

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: 5/27/2015 **Business ID:** 119884fe
Business: MOOSE'S BACKWOODS BBQ
 522 Ames
 522 AMES ST
 BALDWIN CITY, KS 66006

Inspection: 87000309
Store ID:
Phone: 7856916757
Inspector: KDA87
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/27/15	02:30 PM	04:30 PM	2:00	0:00	2:00	0	
Total:			2:00	0:00	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 1700
 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) 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

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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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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2) <i>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. [A container of sausage patties in the RIC on the east wall in the kitchen was not date marked. At 3:15 PM owner said it was pulled from the freezer on 5/26 at 6:00AM. COS, date marked. In the Pepsi RIC by the drive through window a gallon container of milk did not have a date mark. At 3:110 PM employee said it was opened 5/26 at 6:00 AM. COS, date marked.]</i>						
22. Time as a public health control: procedures and record.	p

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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

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

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

<i>Fail Notes</i>	3-302.12	<p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[In the dry goods storage room on a rack on the south wall a container of flour and seasonings were not labeled. Employee said it was flour and bbq rub. COS, labeled.]</i></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

This item has Notes. See Footnote 7 at end of questionnaire.

37. Contamination prevented during food preparation, storage and display. .. p

<i>Fail Notes</i>	3-305.11(A)(1)	<p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[In the WIC a bag of lettuce and a bag of onions were stored directly on the floor.]</i></p>
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38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

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Prevention of Food Contamination	Y N O A C R
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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 . . . p .

Fail Notes | 3-304.12(B) *In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.
[In the dry goods storage room there was a container of bbq rub with a dispenser that did not have a handle on it preventing bare hand contact with the spice. COS, removed.]*

42. Utensils, equipment and linens: properly stored, dried and handled. . . p

Fail Notes | 4-903.11(A) *Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.
[The ice scoop was stored on top of the ice maker.]*

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

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

This item has Notes. See Footnote 8 at end of questionnaire.

47. Non-food contact surfaces clean. p

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

Fail Notes | 6-501.16 *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.
[There is a wet mop in the mop sink not allowing for it to air dry.]*

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

Material Distributed | Education Title #29 Labeling

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Footnote 1

Notes:

Evco

Footnote 2

Notes:

Establishment uses quaternary ammonium sanitizer
3-vat sink 200ppm
sani buckets:
prep area 300 ppm
flat top area 300ppm
drive through area 300ppm
cash register area 200ppm

Footnote 3

Notes:

PIC said foods reheated are heated to 165 F in the oven.

Footnote 4

Notes:

PIC said foods are cooled in an ice bath, temperature logs are kept

Footnote 5

Notes:

steam table
pulled pork 166 F
chicken 170 F
potatoes 171 F

True hot box
chicken 142 F

fryer hot hold
fries 156 F

Cooks hot pot
cheese 134 F

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Footnote 6

Notes:

MT top
cole slaw 38 F
tomatoes 37 F

MT RIC
eggs 43 F
chicken 41 F

Soft serve machine: 41 F

Pepsi RIC
ranch 32 F

Mountain Dew RIC
cole slaw 43 F

RIF below fryer: foods frozen

RIC east wall in kitchen
sausage patties 39 F

WIC
sour cream 42 F

RIF east wall in kitchen foods frozen

Footnote 7

Notes:

Schwartz

Footnote 8

Notes:

QT test strips provided.

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.

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