

**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:** 3/26/2015      **Business ID:** 100207FE  
**Business:** BEAUMONT HOTEL

**Inspection:** 84000469  
**Store ID:**  
**Phone:** 7858413100  
**Inspector:** KDA84  
**Reason:** 01 Routine  
**Results:** No Follow-up

11651 SE MAIN  
 BEAUMONT, KS 67012

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/26/15	12:30 PM	02:00 PM	1:30	0:30	2:00	0	
03/26/15	02:00 PM		0:00	0:30	0:30	0	Travel Home
Total:			1:30	1:00	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. No \_\_\_\_\_  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 0 \_\_\_\_\_  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 650 \_\_\_\_\_  
 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) 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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<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
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(1)   <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. [In the Victory 4-Door Cooler, 5 ziploc bags of sliced ham and sliced turkey were dated 12/12. Corrected on site (COS): Employee said that's when they sliced it and froze it. Employee said they had pulled it from the freezer on 3/25 and labeled the packages. Inspector educated employees on labeling it when it is removed from the freezer and that they must count the day it was frozen in the 7 day date marking.]</i>						
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 .. ..

<b>GOOD RETAIL PRACTICES</b>
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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 .. .. ..

33. Approved thawing methods used.      p .. .. .. ..

34. Thermometers provided and accurate.      .. p .. .. .. ..

<i>Fail Notes</i>	4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [There is no thermometer in the HotPoint Refrigerator.]</i>
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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 4 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. [The utensils in the container on the cutting board prep table had lip contact surfaces up (not inverted).]</i>
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43. Single-use and single-service articles: properly used.      p .. .. .. ..

44. Gloves used properly.      p .. .. .. ..

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<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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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    ..    ..    ..    ..

<i>Fail Notes</i>	4-202.16	<i>Nonfood-contact surfaces free of crevices [2 handles on the Victory 4-door cooler have tape on them.]</i>
	4-501.11(A)	<i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The Victory 4-door cooler, has water standing in the bottom and leaking out the door when it is opened.]</i>

46. Warewashing facilities: installed, maintained, and used; test strips.      p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

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 drawers below the fry cutter had food debris in the bottom. The fan guard in the walk in cooler has a build up of dust.]</i>
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<b>Physical Facilities</b>	<b>Y N O A C R</b>
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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    ..    ..    ..    ..    ..

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

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

*Material Distributed | Education Title #08 Date Marking*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Burger: 185.0F/176.3F

## **Footnote 2**

**Notes:**

Steam Table

Mashed Potatoes: 157.3F

Gravy: 138.6F

## **Footnote 3**

**Notes:**

Walk in Cooler

Green Beans: 36.4F

Pork Roast: 35.1F

Victory Cooler

Diced Ham: 41.8F

Hot Point Refrigerator

Whipped Topping: 40.2F

Kenmore Refrigerator

Cut Lettuce: 40.2F

Coca Cola Cooler

Italian Creme Cake: 40.1F

Avanti Refrigerator (Left)

Ambient Air (no PHF): 36.4F

Avanti Refrigerator (Right)

Half and Half: 38.8F

## **Footnote 4**

**Notes:**

Wiping Cloth Bucket: 50 parts per million chlorine.

## **Footnote 5**

**Notes:**

Warewasher: 50 parts per million chlorine.

## FOOD ESTABLISHMENT 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 below, 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.

**Insp Date:** 3/26/2015      **Business ID:** 100207FE  
**Business:** BEAUMONT HOTEL

11651 SE MAIN  
 BEAUMONT, KS 67012

**Inspection:** 84000469  
**Store ID:**  
**Phone:** 7858413100  
**Inspector:** KDA84  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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<b>Total:</b>			1:30	1:00	2:30	0	