

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: 1/11/2011 **Business ID:** 0710111R
Business: Hungry Hunks Cafe
 611 N. LL&G Ave
 Anthony , KS 67003

Inspection: 07000852
Store ID:
Phone: 6208423808
Inspector: KDA07
Reason: 11 Plan

Reference:

Time In: 12:00pm
Travel Time: 5
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application: Yes
Square Footage:

Time Out: 1:15pm
Risk Category: RAC# 05 High Risk
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved: No
CRITICAL VIOLATIONS: 5

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.							

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness							

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policy present.							
3. Proper use of reporting, restriction and exclusion.							

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

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
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					CRITICAL 5-203.11(A)* Handsink-Required numbers

Approved Source	Y	N	O	A	C	R	Notes
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			

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.			X				
14. Food-contact surfaces: cleaned and sanitized.		X					CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			X				

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

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.		X					CRITICAL 3-603.11* Consumer Advisory for Raw or Undercooked Food

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Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used prohibited foods not offered.							

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.							
26. Toxic substances properly identified, stored and used.	X						

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.			X				

GOOD RETAIL PRACTICES	Notes

Safe Food and Water	Y	N	O	A	C	R	Notes
28. Pasteurized eggs used where required.							
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.							

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used adequate equipment for temperature control.			X				
32. Plant food properly cooked for hot holding.			X				
33. Approved thawing methods used.			X				
34. Thermometers provided and accurate.	X						

Food Identification	Y	N	O	A	C	R	Notes
35. Food properly labeled original container.							

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present no unauthorized persons.	X						
37. Contamination prevented during food preparation, storage and display.	X						
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.			X				
40. Washing fruits and vegetables.			X				

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.			X				
42. Utensils, equipment and linens: properly stored, dried and handled.			X				
43. Single-use and single-service articles: properly used.			X				
44. Gloves used properly.			X				

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Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
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					4-302.14 Sanitizer test kit
47. Non-food contact surfaces clean.		X					4-601.11(C) Nonfood contact surfaces of equipment clean

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available adequate pressure.							
49. Plumbing installed							
proper backflow devices.		X					5-203.13 Service sink available for cleaning of mops & disposal of liquid waste CRITICAL 5-203.15* Backflow prevention device-Carbonator
50. Sewage and waste water properly disposed.		X					CRITICAL 5-402.11* Backflow prevention present to prevent back siphonage
51. Toilet facilities: properly constructed, supplied and cleaned.			X				
52. Garbage and refuse properly disposed facilities maintained.							
53. Physical facilities installed, maintained and clean.		X					6-501.11 Physical facilities maintained in good repair 6-501.12(A) Physical facilities clean
54. Adequate ventilation and lighting							

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designated areas used.		X						6-202.11() Protective shielding on light bulbs over exposed food/utensils/equip ment
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Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations							

Result:Follow-up

Notes:

Establishment plans on opening March 1, 2011 will be serving breakfast, burgers and assorted food items.

8. * Critical no handwash sink available

14. * Food contact surfaces dirty.

23. * No consumer advisory available on menu.

46. NC-Not Critical Need sanitizer test kit.

47. NC-Nonfood contact surfaces of equipment dirty.

49. * External backflow prevention must be on carbonator for beverage machine.

49. NC-Need mop service sink installed within 60 days after opening

50. * 3 compartment sink is directly plumbed, if establishment plans on doing any food preparation in sink a indirect attachment must be added to drain. Gave owner indirect plumbing diagram.

53. NC-Ceiling tiles missing

53. NC-Overall condition of facility dirty

54. NC-Light covers missing in kitchen

Refrigeration not ready yet so no temperatures taken. Discussed refrigerator requirements of below 41 degrees Fahrenheit. Gave owners application, Food plan handout and Focus on Food Safety book for education.

Questions please call Kansas Department of Agriculture at 785-296-5600.

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