

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: 10/13/2010 **Business ID:** 105715FR
Business: BARNYARD CAFE

 605 MAIN
 ALTA VISTA, KS 66834

Inspection: 60000832
Store ID:
Phone: 7854995595
Inspector: KDA60
Reason: 01 Routine

Reference:

Time In: 12:35PM
Travel Time: 5 mins
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 2:05PM
Risk Category: 6
Notice of Non-compliance: Yes
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							

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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						
14. Food-contact surfaces: cleaned and sanitized.		X					4-602.12(B) Microwaves- cavities and door seals once every 24 hours
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
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			

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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						
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				

Proper Use of Utensils	Y	N	O	A	C	R	Notes
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41. In-use utensils: properly stored.		X				X		3-304.12(B) In-use utensil storage(non-PHF)-handles above food
42. Utensils, equipment and linens: properly stored, dried and handled.		X				X		4-903.11(A)(3) Equipment/utensil/linen 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						
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					CRITICAL 5-402.11* Backflow prevention present to prevent back siphonage
51. Toilet facilities: properly constructed, supplied and cleaned.		X					6-202.14 Toilet rooms completely enclosed-self closing door
52. Garbage and refuse properly disposed							
facilities maintained.	X						
53. Physical facilities installed, maintained and clean.		X					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						

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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:

14. Dried on food debris found on inside walls of microwave.

20. *Critical: Salad bar--Boiled eggs 50 degrees Fahrenheit (F) and chicken 47F cold holding on ice. (corrected on site (cos)-added more ice)

21. *Critical: Baked on site potatoes and opened commercially processed ham lack date marking located in reach in cooler. Held over 24 hours. (corrected on site (cos)-dated)

41. Ice scoop stored with handle down in ice. (cos-removed)

42. Single use to go food containers stored on floor in storage room. (cos-moved)

50. *Critical: 3-compartment sink directly plumbed to sewage system. Must be indirectly plumbed. Sink is used to wash potatoes. Note: already gave establishment a year to install.

51. Restroom doors not self closing.

53. Accumilation of grease buildup found in floor area below fryer and grill. Wall behind grill has a build-up of debris. Dirt and grime found along baseboards. Establishment needs a good cleaning.

53. Floor in kitchen worn in multiple places and Men's toilet base cracked.

Temperatures: reach in cooler/baked potatoes 36F, make table/cut lettuce 43F, pie cooler/coconut cream pie 43F, cottage cheese 39F

3-vat sink: 200 parts per million quaternary ammonia

Handouts: 45

Note: Mop sink installed since last inspection

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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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Inspector: KDA60
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Reference:

FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: 10/23/10

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report-Date 10/13/10

Notes:

 Inspector

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