

**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:** 4/29/2013      **Business ID:** 96610FE  
**Business:** OZZIE B PIZZA  
  
 321 MAIN ST  
 ANDALE, KS 67001

**Inspection:** W3002301  
**Store ID:**  
**Phone:** 3164442525  
**Inspector:** SG23  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/29/13	12:25 PM	02:15 PM	1:50	0:10	2:00	0	
<b>Total:</b>			1:50	0:10	2:00	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>        </u>
Priority(P) Violations <u>4</u>	Priority foundation(Pf) Violations <u>2</u>
Certified Manager on Staff <u>  </u>	Certified Manager Present <u>  </u> Address Verified <u>  </u>

**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).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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

**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.	..	..		..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..		..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..		..	..	..

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		Y	N	O	A	C	R
<b>Good Hygienic Practices</b>							
4. Proper eating, tasting, drinking, or tobacco use		Ⓟ	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		Ⓟ	..	..	..	..	..
<b>Preventing Contamination by Hands</b>							
6. Hands clean and properly washed.		..	Ⓟ	..	..	Ⓟ	..
<i>Fail Notes</i>	2-301.14(E)	<i>P - When to Wash Hands - After handling soiled equipment or utensils [Employee handled soiled dishes then handled clean dishes without washing hands in between. COS Washed hands]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.		Ⓟ	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.		Ⓟ	..	..	..	..	..
<b>Approved Source</b>							
9. Food obtained from approved source.		Ⓟ	..	..	..	..	..
10. Food received at proper temperature.		..	..	Ⓟ	..	..	..
11. Food in good condition, safe and unadulterated.		..	Ⓟ	..	..	Ⓟ	..
<i>Fail Notes</i>	3-101.11	<i>P - Safe, Unadulterated, &amp; Honestly Presented [WIC: molded bell peppers in carton box. Mold growing inside a container with baked beans on shelf. Bottle with spoiled milk on shelf. COS VD]</i>					
	3-202.15	<i>Pf - Package Integrity [WIC/ four bulging/ "blown up (gas?)" packages with ham, with a expiration date of 4/10/2013, stored on shelf., COS VD]</i>					
12. Required records available: shellstock tags, parasite destruction.		..	..	..	Ⓟ	..	..
<b>Protection from Contamination</b>							
13. Food separated and protected.		Ⓟ	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.		Ⓟ	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	Ⓟ	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>							
16. Proper cooking time and temperatures.		..	..	Ⓟ	..	..	..
17. Proper reheating procedures for hot holding.		..	..	Ⓟ	..	..	..
18. Proper cooling time and temperatures.		..	..	Ⓟ	..	..	..
19. Proper hot holding temperatures.		Ⓟ	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
20. Proper cold holding temperatures.		..	Ⓟ	..	..	Ⓟ	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>							
<i>Fail Notes</i>	3-501.16(A)(2)(a)	<i>P - PHF Cold Holding-&lt;41°F [Upright refrigerator (RIC3): pork sausage 52F, beef sausage 51F, cream cheese 50F, sour cream 51F. PHF not held at a temperature of 41F or lower. COS Sausages VD, cream cheese cooled ]</i>					
21. Proper date marking and disposition.		..	Ⓟ	..	..	Ⓟ	..
<i>Fail Notes</i>	3-501.18(A)(1)	<i>P - RTE PHF, Disposition-discard if &gt;7days at 41°F [According to date on packages turkey and ham opened on 4/21/13. Held for more then the allowed 7 days after opening. COS VD]</i>					

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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	..	..
GOOD RETAIL PRACTICES						
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	..	..	..	..	..
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	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
Fail Notes	4-301.11 Pf - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Upright refrigerator (RIC3) ambient air 51F. Not able to keep all PHF at a temperature of 41F or less. Not COS taken out of order and stored food in other refrigerators.]					
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	..	..	..
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	..	..	..	..	..

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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	..	..	..	..	..
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	..	..	..	..	..
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	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

## EDUCATIONAL MATERIALS

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

#### ABBREVIATIONS

Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Quaternary Compounds (QT); Reach In Drawer (RID)

Notice of Non Compliance (NONC); Hot Box (HB)

Temperature in Degrees Fahrenheit (F)

P: Priority violation (directly eliminates or reduces hazards associated with Food Borne Illness or injury.)

Pf: Priority foundation violation (supports or enables a Priority item)

Core violations (non-critical) (related to general sanitation, facilities, equipment design, or maintenance)

## **Footnote 2**

### **Notes:**

Mech dishwasher sanitizer: 100 ppm CL

## **Footnote 3**

### **Notes:**

Pizza bar/ beef sausage pizza 142

## **Footnote 4**

### **Notes:**

salad bar/ potato salad 42, cottage cheese 34 MT1/ roastbeef 36 RIC1/ potato salad 41 MT2/ chicken 36, sausage 40 RIC2/ taco crumble beef 41, ham 41

## **Footnote 5**

### **Notes:**

Freezer/ products are frozen



# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product MILK Qty 0.5 Units GALL Value \$ \_\_\_\_\_

Description ADULTERATION/SPOILED

Reason Product Destroyed \_\_\_\_\_ Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

5. Product BAKED BEANS Qty 4 Units LB Value \$ \_\_\_\_\_

Description ADULTERATION/ MOLD

Reason Product Destroyed \_\_\_\_\_ Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

