



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R		
<b>Good Hygienic Practices</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>								
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	..	..	..	..	..		
<b>Approved Source</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>								
13. Food separated and protected.	..	p	..	..	p	..		
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14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	..	..		
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	p	..	..	..		
<b>Potentially Hazardous Food Time/Temperature</b>								
16. Proper cooking time and temperatures. <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>	p	..	..	..	..	..		
17. Proper reheating procedures for hot holding. <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	p	..	..	..	..	..		
18. Proper cooling time and temperatures. <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>	p	..	..	..	..	..		
19. Proper hot holding temperatures. <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>	p	..	..	..	..	..		
20. Proper cold holding temperatures. <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>	p	..	..	..	..	..		

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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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 Pepsi reach in cooler there was a plastic container labeled "sloppy joe", made on site, with a date mark of 12/9. Corrected on site, item was voluntarily disposed of in the trash.*

*In the Pepsi reach in cooler there was a plastic container labeled "BBQ beef", made on site, with a date mark of 12/7. Corrected on site, item was voluntarily disposed of in the trash.*

*In the Pepsi reach in cooler there was a plastic container labeled "pizza sauce", from a can, with a date mark of 11/22. Corrected on site, item was voluntarily disposed of in the trash.*

*In the Pepsi reach in cooler there was a crock pot with what the employee stated was chili, prepared on site, without a date. Employee stated that the chili was prepared the day before yesterday. Corrected on site, employee date marked the chili.*

*In the Pepsi reach in cooler there was a plastic container with what the employee stated was roast beef, prepared on site, without a date. Employee stated that the roast beef had been prepared on 12/9. Corrected on site, item was voluntarily discarded in the trash.*

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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

Fail Notes	<p>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.</i></p> <p><i>[In the Pepsi reach in cooler there was a crock pot with what the employee stated was chili, prepared on site, without a date. Employee stated that the chili was prepared the day before yesterday. Corrected on site, employee date marked the chili.</i></p> <p><i>In the Pepsi reach in cooler there was a crock pot with vegetable soup without a date. Employee stated that the soup had been prepared on 12/11. Corrected on site, soup was voluntarily disposed of in the trash.</i></p> <p><i>In the Pepsi reach in cooler there was a plastic container with hard boiled eggs, prepared on site, without a date. Corrected on site, employee date marked the eggs.</i></p> <p><i>In the Pepsi reach in cooler there was a plastic container of mashed potatoes, prepared on site, without a date. Employee stated that the potatoes were prepared yesterday at approximately 9:30 am. Corrected on site, employee date marked the item.</i></p> <p><i>In the Pepsi reach in cooler there was a plate with sliced meatloaf, prepared on site, without a date. Employee stated that the meatloaf was prepared at approximately 10:30 yesterday morning. Corrected on site, employee date marked the item.</i></p> <p><i>In the Pepsi reach in cooler there was a crock pot with vegetable soup without a date. Employee stated that the soup had been prepared on 12/11. Corrected on site, soup was voluntarily disposed of in the trash.</i></p> <p style="text-align: center;">]</p>
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22. Time as a public health control: procedures and record.

.. . p . . . .

Consumer Advisory
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Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p . . . .

Fail Notes	<p>3-603.11(B) <i>Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure requirements) - DISCLOSURE shall include: A description of the animal-derived FOODS, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; or, Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.</i></p> <p><i>[Eggs are cooked to order and the menu contained a reminder statement but no astrisk by the individual items that can be cooked to order. ]</i></p>
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Highly Susceptible Populations
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Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R			
25. Food additives: approved and properly used.	..	..	..	þ	..	..			
26. Toxic substances properly identified, stored and used.	þ	..	..	..	..	..			
Conformance with Approved Procedures	Y	N	O	A	C	R			
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	þ	..	..			
GOOD RETAIL PRACTICES									
Safe Food and Water	Y	N	O	A	C	R			
28. Pasteurized eggs used where required.	..	..	..	þ	..	..			
29. Water and ice from approved source.	þ	..	..	..	..	..			
30. Variance obtained for specialized processing methods.	..	..	..	þ	..	..			
Food Temperature Control	Y	N	O	A	C	R			
31. Proper cooling methods used; adequate equipment for temperature control.	þ	..	..	..	..	..			
32. Plant food properly cooked for hot holding.	..	..	þ	..	..	..			
33. Approved thawing methods used.	..	..	þ	..	..	..			
34. Thermometers provided and accurate.	þ	..	..	..	..	..			
Food Identification	Y	N	O	A	C	R			
35. Food properly labeled; original container.	þ	..	..	..	..	..			
Prevention of Food Contamination	Y	N	O	A	C	R			
36. Insects, rodents and animals not present.	þ	..	..	..	..	..			
37. Contamination prevented during food preparation, storage and display.	þ	..	..	..	..	..			
38. Personal cleanliness.	þ	..	..	..	..	..			
39. Wiping cloths: properly used and stored.	þ	..	..	..	..	..			
40. Washing fruits and vegetables.	..	..	þ	..	..	..			
Proper Use of Utensils	Y	N	O	A	C	R			
41. In-use utensils: properly stored.	þ	..	..	..	..	..			
42. Utensils, equipment and linens: properly stored, dried and handled.	þ	..	..	..	..	..			
43. Single-use and single-service articles: properly used.	þ	..	..	..	..	..			
44. Gloves used properly.	þ	..	..	..	..	..			
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	..	þ	..	..	..	..			
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Core items      ..    p    ..    ..    ..    ..

*Fail Notes* | 4-202.16    *Nonfood-contact surfaces free of crevices  
[In the kitchen, knives were being stored in a wooden knife block.]*

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

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    ..    ..    ..    ..

*Fail Notes* | 5-501.17    *A toilet room used by females shall be provided with a covered  
receptacle for sanitary napkins.  
[The women's restroom did not have a cover on the trash receptacle.]*

52. Garbage and refuse properly disposed; facilities maintained.      p    ..    ..    ..    ..    ..

53. Physical facilities installed, maintained and clean.      ..    p    ..    ..    ..    ..

*Fail Notes* | 6-501.11    *PHYSICAL FACILITIES shall be maintained in good repair.  
[In the kitchen area there were ceiling tiles with water staining.]*  
6-501.12(A)    *PHYSICAL FACILITIES shall be cleaned as often as necessary to  
keep them clean.  
[There was an accumulation of dust and debris by the furnace.]*

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      ..

*Material Distributed* | *Education Title #22    Focus On Food Safety Manual (on the Website)*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Accompanied by KDA60

## **Footnote 2**

**Notes:**

Fried chicken 209F

## **Footnote 3**

**Notes:**

Beef gravy in steam table 159F after 30 minutes

## **Footnote 4**

**Notes:**

Coconut cream pie in G Series reach in cooler 64F after 3 hours

## **Footnote 5**

**Notes:**

Sausage gravy in crock pot 179F

## **Footnote 6**

**Notes:**

Cut lettuce in Pepsi reach in cooler 37F  
Cream in G Series reach in cooler 43F



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 12/17/2014     **Business ID:** 101353FE  
**Business:** HOMETOWN CAFE

11 N CENTER ST  
 BARNES, KS 66933

**Inspection:** 90000020  
**Store ID:**  
**Phone:** 7853252061  
**Inspector:** KDA90  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/17/14	09:15 AM	12:00 PM	2:45	0:40	3:25	0	
Total:			2:45	0:40	3:25	0	

**ACTIONS**

Number of products Voluntarily Destroyed   5  

**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 vegetable soup Qty 5 Units cups Value \$           

Description no date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product sloppy joe meat Qty 2 Units cups Value \$           

Description past date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product BBQ beef Qty 2 Units cups Value \$           

Description past date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product pizza sauce Qty 1 Units cup Value \$ \_\_\_\_\_

Description past date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product roast beef Qty 3 Units cups Value \$ \_\_\_\_\_

Description no date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A