

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: 3/1/2010	Business ID: 6400331R	Inspection: 64001083
Business: PASTIMES BAR AND GRILL		Store ID:
15510 STATE AVE SUITE 11		Phone: 913-724-3332
		Inspector: KDA64
BASEHOR, KS 66007		Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/01/10	10:25 AM	11:55 AM	1:30	0:05	1:35	0	
Total:			1:30	0:05	1:35	0	

Reference:

Time In: 1025 Travel Time: 5 minutes Educational Material: Yes Risk Control Plan: No Voluntary Destruction: Yes Embargo Release: No Left Application: Square Footage:	Time Out: 1155 Risk Category: RAC# 06 High Risk Notice of Non-compliance: No Voluntary Closure: No Embargo Notification: No License Approved: CRITICAL VIOLATIONS: 5
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FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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			X		CRITICAL 3-302.11(A)(1)(b)* Separation-Raw & cooked RTE
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			X		CRITICAL 3-501.14(A)(2)* Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)]

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19. Proper hot holding temperatures.	X						
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.	X						
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			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			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						

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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						200 PPM QUAT
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						

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

Result:No Follow-up

Notes:

- 7 C** Server observed handling cut lemon wedges for drinks into container with bare hands (COS-Educated)
- 13 C** Reach in cooler: Raw in shell eggs stored over open box of individual butter packets (COS-Rearranged)
- 14 C** Interiors of microwaves (Top and bottom) observed to have dried on food splatter (sauce or queso) on them (COS-Cleaned)

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

18 C Make table: Buffalo chili cooling since previous day temp'd @ 48 degrees F & did not make it to 41 degrees F within 6 hours (COS-Trashed)

26 C Bar: Two working spray bottles of blue chemical do not have a name or label identifying the chemicals in each (COS-Labeled)

31 N/C Buffalo chili cooled in plastic gallon container with lid placed on it (COS-Educated)

Reheating

Chili reheated on stove for 25 minutes temp'd @ 183 degrees F

Meatballs reheating on stove for 20 minutes temp's @ 166-169 degrees F

White gravy reheated on stove for 15 minutes temp'd @ 166 degrees F

Green beans reheated on stove for 25 minutes temp'd @ 200 degrees F

Mashed potatoes reheated on stove for 30 minutes 170 degrees F

Hot holding

Steam table: Corn 166 degrees F

Cold holding

Make table top: Sliced tomatoes 43 degrees F, diced tomatoes 42 degrees F, raw burger 42 degrees F, sliced ham 41 degrees F, sliced turkey 42 degrees F

Make table int: Milk 42 degrees F, alredo noodles 42 degrees F, Feticinni alfredo 43 degrees F, ambient 39 degrees F

Reach in cooler: Butter 42 degrees F

Salad bar: Macaroni salad 41 degrees F, chickpeas 43 degrees F, chopped egg 42 degrees F

Bar cooler 1: Ambient 39 degrees F

Bar cooler 2: Ambient 33 degrees F

Bar cooler 3: Ambient 38 degrees F

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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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PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ 5.00 WEIGHT/AMT: 1 GALLON DESCRIPTION: BUFFALO CHILI
PRODUCT 2		
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	COOLING IMPROPERLY

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes

Inspector

Acknowledged Receipt

VOLUNTARY DESTRUCTION REPORT

PRODUCT EMBARGOED		X	
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Notes:

Chili improperly cooled.

Inspector

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