

**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:** 3/11/2011      **Business ID:** 111129FR  
**Business:** PATTI'S PLACE  
  
 403 WALNUT  
 AUGUSTA, KS 67010

**Inspection:** 33001069  
**Store ID:**  
**Phone:** 3167756122  
**Inspector:** KDA33  
**Reason:** 01 Routine

**Reference:**

**Time In:** 8:30am  
**Travel Time:** 30min  
**Educational Material:** Yes  
**Risk Control Plan:** Yes  
**Voluntary Destruction:** Yes  
**Embargo Release:** No  
**Left Application:**  
**Square Footage:**

**Time Out:** 1:30pm  
**Risk Category:** 6  
**Notice of Non-compliance:** Yes  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:**  
**CRITICAL VIOLATIONS:** 7

<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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Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						Restaurant Inspection Report-Date 3/11/11

Employee Health	Y	N	O	A	C	R	Notes
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

2. Management awareness 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			X		CRITICAL 2-301.14* When to Wash
7. No bare hand contact with RTE foods or approved alternate method properly followed.	X						
8. Adequate handwashing facilities supplied and accessible.		X			X		6-301.11 Handwash cleanser provided

<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			X		CRITICAL 3-101.11* Safe, Unadulterated, & Honestly Presented
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						
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			X		CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

21. Proper date marking and disposition.		X				X	CRITICAL 3-501.18(A)* RTE PHF, Disposition-discard if >7days at 41°F 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			X		CRITICAL 7-102.11* Common Name, Working Containers

<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						

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<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					SWING 6-202.15(A)(3)* Outer openings protected-solid, self-closing doors
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						
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						

<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						
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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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

**Result:**Follow-up

**Notes:**

**1. Critical(\*)** Six or more critical violations observed.

**6. \*** Cook handled raw eggs with gloved hand then re-gloved without washing hands before donning new gloves. Corrected on site(COS)-educated

**8. Non-critical(NC)** No hand cleanser at handsink at waitstation.COS

**11. \*** Walk in cooler(WIC), mold on crushed tomato sauce dated 2/27 and mold on container of nacho cheese dated 2/27. COS-voluntary destruction(VD)

**20. \*** Individual cups of homemade salsa in container on counter at 63F(salsa was out during rush).COS-cooled rapidly in Make Table(MT)

**21. \*** WIC, all the following food, prepared onsite, held over 7 days: 3 containers of chicken salad dated 3/2, 1 container of turkey gravy dated 2/27, 2 containers of potato salad dated 3/2, 1 container of garlic and herb sauce dated 2/27, 1 container of crushed tomato sauce dated 2/27. COS-VD. Two containers of prepared onsite pasta salad dated 2/25, not redated when pulled from freezer. COS-dated. Ziplock of commercially prepared hotdogs dated 2/27, held past 7 days. COS-VD

**21. \*** WIC, ziplock of commercially prepared sliced ham not marked with date opened. COS-dated

**26. \*** Spray bottle of clear liquid on table by waitstation not labeled with common name.COS-labeled sanitizer

**36. NC** Approximately 1/4 inch gap at the bottom corner of kitchen exit door, could allow for the entry of pests

All temperatures in degrees Fahrenheit:

Eggs on counter 40

Scrambled eggs 179(cooking)

Reach in cooler(RIC): ham 35, tomatoes 33

Stove top: gravy 173

MT: tomatoes 36, ham 36, chicken salad 39

Steam Table: tomato basil 167, sausage 179

WIC: potatoes 43, chili 40, lettuce 36

Salad bar: ham 41, eggs 40

RIC: cream cheese 42, milk 43

Dishmachine chlorine sanitizer 50ppm

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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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 403 WALNUT  
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**Inspection:** 33001069  
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**Phone:** 3167756122  
**Inspector:** KDA33  
**Reason:** 01 Routine

**Reference:**

<b>FOLLOW UP</b>	<b>Y</b>	<b>N</b>	<b>Notes</b>
Follow up scheduled	X		Date: On or after 3/21/11

<b>ATTACHMENTS</b>	<b>Y</b>	<b>N</b>	<b>A</b>	<b>Notes</b>
Inspection Report	X			Restaurant Inspection Report-Date 3/11/11

**Notes:**

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 Inspector

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