

**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:** 3/24/2011      **Business ID:** 105295FR  
**Business:** LON HELMS JR - AMERICAN LEGION POST 182  
  
 512 E MAIN  
 ARMA, KS 66712

**Inspection:** 72001667  
**Store ID:**  
**Phone:** 6203478520  
**Inspector:** KDA72  
**Reason:** 01 Routine

**Reference:**

**Time In:** 7:30am  
**Travel Time:** 30 min  
**Educational Material:** Yes  
**Risk Control Plan:** No  
**Voluntary Destruction:** No  
**Embargo Release:** No  
**Left Application:**  
**Square Footage:**

**Time Out:** 8:15am  
**Risk Category:** RAC# 04 Medium Risk  
**Notice of Non-compliance:** No  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:**  
**CRITICAL VIOLATIONS:** 1

|                                       |              |
|---------------------------------------|--------------|
| <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 |   |   |   |   |   |   |       |

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|--|---|--|---|--|--|--|--|
| 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        |          |          |          |          |          |              |

| <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        |          |          |          |          |          |              |
| 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)(a)* Separation-Raw & raw 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        |          |          |          |              |
| 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> |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 23. Consumer advisory provided for raw or undercooked foods. |          |          |          | X        |          |          |              |

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

| <b>Chemical</b> | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|-----------------|----------|----------|----------|----------|----------|----------|--------------|
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|  |   |  |  |   |  |  |  |
|--|---|--|--|---|--|--|--|
| 25. Food additives: approved and properly used.            | X |  |  |   |  |  |  |
| 26. Toxic substances properly identified, stored and used. |   |  |  | X |  |  |  |

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

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

| <b>Safe Food and Water</b>                                | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 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>                 | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 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> | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|----------------------------|----------|----------|----------|----------|----------|----------|--------------|
| 35. Food properly labeled  |          |          |          |          |          |          |              |
| original container.        | X        |          |          |          |          |          |              |

| <b>Prevention of Food Contamination</b>                                   | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 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>   | <b>Y</b> | <b>N</b> | <b>O</b> | <b>A</b> | <b>C</b> | <b>R</b> | <b>Notes</b> |
|---|----------|----------|----------|----------|----------|----------|--------------|
| 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        |          |          |          |          |          |              |

| <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        |          |          |          |          |          |              |

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| 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        |          |          |          |          | 6-202.11()<br>Protective<br>shielding on light<br>bulbs over<br>exposed<br>food/utensils/equip<br>ment |

| <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:**

bacon in Reach In Cooler 39F  
 13 Critical - raw bacon stored over RTE carrots in WIC (COS) moved bacon  
 54NC- end caps missing on lights in kitchen

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