

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: 11/16/2010 **Business ID:** 97459FR
Business: JOE SNUFFYS

 2209A N BUCKEY
 ABILENE, KS 67410

Inspection: 69001261
Store ID:
Phone: 7852637802
Inspector: KDA69
Reason: 01 Routine

Reference:

Time In: 1010am
Travel Time: 25min
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 1200pm
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
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						
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			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						
19. Proper hot holding temperatures.	X						
20. Proper cold holding temperatures.		X			X		CRITICAL 3-501.16(B)* Raw shell eggs hold at 45°F or below.
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

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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.							

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 7-206.12* Rodent Bait Stations

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					4-204.112(A) Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units

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
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36. Insects, rodents and animals not present								
no unauthorized persons.		X						SWING 6-202.15(A)(3)* Outer openings protected-solid, self-closing doors
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						
47. Non-food contact surfaces clean.		X					4-601.11(C) Nonfood contact surfaces of equipment clean

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					6-501.12(A) Physical facilities clean
54. Adequate ventilation and lighting							

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designated areas used.		X						6-202.11() Protective shielding on light bulbs over exposed food/utensils/equip ment
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Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations	X						

Result:No Follow-up

Notes:

#13 Critical: back room reach in cooler (RIC): boxes of raw sausage stored over ready to eat bread. Corrected on site, bread moved.

#14 Critical: can opener blade, food contact surface of spoon and knife dirty with dried food debris, corrected on site, moved to 3 vat sink.

#20 Critical: counter in ice: raw shell eggs 53°F, corrected on site, added more ice.

#21 Critical: In RIC, american fries and ham held over 24 hours with no labeled consume by date. corrected on site. Dated.

#26 Critical: open bait station of decon on conduit in dirty dish area. corrected on site, thrown away. Two packages of Contrac rodenticide on floor between furnace in back storage room. corrected on site, thrown away.

#34 No thermometer in 6 door RIC.

#36 Gap at bottom of outside side door large enough to allow entry of pests.

#47 Grease build up on equipment between fryer and grill. Old food build up between back room grill and work table.

#53 Build up of grease on floor under fryers. Ceiling tile above 3 compartment sink damaged. Duct above 3 vat sink has paint peeling.

#54 No protective covering on light bulbs in back room above food prep area. Light bulbs above food prep area in front kitchen do not have end caps installed.

cold holding: RIC: cooked potatoes 41°F, ham 38°F; RIC2: raw cut tomato 41°F, diced ham 43°F, sliced ham 41°F; 6 door RIC: cottage cheese 42°F, potato salad 42°F, ambient 41°F; salad bar: pasta salad 38°F, cottage cheese 41°F; Back storage room RIC ambient 41°F: small RIC: milk 38°F; small RIC2 38°F; back room RIC: american fries 43°F
cooling: salad bar: hard boiled egg 67°F
hot holding: steam table: mashed potato 164°F, corn 181°F, roast beef 200°F, sausage patty 136°F; brown gravy 155°F;
hot pot: taco soup 180°F: steam table2:mashed potato 135°F
wiping cloth 200ppm chlorine
3 compartment sink 200ppm chlorine

Accompanied by Mark Lackey.

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