

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: 7/13/2015 **Business ID:** 113526FE
Business: IKE'S PLACE

Inspection: 92000038
Store ID:
Phone: 7852006278
Inspector: KDA92
Reason: 24 Verification
Results: Follow-up

100 NW 14TH ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/13/15	10:47 AM	03:50 PM	5:03	2:30	7:33	0	Inspection
07/13/15	04:22 PM	09:55 PM	5:33	0:00	5:33	0	Report
07/13/15	09:55 PM		0:00	0:30	0:30	0	
Total:			10:36	3:00	13:36	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 12 Priority foundation(Pf) Violations 6
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 0
 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

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

Employee Health Y N O A C R
 2. Management awareness; policy present. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Employee Health		Y	N	O	A	C	R
3. Proper use of reporting, restriction and exclusion.		p
Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		..	p	p	..
<i>Fail Notes</i>	<p>2-401.11 <i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.</i> <i>[Employee drink without lid sitting on shelf above food prep counter. COS- moved]</i></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
<i>Fail Notes</i>	<p>5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.</i> <i>[Stored in the basin of hand sink, next to mechanical ware washing machine: A colander being used to pour ice, liquid, straws and lemons into from previous customer use. COS- colander moved and employees educated.]</i></p> <p>6-301.11 <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>[No soap available at hand sink in bar area. COS- provided.]</i></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	p	..
<i>Fail Notes</i>	<p>3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.</i> <i>[Located in WIC: 1 visibly moldy orange and 1 visibly molded red bell pepper. COS- items discarded.]</i></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	p	..
<i>Fail Notes</i>	<p>3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables</i> <i>[WIC: raw shell eggs stored over RTE raw carrots and in contact with RTE green onions, in lower portion of make table by dry erase board, raw bacon wrapped shrimp stored over stuffed mushrooms.]</i></p> <p>3-302.11(A)(1)(b) <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>[2 Cartons of cream in cotact with bags of raw chicken. COS- moved]</i></p>						
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[Old sticker residue found on 2 plastic squeeze bottles, 5 metal storage containers as well as 3 plastic storage containers. COS-items taken to warewashing area. 2 large plastic storage containers and 3 metal storage containers, 2 vegetable peelers, 2 knives 1 pair of tongs and 3 sandwich spreaders stored clean, soiled with dried on food debris, . COS- taken to warewashing area.</i></p> <p><i>Blade on slicer soiled with dried on food debris, PIC stated slicer was used the previous day to cut onions.</i></p> <p><i>]</i></p>
	4-702.11	<p><i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</i></p> <p><i>[Chemical mechanical warewashing machine in use during inspection had no measurable sanitizing concentration when tested. Bucket of sanitizer completely empty and dry. COS- PIC called other store and obtained a bucket of sanitizing liquid. 100ppm after priming.]</i></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

This item has Notes. See Footnote 3 at end of questionnaire.

17. Proper reheating procedures for hot holding.

p

18. Proper cooling time and temperatures.

p

This item has Notes. See Footnote 4 at end of questionnaire.

19. Proper hot holding temperatures.

. . p . . . p . .

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

Fail Notes	3-501.16(A)(1)	<p><i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.</i></p> <p><i>[Cooked, and being held for hot holding in steam table, grilled chicken 126.5F. That portion of steam table was not on. COS-reheated chicken to 166F, steam table turned on.]</i></p>
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20. Proper cold holding temperatures.

p

This item has Notes. See Footnote 6 at end of questionnaire.

21. Proper date marking and disposition.

. . p . . . p . .

Fail Notes	3-501.18(A)(1)	<p><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.</i></p> <p><i>[In lower portion of MT#1 container of Jack Daniels sauce (contains heavy cream) with a preparation date of 7/1, container of garlic cream cheese dip with a preparation date of 7/6, cole slaw located in WIC with preparation date of 7/1, wine sauce with preparation date of 7/2, chipotle remoulade located in saturn RIC with a preparation date of 5/29. All held past discard date COS voluntarily discarded.</i></p>
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WIC: previously cooked rice date marked 10/11. PIC stated that is the wrong date. MT#2 previously cooked pulled pork with a preparation date of 7/1, PIC stated that was misdated COS-redated]

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 top portion of MT#1 spinach dip (made with cream cheese), in lower portion of MT#1 container of chicken rollups, top portion of MT#2 chicken salad, lower portion of MT#2 bag of shredded cabbage lacking date of preparation or use by date. PIC stated the dates they were prepared, which were held over 24 hours RIC by ice machine: milk lacking open or discard date. COS- items dated. PIC cleared up date marking issues COS- items dated.]*

3-501.18(A)(3) | *P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [Chili in WIC dated 7/14, is dated ahead which would make its holding time more than 7 days. COS- re dated]*

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

Fail Notes | 7-102.11 | *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Working bottle of blue liquid on server station next to microwave, which PIC stated was sanitizer, squeeze bottle of pink liquid which PIC stated was soap, working spray bottle of yellow liquid above clean dish area on mechanical warewash area which PIC stated was pure bleach COS- labeled.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	<p>7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i> <i>[Working spray bottle of sanitizer sitting on top of MT#1, working spray bottle bleach and bucket of chemicals containing bug spray on shelf above clean dish area at mechanical warewash area. COS-moved.</i> <i>Hand soap and stainless steel cleaner above food prep surface in FroYo back room. COS- moved.]</i></p> <p>7-208.11(B) <i>P - First Aid Supplies (Storage) First aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</i> <i>[1 bottle of Tylenol sitting on shelf above food preparation station. First aid kit stored above food prep surface in FroYo back room. COS-moved]</i></p>
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

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p

.. p

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

32. Plant food properly cooked for hot holding.

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

33. Approved thawing methods used.

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>	<p>3-302.12 <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> <i>[Large bucket stored on ground in kitchen below single service cups containing an unidentified white powdery substance similar to flour with no common name, PIC stated mixture is for funnel caked.]</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.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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<i>Fail Notes</i>	6-202.15(A)(3)	Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [Back door to FroYo area contains 1/2" gap at the bottom of the door with the handle.]
	6-501.111(A)	P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [Approximately 5-10 small flying insects around the frozen yogurt machines.]

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

<i>Fail Notes</i>	3-305.11(A)(1)	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. [1 box of chicken and 1 box of funnel cake stored on floor of WIF.]
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38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

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

<i>Fail Notes</i>	3-304.12(A)	In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [Stored in seasoned bread crumbs, scoop with handle in contact with food. Stored in flour, scoop handle in direct contact with flour. Plastic cambro being used as a scoop in sugar.]
	3-304.12(C)	In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency. [Knife stored behind pipe in kitchen area above table with microwave. COS- moved]

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

<i>Fail Notes</i>	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. [(2) Beneath expo station, clean utensils stored in a dirty container. (3) Single use foam containers, paper cups/bowls, and plastic lids stored on floor dry storage area. Single use paper cups/bowls stored on floor in corner next to ice cream machine.]
	4-903.11(B)	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. [Approximately 20 plastic containers and 8 metal containers stacked while wet.]

43. Single-use and single-service articles: properly used. .. p

<i>Fail Notes</i>	4-502.13(A)	SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [Single use articles being used as scoops in the following: marinara sauce, bucket of spices, cooked mashed potatoes8.]
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R		
44. Gloves used properly.	..	p		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-304.15(A) <i>P - If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. [Employee handling raw chicken wings, left kitchen area went to WIC, opened door, came back out with more chicken in bucket, went back to kitchen opened MT door and placed chicken wing container back in without taking gloves off, contaminating what he touched with raw chicken liquid. COS- educated employee, sanitized all surfaces touched.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-304.15(A) <i>P - If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. [Employee handling raw chicken wings, left kitchen area went to WIC, opened door, came back out with more chicken in bucket, went back to kitchen opened MT door and placed chicken wing container back in without taking gloves off, contaminating what he touched with raw chicken liquid. COS- educated employee, sanitized all surfaces touched.]</i>						
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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	p	..		
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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		
47. Non-food contact surfaces clean.	..	p		
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Physical Facilities	Y	N	O	A	C	R		
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		
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p		
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y N O A C R
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Fail Notes | 6-501.19 *Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed.*

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

Fail Notes | 5-501.113 *Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [Waste receptacle #1 door open, waste receptacle #2 lids are not being used.]*

5-501.116(B) *Soiled receptacles and waste handling units for REFUSE, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. [Build up of grease on and around grease receptacle.]*

53. Physical facilities installed, maintained and clean. p

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [Floor in WIC in disrepair, and coming up.]*

6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Buildup of dust on fan guards in WIC, build up of dust and debris on vent above ice machine as well as server storage.]*

6-501.16 *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [Mops stored in basin of mopsink, not in self drying position.]*

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

The following educational materials were provided p

Material Distributed | *Education Title #42* *Daily Self-Inspection Checklist*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA 69

Footnote 2

Notes:

Sanitizer at bar: 200ppm
Quat in spray bottles: 200ppm

Footnote 3

Notes:

Chicken fried chicken 196F, cooked hamburger 190F, grilled chicken 172F.

Footnote 4

Notes:

Gravy prepared in establishment: 149F.

Footnote 5

Notes:

Steam table: cooked gravy 136F, marinara sauce 155F, queso cheese dip 154F.
Soup steam table: chili 170F.

Footnote 6

Notes:

Make table #1: southwest ranch 40F, chicken salad 39F, spinach dip 40F, jack daniels sauce 41. Lower portion MT#1: chicken rolls 40F.
Make table #2: cut lettuce 41F, deli ham 39F, deli pastrami 40F, tuna salad 42F, provolone cheese 42F. Lower portion MT#2: cooked pasta 41F, cooked pulled pork 41F, shredded cabbage 42F.
Make table #3: pico 40F, corn and black beans 42F, sliced tomato 39F. Lower portion of MT#3: raw chicken 43F, raw tandoori chicken 43F, raw hamburger meat 43F.
MT next to soups: cut lettuce 39F, in house made bleu cheese dressing 41F, in house made ranch 41F.
Saturn RIC: mashed potato 37F.
FroYo machine: strawberry 37F, dulce de leche 37F, peach 41F, apple pie 40F, chocolate 40F, yellow cake batter 32F, peanut butter 40F, fudge brownie batter 37F, vanilla 40F, strawberry banana 39F.
RIC(refrigerator by ice machine): 1/2 and 1/2 43F, sour cream 39F, milk 40F.
RIC by stove: previously cooked steak 39F. RIC on RIC by stove: raw breaded chicken 42F
WIC: beef stew 39F, butter 35F, chili 42F.

Footnote 7

Notes:

Cooked can corn: 145F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/13/2015 **Business ID:** 113526FE
Business: IKE'S PLACE

100 NW 14TH ST
 ABILENE, KS 67410

Inspection: 92000038
Store ID:
Phone: 7852006278
Inspector: KDA92
Reason: 24 Verification

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/13/15	10:47 AM	03:50 PM	5:03	2:30	7:33	0	Inspection
07/13/15	04:22 PM	09:55 PM	5:33	0:00	5:33	0	Report
07/13/15	09:55 PM		0:00	0:30	0:30	0	
Total:			10:36	3:00	13:36	0	

ACTIONS

Number of products Voluntarily Destroyed 8

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 cole slaw Qty 2 Units cups Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product orange Qty 1 Units orange Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product red bell pepper Qty 1 Units pepper Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product jack daniels sauce Qty 1 Units gal Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product creamer/1/2 & 1/2 Qty 1 Units quart Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product chicken roll Qty 1 Units roll Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product garlic and creamchees Qty 1 Units gal Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product wine sauce Qty 1 Units quart Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A