29/2014 **Business ID:** 119004
Business: Metro Grill 2
 321 S. Andover Rd.
 Suite 100
 Andover, KS 67002

Inspection: 84000294
Store ID:
Phone: 3167334202
Inspector: KDA84
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/29/14	02:30 PM	04:30 PM	2:00	0:05	2:05	0	
Total:			2:00	0:05	2:05	0	

FOOD ESTABLISHMENT PROFILE			
Insp. Notification <u>Email</u>	Sent Notification To _____	Lic. Insp.	<u>Yes</u>
Priority(P) Violations <u>1</u>	Priority foundation(Pf) Violations <u>1</u>	Left App.	<u>No</u> Lic. Approved <u>Yes</u>
Certified Manager on Staff <u>..</u>	Address Verified <u>p</u>	Actual Sq. Ft.	<u>1750</u>
Certified Manager Present <u>..</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) 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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[A white chemical spray bottle with wiping cloth was hanging on the plastic 3 drawer container by the front counter. The drawer was open and contained plastic single use utensils. The bottle was a few inches away from the lip contact surfaces of the utensils. Corrected on site: Owner moved the chemical.]</i></p>
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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
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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
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
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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
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>	
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

<i>Fail Notes</i>	4-903.11(C)	<p><i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</i></p> <p><i>[Single use plastic spoons, forks, and knives were stored with their lip contact surface up in the containers.]</i></p>
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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 |
| 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 .. . p .. |

<i>Fail Notes</i>	4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There were no test strips in the establishment for quat sanitizer, only chlorine test strips. Corrected on site: Gave owners a box of quat test strips.]</i>
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| 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 |
| 49. Plumbing installed; proper backflow devices. | 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 |
| 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 |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08 Date Marking</i>
	<i>Education Title #10 Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #22 Focus On Food Safety Manual (on the Website) [5 keys to food safety poster.]</i>

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Footnote 1

Notes:

Pasta cooked at 11am was cooling in the Beverage Air cooler under 6 hours; 51.7F

Footnote 2

Notes:

Steam Table

Hot Dog: 135.3F

Soup: 179.5F

Footnote 3

Notes:

Frigidaire Refrigerator

no PHF, Ambient Air: 42.6F

Coca Cola Cooler (backroom)

Chili: 37.0F

Beverage Air Cooler #3

Raw Beef: 35.6F

Beverage Air Cooler #2

Tomato Basil Bisque: 36.6F

Beverage Air Cooler #1

Ambient Air: 38.6

no PHF besides the cooked pasta cooling.

Make Table (North)

Sliced Ham: 40.8F

Raw Beef: 38.4F

Make Table (South)

Raw Shrimp: 39.6F

Footnote 4

Notes:

Wiping Cloth Bucket: 300 parts per million quat.