

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: 8/2/2010	Business ID: 6902141R	Inspection: 69001062
Business: Lindsays		Store ID:
Abilene Fair Grounds		Phone: 785-577-2263
		Inspector: KDA69
Abilene, KS 67410		Reason: 05 Courtesy

Reference:

Time In: 920am	Time Out: 1025am
Travel Time: 30min	Risk Category: 6
Educational Material: Yes	Notice of Non-compliance: No
Risk Control Plan: No	Voluntary Closure: No
Voluntary Destruction: No	Embargo Notification: No
Embargo Release: No	License Approved:
Left Application:	CRITICAL VIOLATIONS: 2
Square Footage:	

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.							

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness							

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

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

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.							
7. No bare hand contact with RTE foods or approved alternate method properly followed.							
8. Adequate handwashing facilities supplied and accessible.	X						

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.							
10. Food received at proper temperature.							
11. Food in good condition, safe and unadulterated.							
12. Required records available: shellstock tags, parasite destruction.							

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.							
14. Food-contact surfaces: cleaned and sanitized.							
15. Proper disposition of returned, previously served, reconditioned and unsafe food.							

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.							
17. Proper reheating procedures for hot holding.							
18. Proper cooling time and temperatures.							
19. Proper hot holding temperatures.							
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.							
22. Time as a public health control: procedures and record.							

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.							

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used prohibited foods not offered.							

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.							
26. Toxic substances properly identified, stored and used.							

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

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.							
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.							

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used adequate equipment for temperature control.							
32. Plant food properly cooked for hot holding.							
33. Approved thawing methods used.							
34. Thermometers provided and accurate.							

Food Identification	Y	N	O	A	C	R	Notes
35. Food properly labeled original container.							

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present no unauthorized persons.							
37. Contamination prevented during food preparation, storage and display.							
38. Personal cleanliness.							
39. Wiping cloths: properly used and stored.							
40. Washing fruits and vegetables.							

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.							
42. Utensils, equipment and linens: properly stored, dried and handled.							
43. Single-use and single-service articles: properly used.							
44. Gloves used properly.							

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							
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items							
46. Warewashing facilities: installed, maintained, and used							

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test strips.		X						CRITICAL 4-301.12(A)* 3-compartment sink required 4-302.14 Sanitizer test kit
47. Non-food contact surfaces clean.								

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available							
adequate pressure.		X					CRITICAL 5-103.11(B)* Hot water capacity
49. Plumbing installed							
proper backflow devices.							
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.							
53. Physical facilities installed, maintained and clean.							
54. Adequate ventilation and lighting							
designated areas used.							

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

Result:No Follow-up

Notes:

#46 Critical: no 3 vat sink

#48 Critical: hot water at handsink 82°F

#46 no sanitizer test strips for chlorine

reach in cooler: 28°F, reach in freezer: -4°F

facility plans to use 3 vat sink in adjacent building. Suggest using a 3 tub system.

Opening for the Abilene Central Kansas Free Fair, 6 days.

Handout: focus on food safety book, hand washing sign.

GENERAL INFORMATION:

SINKS

- HANDWASHING SINKS ARE REQUIRED IN THE RESTROOMS AND IN FOOD PREPARATION/HANDLING AREAS. MORE THAN ONE HANDWASHING SINK MAY BE REQUIRED. (5-203.11A) (5-204.11AB)

- IF YOU HAVE ANY UTENSILS TO WASH-RINSE-SANITIZE, YOU WILL NEED A ONE PIECE 3-VAT SINK. THE VATS MUST BE SIZED PROPERLY (ABLE TO IMMERSE THE LARGEST UTENSIL), HAVE DRAINBOARDS FOR AIR DRYING UTENSILS, AND BE PLUMBED INDIRECTLY TO THE SEWAGE SYSTEM UNLESS DIRECT PLUMBING IS ALLOWED BY LOCAL CODES, OR A GREASE TRAP IS IN PLACE OR LOCAL CODES REQUIRE INDIRECT PLUMBING WITH A GREASE TRAP.

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IT IS PREFERABLE THAT THE VATS HAVE ROUNDED CORNERS (REQUIRED IF USED FOR FOOD WASHING). ONE MAY HAVE A COMMERCIAL DISHWASHER INSTEAD OF OR IN ADDITION TO A 3-VAT SINK. IT MUST BE CAPABLE OF SANITIZING BY HEAT OR AUTOMATIC CHEMICAL INJECTION AND MUST MEET ALL REQUIREMENTS OF THE FOOD CODE. (4-301.12AB) (4-301.13) (5-402.11) (4-202.11A1234) (4-703.11ABC) (4-501.114ABC)

- A MOP SINK IS REQUIRED FOR PROPER DISPOSAL OF WASTEWATER FROM CLEANING FLOORS AND OTHER SURFACES. (5-203.13)

- A FOOD PREP SINK IS REQUIRED IF YOU HAVE FOOD SUCH AS PRODUCE TO WASH. THIS SINK MUST HAVE ROUNDED CORNERS AND MUST BE INDIRECTLY PLUMBED TO THE SEWAGE SYSTEM UNLESS DIRECT PLUMBING IS ALLOWED BY LOCAL CODES, OR A GREASE TRAP IS IN PLACE OR LOCAL CODES REQUIRE INDIRECT PLUMBING WITH A GREASE TRAP.

A 3-VAT SINK, IF INDIRECTLY PLUMBED, CAN BE USED TO WASH FOOD AS LONG AS NO DETERGENT OR SANITIZERS ARE MOUNTED ABOVE THE SINK. IN THIS CASE, THE SINK MUST BE WASHED-RINSED-SANITIZED BETWEEN DIFFERENT USES. (4-202.11A1234) (5-402.11) (7-201.11B) (4-702.11)

- ALL SINKS MUST HAVE HOT AND COLD WATER UNDER PRESSURE. (5-103.11AB) (5-103.12)

FLOORS-WALLS-CEILINGS

- FLOORS, WALLS, AND CEILINGS IN RESTROOMS, WALK IN COOLERS, WALK IN FREEZERS, AND FOOD PREPARATION AREAS MUST BE SMOOTH, EASILY CLEANABLE, AND NON ABSORBANT. (6-101.11A123)

HOT AND COLD CAPACITIES

- COOLERS MUST MAINTAIN POTENTIALLY HAZARDOUS FOODS (PHF) AT 41F OR BELOW. HOT UNITS MUST HOLD PHF AT 135F OR ABOVE. (4-301.11)

PLUMBING

- FOOD PREP SINKS, SODA FOUNTAIN DRAIN HOSES, ICE MACHINE DRAIN HOSES/PIPES, DISHWASHERS (EXCEPT AS ABOVE IN SINK SECTION), AND 3-VAT SINKS (EXCEPT AS ABOVE IN SINK SECTION), MUST BE INDIRECTLY PLUMBED TO THE SEWAGE SYSTEM. (5-402.11)

- IF ONE IS GOING TO HAVE A HOSE ON A MOP SINK FOR FILLING BUCKETS, A BACKFLOW PREVENTION DEVICE MUST BE INSTALLED. IF ANY TYPE OF SHUT-OFF VALVE OR CHEMICAL DISPENSING UNIT IS DOWNSTREAM OF A FAUCET OR WATER SUPPLY OUTLET, THE PROPER TYPE OF BACKFLOW PREVENTION DEVICE MUST BE INSTALLED. ATMOSPHERIC VACUUM BREAKERS (AVB) ARE NOT ALLOWED IF A SHUT-OFF VALVE IS IN PLACE BEYOND THEM. 5-203.14).

CHEMICALS

- IN RETAIL STORES, CHEMICALS MUST NOT BE STORED ON THE SAME SHELF AS OR ABOVE FOODS, BEVERAGES, UTENSILS, OR SINGLE USE ITEMS ON RETAIL SHELVING OR IN DRY STORAGE. THE SAME REQUIREMENT HOLDS TRUE FOR IN USE CHEMICALS. (7-301.11AB) (7-201.11AB)

- DETERGENT AND SANITIZER DISPENSERS MAY BE MOUNTED ABOVE A 3-VAT SINK AS LONG AS THE SINK IS NOT GOING TO BE USED FOR FOOD WASHING. NO OTHER CHEMICALS SHOULD BE ABOVE THE 3-VAT SINK. (7-201.11B)

- ONLY PESTICIDES THAT ARE APPROVED SHALL BE USED IN A FOOD ESTABLISHMENT. (7-202.12A2)

RAW FOOD STORAGE

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- RAW FOODS SUCH AS MEATS, BACON, OR EGGS SHALL NOT BE STORED NEXT TO OR ABOVE ANY READY-TO-EAT (RTE) FOODS. (3-302.11A1AB)
- STORE DIFFERENT SPECIES PROPERLY. (3-302.11A2ABC)

RESTROOMS

- A RESTROOM FOR EMPLOYEES IS REQUIRED. IN FOOD SERVICE ESTABLISHMENTS WHERE SEATING IS AVAILABLE FOR 20 OR MORE PATRONS, SEPARATE SEX RESTROOMS MUST BE PROVIDED IN ALL NEW, NEWLY CONSTRUCTED, OR EXTENSIVELY REMODELED FACILITIES. RESTROOMS MUST HAVE SELF CLOSING DOORS, A VENT FAN, AND A COVERED TRASH CAN IF USED AS A WOMEN'S RESTROOM. (5-203.12) (6-202.14) (6-304.11) (5-501.17)

VENTILATION

- COMMERCIAL VENT HOODS ARE REQUIRED OVER FRYERS, STOVETOPS, GRILLS, AND OTHER GREASE GENERATING ENTITIES (6-304.11).

PESTS

- THE FACILITY MUST BE KEPT FREE OF PESTS SUCH AS ROACHES, RODENTS, ANTS, AND FLIES. (6-501.111C)
- EXTERIOR DOORS SHOULD BE TIGHT FITTING, FREE OF GAPS, AND HAVE SELF-CLOSING DEVICES. (6-202.15A3)
- THE BUILDING MUST BE GAP FREE TO KEEP OUT PESTS. (6-202.15A12)
- KEEP THE OUTSIDE CLEAN AND FREE OF LITTER, KEEP THE INSIDE CLEAN AND FREE OF JUNK THAT CAN BECOME HABITAT FOR PESTS. (6-501.114) (6-501.111D)

WATER AND SEWAGE

- WATER AS PER (5-101.11AB) PRIVATE WATER WELLS MUST BE INSPECTED AND APPROVED BY THE APPROPRIATE REGULATORY AUTHORITY AND WATER SHALL BE TESTED AS PER KDA AND MEET STATE DRINKING WATER QUALITY STANDARDS. (5-102.11)
- SEWAGE AS PER (5-403.11AB) PRIVATE SEWAGE SYSTEMS MUST BE INSPECTED AND APPROVED BY THE APPROPRIATE REGULATORY AUTHORITY PRIOR TO LICENSE APPROVAL WITH A COPY OF THE REPORT SENT DIRECTLY TO THE INSPECTOR'S ATTENTION AT THE KDA TOPEKA OFFICE.

CALL AFTER CONSTRUCTION IS COMPLETE AND/OR PRIOR TO OPERATING FOR A LICENSING INSPECTION.

ALL OTHER ITEMS AS PER THE KANSAS FOOD CODE WHICH IS AVAILABLE ON-LINE AT: <http://www.ksda.gov> ALONG WITH OTHER FOOD SAFETY INFORMATION AND FAQ'S.

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