

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: 4/5/2011 **Business ID:** 104001FR
Business: HARDESTY HOUSE

 712 MAIN PO BOX 884
 ASHLAND, KS 67831

Inspection: 56002217
Store ID:
Phone: 6206354040
Inspector: KDA56
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
04/05/11	10:30 AM	12:10 PM	1:40	0:30	2:10	0	
Total:			1:40	0:30	2:10	0	

Reference:

Time In: 10:30 am
Travel Time: 30 min
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 12:10 pm
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 3

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 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			X		CRITICAL 3-301.11(B)* No BHC w/ RTE food
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						

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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			

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						

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				
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						

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37. Contamination prevented during food preparation, storage and display.		X					3-305.11(A)(3) Food stored 6" above floor
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					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						

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					4-501.11(A) Equipment in good repair/adjustment
46. Warewashing facilities: installed, maintained, and used test strips.	X						
47. Non-food contact surfaces clean.		X					4-601.11(C) Nonfood contact surfaces of equipment clean 4-602.13 Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available adequate pressure.	X						
49. Plumbing installed							

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proper backflow devices.		X					5-202.12(A) Handsink-100°F minimum water temperature through mixing faucet 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					6-501.19 Toilet room doors kept closed except during cleaning/maintena nce
52. Garbage and refuse properly disposed facilities maintained.	X						
53. Physical facilities installed, maintained and clean.		X					6-201.11 Floors/walls/ceiling s smooth & easily cleanable 6-501.11 Physical facilities maintained in good repair 6-501.12(A) Physical facilities clean
54. Adequate ventilation and lighting							
designated areas used.		X					6-202.11(A) Protective shielding on light bulbs over exposed food/utensils/equip ment

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

Result:No Follow-up

Notes:

14. Critical * There was dried food debris on the interior walls of the microwave from three days prior, as per cook. There was dried food debris on the blade of the potato slicer from three days prior, as per employee. (COS-cleaned).

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- 7. Critical*** An employee was slicing lemons, for drinks, with her bare hands. (Corrected on site (COS)-educated).
- 21. Critical *** There were four unlabeled packages of prime rib held over 24 hours in the make table with no consume by date label. (COS-packages were labeled).
37. A case of ice tea bags and cases of coffee were stored on the floor in the waitstation.
42. A box of single use foam cups and clam shell food containers were stored on the floor in the back room.
- 45b. There was ice accumulation on the compressor of the McCray cooler. There was rust on the West side of the top shelf in the Pepsi cooler. The lid to the GE freezer was not tight fitting.
47. There was grease accumulation on the back of the fryers.
47. There was food debris in the bottom of the 3 door freezer. There was dirt accumulation on the coils of the 3 door freezer.
49. The highest water temperature at the ladies restroom hand sink was 73 °Fahrenheit (F).
49. The hand sink in the ladies restroom was draining slow.
51. The restroom doors were not self closing.
53. The wall was bubbled and peeling behind the dishmachine. Flooring was missing under the coffee table in the waitstation.
53. There was a lot of grease and food debris accumulation along the floor of the North wall by the fryer and grill. There was grease accumulation on the vent, towards the ceiling, over the fryer. There was dirt accumulation around the vents towards the ceiling near the warewashing area.
53. Paint was peeling on the ceiling over the prep sink and make table in the kitchen. Paint was peeling around the North window by the fryer. There was a hole in the wall under the dishmachine.
54. There were unprotected light bulbs throughout the kitchen near the prep area and in the walk in cooler.

Temps:

Make table: ham 41 °F

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McCray cooler: 40 °F

Pepsi cooler: 40 °F

Walk in cooler: 41 °F

Beer cooler: 40 °F

Dishmachine: 50 parts per million chlorine

Handouts: 4, 8

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