

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: 4/20/2013 **Business ID:** 107590fe
Business: OZ HIGHLAND FARM
 MU 5345
 9839 SW 89TH
 AUBURN, KS 66402

Inspection: W8001946
Store ID:
Phone: 7852567920
Inspector: SG08
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/20/13	12:15 PM	01:05 PM	0:50	0:02	0:52	0	
Total:			0:50	0:02	0:52	0	

FOOD ESTABLISHMENT PROFILE

Physical Address _____ City AUBURN
9839 SW 89TH Zip 66402
 Owner _____ License Type _____
 Risk Category _____ RAC/Size Confirmed Sq. Footage _____
 Updated Risk Category RAC# 05 High Risk Updated Sq. Footage _____
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations0
 Certified Manager on Staff Certified Manager Present Address Verified

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/ 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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge Y N O A C R

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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
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
<i>Fail Notes</i> 2-301.14(A) P - When to Wash Hands - After touching hair, nose, etc. [Employee touched face, then put on gloves and touched ready to eat bun without washing hands. (Corrected on site (COS) - educated.)]	
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
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
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
18. Proper cooling time and temperatures. p
19. Proper hot holding temperatures.	.. p
This item has Notes. See Footnote 1 at end of questionnaire.	
<i>Fail Notes</i> 3-501.16(A)(1) P - PHF Hot Holding->135°F [In the hot box, Hotty Scotty sausage at 117 F, haggis dog at 122 F. (COS - reheated.)]	
20. Proper cold holding temperatures.	p
This item has Notes. See Footnote 2 at end of questionnaire.	
21. Proper date marking and disposition. p
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

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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
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
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

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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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Hot box: Hot dogs @ 145 F
Steam table: Soup @ 157 F

Footnote 2

Notes:

Make table: Raw hamburger patties @ 36 F, raw beef steak @ 38 F
Reach in cooler: Raw beef steak @ 38 F
Freezers ok

FIELD WARNING LETTER

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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 above, 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.