

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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			
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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	p	..			
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19. Proper hot holding temperatures.	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 2 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			

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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 p ..

<i>Fail Notes</i>	3-501.15(B)	<i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD.</i> <i>[In the walk in cooler, there were 4 trays of plastic wrapped cooked pork cooling. COS: Items were pulled from the walk in cooler and placed in the smoker to reheat to 165F. Educated about not tightly wrapping items until they are cooled to 41F or below.]</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

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

<i>Fail Notes</i>	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i> <i>[On the clean dish storage shelving, dishes were stacked wet.]</i>
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43. Single-use and single-service articles: properly used. p

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Proper Use of Utensils	Y N O A C R
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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 " " p "
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<i>Fail Notes</i>	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [3 spatulas in the clean dish area contained cracks and cuts on the food contact surface. COS: Manager placed items to the side to be trimmed.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p " " " " "
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46. Warewashing facilities: installed, maintained, and used; test strips.	p " " " " "
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This item has Notes. See Footnote 4 at end of questionnaire.

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 " " " " "
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49. Plumbing installed; proper backflow devices.	p " " " " "
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50. Sewage and waste water properly disposed.	p " " " " "
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51. Toilet facilities: properly constructed, supplied and cleaned.	p " " " " "
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52. Garbage and refuse properly disposed; facilities maintained.	p " " " " "
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53. Physical facilities installed, maintained and clean.	p " " " " "
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54. Adequate ventilation and lighting; designated areas used.	p " " " " "
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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>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;"><i>Education Title #06</i></td> <td><i>Cooling</i></td> </tr> <tr> <td><i>Education Title #10</i></td> <td><i>Did You Wash 'Em Sign / Sticker</i></td> </tr> <tr> <td><i>Education Title #23</i></td> <td><i>Food Code (on the Website)</i> <i>[Spanish and English book.]</i></td> </tr> <tr> <td><i>Education Title #28</i></td> <td><i>Ice Bath Cooling</i></td> </tr> <tr> <td><i>Education Title #31</i></td> <td><i>Product Cooling Temperature Log</i></td> </tr> </table>	<i>Education Title #06</i>	<i>Cooling</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>	<i>Education Title #23</i>	<i>Food Code (on the Website)</i> <i>[Spanish and English book.]</i>	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
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Footnote 1

Notes:

Steam Table
Chili: 144.8F
Baked Beans: 143.8F
Green Beans: 140.1F

Hot Hold Ovens
Baked Potato: 151.8F
Ribs: 141.8F
Sausage: 145.3F

Footnote 2

Notes:

Make Table
Shredded Cheese: 41.2F
Potato Salad: 41.1F

Walk in Cooler
Pork: 40.3F
Mac N Cheese: 39.6F

Footnote 3

Notes:

Wiping Cloth Bucket: 200 parts per million quat.

Footnote 4

Notes:

Warewasher: 100 parts per million chlorine.

FIELD WARNING LETTER

Insp Date: 12/16/2014 **Business ID:** 118798FE
Business: BILLY SIMS BARBECUE
513 S. Andover Rd.
513 S ANDOVER RD
ANDOVER, KS 67002

Inspection: 84000346
Store ID:
Phone: 3164256294
Inspector: KDA84
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
12/16/14	02:40 PM	04:45 PM	2:05	0:25	2:30	0	
Total:			2:05	0:25	2:30	0	

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.