

**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:** 5/27/2010      **Business ID:** 100944FR  
**Business:** ABILENE COUNTRY CLUB  
  
 1705 COUNTRY CLUB LN  
 ABILENE, KS 67410

**Inspection:** 69000965  
**Store ID:**  
**Phone:** 7852633811  
**Inspector:** KDA69  
**Reason:** 01 Routine

**Reference:**

**Time In:** 300pm  
**Travel Time:** 50min  
**Educational Material:** Yes  
**Risk Control Plan:** No  
**Voluntary Destruction:** No  
**Embargo Release:** No  
**Left Application:**  
**Square Footage:**

**Time Out:** 415pm  
**Risk Category:** RAC# 04 Medium Risk  
**Notice of Non-compliance:** No  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:**  
**CRITICAL VIOLATIONS:** 4

<b>FOODBORNE ILLNESS RISK FACTORS</b>	<b>Notes</b>
---------------------------------------	--------------

<b>AND PUBLIC HEALTH INTERVENTIONS</b>	<b>Notes</b>
--	--------------

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						

<b>Employee Health</b>	Y	N	O	A	C	R	Notes
2. Management awareness							

\_\_\_\_\_  
 Inspector

\_\_\_\_\_  
 Acknowledged Receipt

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

<b>Good Hygienic Practices</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
4. Proper eating, tasting, drinking, or tobacco use			X				
5. No discharge from eyes, nose and mouth.	X						

<b>Preventing Contamination by Hands</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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					6-301.12 Hand Drying Provision.

<b>Approved Source</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.		X			X		CRITICAL 3-101.11* Safe, Unadulterated, & Honestly Presented
12. Required records available: shellstock tags, parasite destruction.				X			

<b>Protection from Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			X				

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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			X		CRITICAL 3-501.16(A)(1)* PHF Hot Holding->135°F
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.			X				
22. Time as a public health control: procedures and record.				X			

<b>Consumer Advisory</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
--------------------------	----------	----------	----------	----------	----------	----------	--------------

Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

23. Consumer advisory provided for raw or undercooked foods.				X			
--	--	--	--	---	--	--	--

<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							
prohibited foods not offered.				X			

<b>Chemical</b>	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

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.				X			

<b>GOOD RETAIL PRACTICES</b>	Notes
------------------------------	-------

<b>Safe Food and Water</b>	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			

<b>Food Temperature Control</b>	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						

<b>Food Identification</b>	Y	N	O	A	C	R	Notes
35. Food properly labeled							
original container.	X						

<b>Prevention of Food Contamination</b>	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				

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.	X						

Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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				

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

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

**Result:**No Follow-up

**Notes:**

**#11 Critical: walk in cooler: opened case of cheddar cheese drop biscuits with mold on biscuits. corrected on site, thrown away.**

**#13 Critical: walk in cooler: raw pork strip tenders stored over bottles of ginger ale, corrected on site, moved**

**#19 Critical: hot dog rack warmer: hot dog 112°F, corrected on site, thrown away.**

**#26 Critical: spray bottle of unknown liquid on shelf under warewashing machine in kitchen. corrected on site, thrown away**

#8 no papertowels at handsink in kitchen bar

coldholding: kitchen reach in cooler: 35°F; walk in cooler: deli turkey 37°F; downstairs bar reach in cooler: hot dog 40°F; reach in cooler: 34°F

Upstairs kitchen is used by caterers.

\_\_\_\_\_  
Inspector

\_\_\_\_\_  
Acknowledged Receipt

## 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.

**Insp Date:** 5/27/2010      **Business ID:** 100944FR  
**Business:** ABILENE COUNTRY CLUB

1705 COUNTRY CLUB LN  
 ABILENE, KS 67410

**Inspection:** 69000965  
**Store ID:**  
**Phone:** 7852633811  
**Inspector:** KDA69  
**Reason:** 01 Routine

**Reference:**

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ WEIGHT/AMT: 1ea DESCRIPTION: hotdog
PRODUCT 2	X	VALUE: \$ WEIGHT/AMT: 23lb box DESCRIPTION: cheddar cheese biscut
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	ADULTERATION TEMPERATURE ABUSE

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN GARBAGE DUMPSTER

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN PARKING LOT

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

\_\_\_\_\_  
 Inspector

\_\_\_\_\_  
 Acknowledged Receipt

# VOLUNTARY DESTRUCTION REPORT

**Notes:**

\_\_\_\_\_  
Inspector

\_\_\_\_\_  
Acknowledged Receipt