

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: 12/29/2010 **Business ID:** 109626FR
Business: BEL VILLA INC

 213 US HWY 35
 BELLEVILLE, KS 66935

Inspection: 57001437
Store ID:
Phone: 7855278111
Inspector: KDA57
Reason: 03 Complaint

Reference:

Time In: 12:35 pm
Travel Time: 15 mins
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: Yes
Embargo Release:
Left Application:
Square Footage:

Time Out: 1:55 pm
Risk Category: 6
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification:
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			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						
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			X		6-301.12 Hand Drying Provision.

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						
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 CRITICAL 3-501.18(A)(2)* RTE PHF, Disposition-discard if in a container w/out a date

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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						

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					3-501.15 Proper cooling methods used for PHF
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			X		CRITICAL 6-501.112* Removing dead pests
37. Contamination prevented during food preparation, storage and display.	X						

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38. Personal cleanliness.	X							
39. Wiping cloths: properly used and stored.		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					3-304.12(D) In-use utensil storage-in running water
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					6-202.11() Protective shielding on light bulbs over exposed food/utensils/equipment

Administrative/Other	Y	N	O	A	C	R	Notes
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55. Other violations	X						
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Result:No Follow-up

Notes:

4 * (critical) The owner had a dip of smokeless tobacco in his mouth while preparing food in the kitchen. Correction onsite (COS)-educated.

7 * The cook handled a ready to eat baked sweet potato with her bare hands. (COS)-educated.

8 Non Critical (NC) There was no papertowels at the handwash sink near the coke reach in cooler. (COS)-added.

21 * Pie reach in cooler: A container of cherry cheesecake and blueberry cheesecake were prepared on 12/14. Walk in cooler: A container of cherry cheesecake was prepared on 12/18. All 3 products were held over 7 days and not discarded. (COS)-voluntary destruction.

21 * Small Prep table: A container of ready to eat, commercially prepared and opened cottage cheese was held over 24 hours with no labeled consume by date. The owner stated it was opened on 12/27. Pie reach in cooler: 2 plates of ready to eat, onsite prepared coconut cream pie and a container of ready to eat, prepared onsite chocolate cream pie were held over 24 hours with no labeled consume by date. The owner stated they were prepared on 12/26. Coke reach in cooler: A container of ready to eat, prepared onsite sauteed onions and green peppers were held over 24 hours with no labeled consume by date. The person in charge stated they were prepared on 12/27. (COS)-all products were labeled.

31 NC A full plastic container of sausage gravy was found cooling with the lid tightly on the container.

36 * A dead mouse was found in a spring loaded trap in the back hallway. A dead mouse was found on a sticky trap in the west side dry storage room. (COS)-discarded.

39 NC A blue wet wiping cloth was being stored on a stainless steel table.

41 NC 2 mashed potato scoops were stored in a container of standing water at 77F.

54 NC Uncovered loaves of ready to eat bread were being stored directly below unprotected light bulbs.

Temperatures in degrees Fahrenheit (F)
 cottage cheese 39F/small prep table; cooked pasta 202F/cook top; sausage gravy 81F/hallway refrigerator (cooling); sliced tomatoes 39F/on ice; cheesecake 40F/pie reach in cooler; chili 167F, green beans 162F/steam table; raw burger patties 39F/prep table by the fryer; sausage patties 54F/coke reach in cooler (cooling); beef tips 160F/charbroiler; BBQ brisket 38F/walk in cooler.

200 parts per million quaternary ammonia was being used as a food contact surface sanitizer in the 3 vat sink.

100 parts per million chlorine was being used as a food contact surface sanitizer in the mechanical dishwasher.

Handout: #4 (no bare hand contact), #8 (datemarking)

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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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Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ WEIGHT/AMT: DESCRIPTION: 2 cherry cheesecakes
PRODUCT 2	X	VALUE: \$ WEIGHT/AMT: DESCRIPTION: 1 blueberry cheesecake
PRODUCT 3		
PRODUCT 4		
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		X	

Notes:

 Inspector

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