

**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**

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

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

**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.**

**PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.**

**Insp Date:** 3/25/2010      **Business ID:** 0700841R  
**Business:** The Red Zone  
 1419 N. 8th Street  
  
 Arkansas City, KS 67005

**Inspection:** 07000332  
**Store ID:**  
**Phone:** 6206602301  
**Inspector:** KDA07  
**Reason:** 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/25/10	09:45 AM	10:07 AM	0:22	1:30	1:52	0	
Total:			0:22	1:30	1:52	0	

**Reference:**

**Time In:** 9:00am  
**Travel Time:** 1 hour 30 minutes  
**Educational Material:** Yes  
**Risk Control Plan:** No  
**Voluntary Destruction:** No  
**Embargo Release:** No  
**Left Application:**  
**Square Footage:**

**Time Out:** 10:30am  
**Risk Category:** 5  
**Notice of Non-compliance:** No  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:** Yes  
**CRITICAL VIOLATIONS:** 0

<b>FOODBORNE ILLNESS RISK FACTORS</b>	<b>Notes</b>
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<b>AND PUBLIC HEALTH INTERVENTIONS</b>	<b>Notes</b>
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 Inspector

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Demonstration of Knowledge</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
1. Certification by accredited program, compliance with Code, or correct responses.	X						

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

<b>Good Hygienic Practices</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

<b>Preventing Contamination by Hands</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
6. Hands clean and properly washed.			X				
7. No bare hand contact with RTE foods or approved alternate method properly followed.			X				
8. Adequate handwashing facilities supplied and accessible.	X						

<b>Approved Source</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.			X				
12. Required records available: shellstock tags, parasite destruction.				X			

<b>Protection from Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
13. Food separated and protected.			X				
14. Food-contact surfaces: cleaned and sanitized.	X						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			X				

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
16. Proper cooking time and temperatures.			X				
17. Proper reheating procedures for hot holding.			X				
18. Proper cooling time and temperatures.			X				
19. Proper hot holding temperatures.			X				
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.			X				
22. Time as a public health control: procedures and record.				X			

<b>Consumer Advisory</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
23. Consumer advisory provided for raw or undercooked foods.				X			

<b>Highly Susceptible Populations</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
24. Pasteurized foods used							

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prohibited foods not offered.			X				
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<b>Chemical</b>	Y	N	O	A	C	R	Notes
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25. Food additives: approved and properly used.			X				
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26. Toxic substances properly identified, stored and used.	X						
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<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R	Notes
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27. Compliance with variance, specialized process and HACCP plan.				X			
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<b>GOOD RETAIL PRACTICES</b>	Notes
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<b>Safe Food and Water</b>	Y	N	O	A	C	R	Notes
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28. Pasteurized eggs used where required.			X				
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29. Water and ice from approved source.	X						
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30. Variance obtained for specialized processing methods.				X			
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<b>Food Temperature Control</b>	Y	N	O	A	C	R	Notes
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31. Proper cooling methods used							
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adequate equipment for temperature control.	X						
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32. Plant food properly cooked for hot holding.			X				
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33. Approved thawing methods used.	X						
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34. Thermometers provided and accurate.		X					
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Appropriate thermometer for measuring thin foods provided							4-302.12 Food thermometers provided & accessible
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<b>Food Identification</b>	Y	N	O	A	C	R	Notes
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35. Food properly labeled original container.			X				
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<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R	Notes
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36. Insects, rodents and animals not present							
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no unauthorized persons.	X						
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37. Contamination prevented during food preparation, storage and display.	X						
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38. Personal cleanliness.	X						
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39. Wiping cloths: properly used and stored.	X						
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40. Washing fruits and vegetables.			X				
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<b>Proper Use of Utensils</b>	Y	N	O	A	C	R	Notes
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41. In-use utensils: properly stored.	X						
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42. Utensils, equipment and linens: properly stored, dried and handled.	X						
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43. Single-use and single-service articles: properly used.			X				
44. Gloves used properly.			X				

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.	X						
47. Non-food contact surfaces clean.	X						

<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
48. Hot and cold water available							
adequate pressure.	X						
49. Plumbing installed							
proper backflow devices.		X					SWING 5-205.15(B) Plumbing system maintained in good repair
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.		X					5-501.17 Receptacle in women's toilet room covered 6-202.14 Toilet rooms completely enclosed-self closing door
52. Garbage and refuse properly disposed							
facilities maintained.	X						
53. Physical facilities installed, maintained and clean.		X					6-501.11 Physical facilities maintained in good repair
54. Adequate ventilation and lighting							
designated areas used.	X						

<b>Administrative/Other</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
55. Other violations	X						

**Result:**No Follow-up

**Notes:**

34. NC-Not Critical No Thermometer available for checking temperatures of thin cold foods.

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49. NC-No hot water to main bar area. All other areas have hot water access.

51. NC-No self closing doors on all 3 bathroom enclosures in establishment.

51. NC-No covered trash cans in restrooms used by women.

53. NC-North wall has holes, Vent missing over 3 compartment sink,

Temperatures in Degree Fahrenheit (F)

Bar Cooler Air temp 34, Kitchen refrigerator 40

Establishment approved to open and serve food.

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