

**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:** 2/22/2011      **Business ID:** 96310FR  
**Business:** SMOKEHOUSE CAFE  
  
 725 W MAIN  
 ANTHONY, KS 67003

**Inspection:** 07000911  
**Store ID:**  
**Phone:** 6208425225  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Reference:**

**Time In:** 11:00am  
**Travel Time:** 1  
**Educational Material:** Yes  
**Risk Control Plan:** No  
**Voluntary Destruction:** Yes  
**Embargo Release:** No  
**Left Application:**  
**Square Footage:**

**Time Out:** 12:45pm  
**Risk Category:** RAC# 06 High Risk  
**Notice of Non-compliance:** Yes  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:**  
**CRITICAL VIOLATIONS:** 4

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

<b>Employee Health</b>	Y	N	O	A	C	R	Notes
2. Management awareness							

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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			X		CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch
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			X		CRITICAL 3-501.18(A)(3)* RTE PHF, Disposition-discard if in a container w/out a date
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						

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<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							
prohibited foods not offered.			X				

<b>Chemical</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
25. Food additives: approved and properly used.			X				
26. Toxic substances properly identified, stored and used.		X			X		CRITICAL 7-201.11(B)* Separation, Storage-chemicals above food, etc.

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

<b>GOOD RETAIL PRACTICES</b>	<b>Notes</b>

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

<b>Food Temperature Control</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Food Identification</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
35. Food properly labeled							
original container.	X						

<b>Prevention of Food Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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				

<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
41. In-use utensils: properly stored.	X						

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42. Utensils, equipment and linens: properly stored, dried and handled.		X					4-903.11(B)(2) Equipment/utensil/ inen storage- covered or inverted
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					4-601.11(C) Nonfood contact surfaces of equipment clean

<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						
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.	X						
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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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	X						

**Result:**Follow-up

**Notes:**

- 14. \* **Critical Slicer dirty COS-Corrected on site Employee cleaned, Pan lids on shelve dirty COS-Employee removed to dish room.**
- 21. \* **Critical in Walk in cooler establishment prepared tartar sauce dated 1-29-2011 expired COS-Discarded by employee VD**
- 26. \* **Bottle of degreaser stored on 3 compartment sink. COS-Removed.**
- 42. NC-Not Critical Spoons on clean dish rack not inverted or stored handle up.
- 47. NC-Non food contact surfaces of grinder dirty.
- 50 \* **Food prep sink has no indirect connection to prevent back siphonage. Indirect connection was required by 2/16/11. Establishment has until 03/05/2011 follow up to have installed.**
- 53. NC-Walls, vents and ceilings dirty in kitchen and storage areas, Wire rack in kitchen needs cleaned.
- 53. NC- Wall and Ceiling needing repaired in dish room.
- 54. NC-Light cover missing in kitchen and dish area.

Temperatures in Degree Fahrenheit (F) Hot holding Chicken 177, Mashed potatoes 143, MAke table roast beef sliced 42, Salsa 42, Tomato 43, Shredded Cheese 43, Cut lettuce 40, Raw hamburger 35, Freezers properly frozen, Reach in cooler Cottage cheese 40, Milk 40, Boiled eggs 40, Pasta salad 39, Walk in cooler TAcO meat 33, Beef broth 17, Raw Chicken breast 35, Tartar sauce 33, Refried beans 37, Mexican rice 36, Sour cream 35, Salad bar buffet Eggs 39, Macaroni salad 38, Enchaladas 183, Refried beans 183, Fried Chicken 152, Green beans 201.

Educational materials #8, 43

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

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## 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.

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PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$3 WEIGHT/AMT:1 container DESCRIPTION: Tartar sauce
PRODUCT 2		
PRODUCT 3		
PRODUCT 4		
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	IMPROPER DATE MARKING DISPOSITION

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

**Notes:**

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 Inspector

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## NOTICE OF NON-COMPLIANCE WITH KANSAS LAW

This is to notify you that violations of the Kansas food safety laws\* were observed during an inspection conducted at the above establishment and documented on the inspection report attached hereto. **REINSPECTION OF YOUR ESTABLISHMENT WILL BE MADE TO DETERMINE IF THE VIOLATIONS INDICATED ON THE INSPECTION REPORT HAVE BEEN CORRECTED. REINSPECTION WILL OCCUR ON OR SHORTLY AFTER THE DATE SPECIFIED BELOW.**

**Food Service Establishments and Retail Food Stores.** The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 16, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection.

**Food Processing Plants and Food Warehouses.** Violations must be corrected by the date specified below.

Failure to comply with the Kansas food safety laws and its regulations 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 safety laws; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

\* The Kansas food safety laws include K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-619 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq., and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate: food service establishments; retail food stores; mobile retail ice cream vendors; food vending machines; food vending machine companies and dealers; and food processing plants;

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

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<b>FOLLOW UP</b>	<b>Y</b>	<b>N</b>	<b>Notes</b>
Follow up scheduled	X		Date: 03/05/2011

<b>ATTACHMENTS</b>	<b>Y</b>	<b>N</b>	<b>A</b>	<b>Notes</b>
Inspection Report	X			Restaurant Inspection Report-Date 02/22/2011

**Notes:**

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 Inspector

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