

**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:** 4/13/2011      **Business ID:** 111626FR  
**Business:** BLACK JACK BBQ  
 5886 OTTAWA RD  
 ATCHISON, KS 66002

**Inspection:** 12003170  
**Store ID:**  
**Phone:** 913-674-3222  
**Inspector:** KDA12  
**Reason:** 01 Routine

**Reference:**

**Time In:** 9:50  
**Travel Time:** 15 min  
**Educational Material:**  
**Risk Control Plan:**  
**Voluntary Destruction:**  
**Embargo Release:**  
**Left Application:**  
**Square Footage:**

**Time Out:** 12:10  
**Risk Category:** 6  
**Notice of Non-compliance:**  
**Voluntary Closure:**  
**Embargo Notification:**  
**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			X		5-205.11(A) Handsink Accessible 5-205.11(B) Handsink use prohibition 6-301.11 Handwash cleanser provided 6-301.12 Hand Drying Provision.

<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			X		CRITICAL 3-302.11(A)(1)(a)* Separation-Raw & raw RTE
14. Food-contact surfaces: cleaned and sanitized.		X			X		CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch 4-602.12(B) Microwaves- cavities and door seals once every 24 hours
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						

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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)(2)* 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			

<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						

<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						

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<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						
42. Utensils, equipment and linens: properly stored, dried and handled.		X			X		4-903.11(A)(3) Equipment/utensil/ inen storage-6" above floor
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			X		4-601.11(B) Food contact surfaces of cooking equipment free of encrusted grease/soil deposits

<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			X		SWING 5- 205.15(B) Plumbing system maintained in good repair
50. Sewage and waste water properly disposed.	X						

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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					8-304.11(A) Post the license in a location in the Food Establishment

**Result:**Follow-up

**Notes:**

**13\* Raw shell eggs stored above the produce in the kitchen RIC. (Corrected)**

**14\* Spatulas and tongs stored in a container with about a 1/2" of grease in the bottom of it. These utensils according to the cook had not been used since Sunday. (Corrected-put into ware washing sink)**

**21\* No date marking on ranch dressing that was prepared at this facility on Sunday. (Corrected-Dated)**

**49\* Hand sink in kitchen is clogged, and the drainage pipe is leaking onto the kitchen floor. (Corrected)**

8 NC Kitchen hand sink had dishes and bottle of bleach in stored in the basin.  
(moved)

8 NC No hand soap at the kitchen hand sink. (Corrected)

8 NC No paper towels to dry hands at the kitchen hand sink. (Corrected)

14 NC Microwave interior sides, top, and bottom had food debris splatter on the surfaces. This had not been used since last Sunday. (Corrected) Hood above grill has buildup of grease that could drip onto food being cooked.

42 NC Styrofoam plates were stored on the kitchen floor. (Corrected)

47 NC Grease tray on the grill had about 3" of grease and food debris buildup. It has not been used since Sunday.  
(Corrected)

55 NC This facility has been operating for 3 weeks and has not paid the license and application fees. (This facility faxed the license and application payment while I was here. A change of business form was left to be filled out and returned to the KDA office)

**Temps:**

Kitchen RIC:

Corn 41°F, macaroni & cheese 39°F, raw chicken 38°F, hamburger patties 38°F, eggs 41°F, buttermilk 38°F

Wait staff RIC:

milk 41°F, half & half 40°F

Cooking:Pork Butt and Pork Ribs 183°F

\*=Critical Violation

NC=Non Critical Violation

RIC=Reach in Cooler

KDA=Kansas Department of Agriculture

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