

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: 2/28/2011 **Business ID:** 107852FR
Business: NOWHERE BAR

 608 MAIN ST
 AMERICUS, KS 66835

Inspection: 11000330
Store ID:
Phone: 6207872286
Inspector: KDA11
Reason: 01 Routine

Reference:

Time In: 5:25 PM
Travel Time: 10
Educational Material: No
Risk Control Plan: No
Voluntary Destruction:
Embargo Release:
Left Application:
Square Footage:

Time Out: 6:20 PM
Risk Category: 03
Notice of Non-compliance: No
Voluntary Closure:
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 1

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| 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. | X | | | | | | |

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

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

| 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 | | | | | | |

| 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 | | | | |
| 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 | | | |

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

| Chemical | Y | N | O | A | C | R | Notes |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 25. Food additives: approved and properly used. | | | X | | | | |

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|--|--|---|--|--|--|---|---|
| 26. Toxic substances properly identified, stored and used. | | X | | | | X | CRITICAL 7-201.11(B)* Separation, Storage-chemicals above food, etc. |
|--|--|---|--|--|--|---|---|

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

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|------------------------------|--------------|
| GOOD RETAIL PRACTICES | Notes |
|------------------------------|--------------|

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

| 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. | X | | | | | | |

| 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 | | | | |

| Utensils, Equipment and Vending | Y | N | O | A | C | R | Notes |
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|---|---|---|--|--|--|--|--------------------------------|
| 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 | | | | | | |

| Physical Facilities | Y | N | O | A | C | R | Notes |
|--|----------|----------|----------|----------|----------|----------|--|
| 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 | | | | | | |
| 52. Garbage and refuse properly disposed | | | | | | | |
| facilities maintained. | X | | | | | | |
| 53. Physical facilities installed, maintained and clean. | X | | | | | | |
| 54. Adequate ventilation and lighting | | | | | | | |
| designated areas used. | X | | | | | | |

| Administrative/Other | Y | N | O | A | C | R | Notes |
|-----------------------------|----------|----------|----------|----------|----------|----------|--------------|
| 55. Other violations | | | X | | | | |

Result:No Follow-up

Notes:

Violation Observations:

*26 - Critical - bleach bottle and other chemical bottles on shelf over beer - corrected on site by moving chemicals.

46 - Non-Critical - need test sanitizing paper

49 -Non-critical - hot water faucet turned off at mens restroom handsink due to faucet and sink drainline leaks

Food Temperature Observations:

Only PHF is frozen pizza and ut was frozen

Sanitizer Observations:

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Three compartment sink was not in use at the time of the inspection.

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