

**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:** 5/22/2015      **Business ID:** 119225FE  
**Business:** SPAULDINGS FOOD & DRINK

**Inspection:** 84000564  
**Store ID:**  
**Phone:** 3168419348  
**Inspector:** KDA84  
**Reason:** 01 Routine  
**Results:** No Follow-up

220 W 3RD ST  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/22/15	10:30 AM	01:30 PM	3:00	1:00	4:00	0	
<b>Total:</b>			3:00	1:00	4:00	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 p      Actual Sq. Ft. 4800

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

<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
--------------------------------	--------------------

- |   |             |
|---|-------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p . . . . . |
| 5. No discharge from eyes, nose and mouth.          | p . . . . . |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
--	--------------------

- |  |                 |
|--|-----------------|
| 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(A)	<p><i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.</i>  <i>[The establishment uses one compartment in the 3 compartment sink in the dish room as a hand sink. They have a mechanical dishwasher for warewashing. The compartments were obstructed with a floor mat laying on top of the compartments. Corrected on site (COS): The floor mat was removed. Educated employees that they must wash their hands after handling dirty dishes, before handling the clean dishes.]</i></p>
	6-301.11	<p><i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</i>  <i>[There was no soap at the hand sink in the mens restroom. COS: Employee provided soap.]</i></p>
	6-301.12	<p><i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i>  <i>[There were no paper towels at the bar hand sink. COS: Employee provided paper towels.]</i></p>

<b>Approved Source</b>	<b>Y N O A C R</b>
------------------------	--------------------

- |  |                 |
|--|-----------------|
| 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 . . . |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
--------------------------------------	--------------------

- |                                   |                 |
|-----------------------------------|-----------------|
| 13. Food separated and protected. | . . p . . p . . |
|-----------------------------------|-----------------|

<i>Fail Notes</i>	3-302.11(A)(1)(b)	<p><i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.</i>  <i>[In the Arctic Air cooler in the corner of the kitchen, raw beef was stored above ready to eat fully cooked chicken wings. COS: Employee moved the cooked chicken above all raw products.</i></p> <p style="text-align: center;"><i>In the walk in cooler, a container of raw chicken was sitting on top of fully cooked chicken wings. COS: Employee moved the raw chicken.]</i></p>
-------------------	-------------------	--

- |   |                 |
|---|-----------------|
| 14. Food-contact surfaces: cleaned and sanitized.                                     | p . . . . .     |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | . . . p . . . . |

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
--	--------------------

- |   |                 |
|---|-----------------|
| 16. Proper cooking time and temperatures. | . . . p . . . . |
|---|-----------------|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

17. Proper reheating procedures for hot holding. .. p .. .. p ..

*Fail Notes* | 3-403.11(D) | *P - Rapid Reheating PHF/TCS for Hot Holding - Reheating for hot holding shall be done rapidly and the time the FOOD is between 5°C (41°F) and 74°F (165°F) [57°C (135°F) for packaged food from a food processor] may not exceed 2 hours.*  
*[In the steam table, mashed potatoes reheating for 45 minutes was 60.7F, after 2 hours of reheating the temperature was only 108.3F. COS: Employee placed in a pan and immediately reheated on the stove to 165F.*  
  
*In the steam table, gravy reheating for 45 minutes was 59.3F, after 2 hours of reheating the temperature was only 118.3F. COS: Employee placed in a pan and immediately reheated on the stove to 165F.]*

18. Proper cooling time and temperatures. .. .. p .. .. ..

19. Proper hot holding temperatures. .. .. p .. .. ..

20. Proper cold holding temperatures. p .. .. .. ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

21. Proper date marking and disposition. .. p .. .. p ..

*Fail Notes* | 3-501.18(A)(1) | *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 steam table reheating, cooked polish sausage had no date marking, employee said it was made last Friday, held over 7 days (8 days). COS: Employee voluntarily discarded them in the trash can.*  
  
*In the walk in cooler, cooked rice had no date marking, employee said it was made last Friday, held over 7 days (8 days). COS: Employee voluntarily discarded item in the trash can.]*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 make table, sliced tomatoes had no date marking. Employee said they were sliced on 5/20.*

*In the make table, made in establishment chicken salad had no date marking. Employee said it was made on 5/18.*

*In the Arctic Air cooler, 2 open bags of cooked chicken wings had no date marking. Employee said they were opened on 5/17.*

*In the Arctic Air cooler, cooked taco meat had no date marking. Employee said it was made 5/21.*

*In the Arctic Air cooler, made in establishment potato salad had no date marking. Employee said it was made 5/16.*

*In the Arctic Air cooler, portioned bags of lunch meat had no date marking. Employee said it had come in on a truck 5/19 and then they portioned it out.*

*In the walk in cooler, made in establishment potato salad had no date marking. Employee said it was made 5/16.*

*In the walk in cooler, cooked caramelized onions had no date marking. Employee said they were cooked 5/17.*

**THERE WERE NO ITEMS DATE MARKED IN THE ESTABLISHMENT AND THEY WERE NOT CORRECTED ON SITE, DUE TO THE NUMBER OF ITEMS. INSPECTOR ISSUED A NOTICE OF NON-COMPLIANCE WITH A FOLLOW UP INSPECTION SCHEDULED IN 10 DAYS.]**

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    ..    ..    ..    ..    ..

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan.    ..    ..    ..    p    ..    ..

<b>GOOD RETAIL PRACTICES</b>						
------------------------------	--	--	--	--	--	--

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

28. Pasteurized eggs used where required.    ..    ..    ..    p    ..    ..

29. Water and ice from approved source.    p    ..    ..    ..    ..    ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
Food Temperature Control	Y	N	O	A	C	R
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
35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
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
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
47. Non-food contact surfaces clean.	p	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..
<i>Fail Notes</i>   6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [There are some stained ceiling tiles in the kitchen area and missing/broken floor tiles.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p . . . . .

## EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #40</i>	<i>When The Power Is Out</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Make Table

Sliced Tomatoes: 39.6F

Chicken Salad: 41.0F

Make Table (Salad)

Sliced Tomatoes: 40.8F

Hard Boiled Eggs: 40.9F

Walk in Cooler

Enchilada: 38.1F

Arctic Air Cooler

Taco Meat: 39.8F

Baked Potato: 41.6F

## **Footnote 2**

### **Notes:**

Wiping Cloth Bucket: 200 parts per million quat.

## **Footnote 3**

### **Notes:**

Warewasher: 100 parts per million chlorine.

Bar 3 Compartment Sink: 200 parts per million quat.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 5/22/2015      **Business ID:** 119225FE  
**Business:** SPAULDINGS FOOD & DRINK

**Inspection:** 84000564  
**Store ID:**  
**Phone:** 3168419348  
**Inspector:** KDA84  
**Reason:** 01 Routine

220 W 3RD ST  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/22/15	10:30 AM	01:30 PM	3:00	1:00	4:00	0	
Total:			3:00	1:00	4:00	0	

**ACTIONS**

Number of products Voluntarily Destroyed   2  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product   Cooked Rice   Qty   2   Units   lbs   Value \$           

Description   Held over 7 days.  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   Cooked Polish Sausage   Qty   7   Units            Value \$           

Description   Held over 7 days.  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

