

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: 5/10/2010 **Business ID:** 109446FR
Business: CHEATWOOD FAMILY RESTAURANT

 419 STATE ST
 AUGUSTA, KS 67010

Inspection: 33000604
Store ID:
Phone: 3164409203
Inspector: KDA33
Reason: 01 Routine

Reference:

Time In: 9:30am
Travel Time: 30min
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: Yes
Embargo Release: No
Left Application:
Square Footage:

Time Out: 11:45am
Risk Category:
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
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.	X						

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

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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			X		CRITICAL 3-302.11(A)(1)(b)* Separation-Raw & cooked RTE
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			X		CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding- <41°F

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21. Proper date marking and disposition.		X				X	CRITICAL 3-501.17(A)(1)* RTE PHF, Date Marking-7 days (prepared in facility, held > 24 hours, 41°F) CRITICAL 3-501.17(B)* RTE PHF, Date Marking-7 days (commercially prepared, opened, 41°F)
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						
26. Toxic substances properly identified, stored and used.		X				X	CRITICAL 7-102.11* Common Name, Working Containers
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.				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				

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34. Thermometers provided and accurate.	X						
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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			X		3-304.14(B)(1) Wet wiping cloths stored in sanitizer
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
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						

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						
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						

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

Result:No Follow-up

Notes:

13. Critical(*) Reach in cooler(RIC) by handsink, Kenmore #1 RIC, and Kenmore #2 RIC: raw shell eggs on wire shelf over Ready to eat(RTE) packages of ham and turkey, salads. Corrected on site(COS)-moved eggs

20. * Make table, all of the following PHF's not held at 41 or below: package of sliced turkey 54,package of sliced ham 52, three tubs of cottage cheese 51, ziplock of hard boiled eggs 54, individual cups of sour cream 52.COS-voluntary destruction(VD)

21. * GE RIC, container of made on site creamed beef held over 24 hours not date marked. COS-VD

21. * Make table, packages of commercially prepared ham and turkey held over 24 hours not dated. COS-VD

26. * Waitstation, two spray bottles with clear liquid not labeled. COS-labeled.

39. Non-critical(NC) No sanitizer detected in wiping cloth bucket.COS

All temperatures in degrees Fahrenheit(F):

Crock pot 168

RIC by handsink: sliced ham 39

Kenmore #1: chili 41

Kenmore #2: ambient air 35

GE: rice 41,cream beef 42

Make table: turkey 54,ham 52,cottage cheese 51,sour cream 52,cheesecake 41,cut tomatoes 41, hard boiled eggs 54

grill: eggs 148,sausage 167

Dishmachine chlorine sanitizer 50ppm

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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.

Insp Date: 5/10/2010 **Business ID:** 109446FR
Business: CHEATWOOD FAMILY RESTAURANT

419 STATE ST
 AUGUSTA, KS 67010

Inspection: 33000604
Store ID:
Phone: 3164409203
Inspector: KDA33
Reason: 01 Routine

Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ 5.00 WEIGHT/AMT:ziplock DESCRIPTION:ham and turkey
PRODUCT 2	X	VALUE: \$ 9.00 WEIGHT/AMT: 3 containers DESCRIPTION:cottage cheese
PRODUCT 3	X	VALUE: \$1.50 WEIGHT/AMT: 10 DESCRIPTION:hard boiled eggs
PRODUCT 4	X	VALUE: \$1.50 WEIGHT/AMT: 15 DESCRIPTION:cups of sour cream
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	TEMPERATURE ABUSE

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED			

Notes:

 Inspector

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