

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: 3/29/2011 **Business ID:** 107467FR
Business: ROCKIN' D'S BAR & GRILL

 1010 OHIO ST
 AUGUSTA, KS 67010

Inspection: 33001102
Store ID:
Phone: 3164250901
Inspector: KDA33
Reason: 01 Routine

Reference:

Time In: 11:05am
Travel Time: 5min
Educational Material: Yes
Risk Control Plan: Yes
Voluntary Destruction: Yes
Embargo Release: No
Left Application:
Square Footage:

Time Out: 1:20pm
Risk Category:
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 8

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					CRITICAL 2-102.11* Demonstration

Employee Health	Y	N	O	A	C	R	Notes
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 Inspector

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

2. Management awareness 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			X		CRITICAL 2-401.11* Eating, Drinking, or Using Tobacco
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			X		CRITICAL 2-301.14* When to Wash 2-301.15 Where 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						

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			X		CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch
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			X		CRITICAL 3-501.18(A)* RTE PHF, Disposition-discard if >7days at 41°F

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

22. Time as a public health control: procedures and record.				X			
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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
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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				

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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			X		CRITICAL 5-103.12* Water Pressure
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:Follow-up

Notes:

1. **Critical(*)** Six or more critical violations observed during inspection.
4. * Open employee drink sitting on bar. Corrected on site(COS)

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6. * Cook prepared raw hamburger patty with gloved hands and then changed gloves to handle ready to eat foods with no handwash before donning new gloves. COS-educated

6. Non-critical(NC) Employee washed hands in mop sink, not designated handsink.

14. * Dried food debris on can opener blade. COS-cleaned

21. * Reach in cooler(RIC), all of the following food items were held past 7 days: green beans dated 3/18, white gravy dated 3/19, brown gravy dated 3/18, taco meat dated 3/18, sliced ham dated 3/19, sliced roast beef 3/20, sliced turkey dated 3/20. COS-voluntary destruction

26. * Spray bottle of yellow liquid not labeled with common name. COS-labeled disinfectant

48. * No hot water at kitchen handsink or 3 compartment sink. COS-turned hot water on at shutoff valve on wall.

49. * Hot water valve on 3 compartment sink is broke and needs replaced, per owner, so to operate the hot water on the 3 compartment sink and handsink, you must turn it on and off at the shutoff valve on wall.

All temperatures in degress Fahrenheit:

RIC: tomatoes 37, green beans 41

RIC: eggs 36

Walk in cooler: lettuce 39

Grill: burger 161

Fryer: chicken fried steak 200

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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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Store ID:
Phone: 3164250901
Inspector: KDA33
Reason: 01 Routine

Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ WEIGHT/AMT: DESCRIPTION:brown & white gravy
PRODUCT 2	X	VALUE: \$ WEIGHT/AMT: DESCRIPTION:green beans
PRODUCT 3	X	VALUE: \$ WEIGHT/AMT: DESCRIPTION:taco meat
PRODUCT 4	X	VALUE: \$ WEIGHT/AMT: DESCRIPTION:ham, turkey, & roast beef
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			

Notes:

 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;

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FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: On or after 4/11/11

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report-Date 3/28/11

Notes:

Inspector

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