

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: 12/19/2011 **Business ID:** W313532R
Business: Bob & Luigi's
 4559 N Woodlawn
 Bel Aire, KS 67220

Inspection: W3001652
Store ID:
Phone: 316-744-9510
Inspector: SG23
Reason: 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/19/11	10:15 AM	11:40 AM	1:25	0:10	1:35	0	
Total:			1:25	0:10	1:35	0	

Reference:

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

Time Out:
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved: Yes
CRITICAL VIOLATIONS: 2

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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 Inspector

 Acknowledged Receipt

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						
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						
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						
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.				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						

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.							
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			X		3-302.12 Food storage containers identified with common name of food

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.	X						

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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			X		3-304.12(B) In-use utensil storage(non-PHF)-handles above food
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						

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					SWING 5-205.15(B) Plumbing system maintained in good repair
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

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Notes:

ABBREVIATIONS

Critical (*); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

VIOLATIONS

14* Dried food (dough) debris inside the food contact surface of the mixing bowl. Dried food debris inside top microwave. According to employee they were used last night for the last time. COS Cleaned

21* No datemarking on packages with turkey, ham and roastbeef. According to employee packages with turkey, ham and roastbeef opened on 12/16. COS Dated

35.NC Containers with white food products not labeled with common name. According the employee the white food products are sugar and flour. COS Labeled

41.NC Cup without a handle stgored in a container with sugar. COS Removed

49.NC Dripping/leaking faucet at three vat sink.

TEMP (F)

RIC1/ tomatoes 36 MT1/ turkey 40, ham 40 RIC2/ pasta 40, ambient air 40 MT2/ ham 36, sausage 36 RIC3/ chicken 39 WIC/ sasuage 38, ambient air 38

REMARKS

License approved. Establishment is allowed to operate. Left application. Application and fee will be mailed/ faxed in asap.

Inspector

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