

Food Establishment Inspection Report

As Governed by Kansas City Health Department 2400 Troost, Unit # 3000, Kansas City, MO, 64108	No. of Risk Factor/Intervention Violations : 3 No. of Repeat Risk Factor/Intervention Violations : 0	Date: Nov 02, 2009 Time In: 01:45 PM Time Out: 03:45 PM
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Establishment	Address	City/State	Zip Code	Telephone
SHARP'S 63RD ST GRILL	128 W 63RD ST KANSAS CITY MO 64113	KANSAS CITY / MO	64113	(816) 333-4355
License/Permit #	Permit Holder	Purpose of Inspection	Risk Cat	Est. Type
100666	Hamilton Junkins, LLC.	Routine	Medium	Restaurant/Deli

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Supervision			Potentially Hazardous Food Time/Temperature		
1	IN		16	N/O	
PIC present, demonstrates knowledge, and performs duties			Proper cooking time & temperatures		
			17		
			N/O Proper reheating procedures for hot holding		
Employee Health			Consumer Advisory		
2	IN		23	IN	
Management awareness; policy present			Consumer advisory provided for raw or undercooked foods		
3	IN				
Proper use of reporting, exclusion & restriction			Highly Susceptible Populations		
Good Hygienic Practice			24		
4	OUT	X	N/A Pasteurized foods used; prohibited foods not offered		
Proper eating, tasting, drinking, or tobacco use			Chemical		
5	IN		25	N/A	
No discharge from eyes, nose, and mouth			Food additives: approved & properly used		
Preventing Contamination by Hands			26	OUT	X
6	IN		Toxic substances properly identified, stored, & used		
Hands clean & properly washed			Conformance with Approved Procedures		
7	IN		27	N/A	
No bare hands contact with RTE foods or approved alternate method properly followed			Compliance with variance, specialized process, & HACCP plan		
8	IN		Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.		
Adequate handwashing facilities supplied & accessible					
Approved Source					
9	IN				
Food obtained from approved source					
10	N/O				
Food received at proper temperature					
11	IN				
Food in good condition, safe, & unadulterated					
12	N/A				
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	IN				
Food separated & protected					
14	OUT				
Food-contact surfaces: cleaned & sanitized					
15	IN				
Proper disposition of returned, previously served, reconditioned, & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
Numbered items marked 'X' are **not** in compliance COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
28			41	X	
Pasteurized eggs used where required			In-use utensils: properly stored		
29			42		
Water & ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
30			43		
Variance obtained for specialized processing methods			Single-use & single-service articles: properly stored & used		
Food Temperature Control			44		
31			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
32			45		
Plant food properly cooked for hot holding			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
33			46	X	
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
34			47	X	
Thermometers provided & accurate			Non-food contact surfaces clean		
Food Identification			Physical Facilities		
35			48		
Food properly labeled; original container			Hot & cold water available; adequate pressure		
Preventing Contamination by Hands			49		
36	X		Plumbing installed; proper backflow devices		
Insects, rodents, & animals not present			50		
37			Sewage & waste properly disposed		
Contamination prevented during food preparation, storage & display			51		
38			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			52		
39			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used & stored			53	X	
40			Physical facilities installed, maintained, & clean		
Washing fruits & vegetables			54	X	
			Adequate ventilation & lighting; designated areas used		

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TEMPERATURE OBSERVATIONS

Item/Location	Temp(° F)
bacon/walk in cooler	40
cheese dip/steam table	180
eggs/undercounter cooler	38
gravy/steam table	166
ground beef/walk in cooler	38
heavy cream/walk in cooler	39
hot dog/undercounter cooler	38
liquid egg product/walk in cooler	39
mashed potatoes/steam table	170
pasta/make table	37
raw beef/walk in cooler	39
raw chicken/make table	39
sliced tomatoes/walk in cooler	39
soup/steam well	180

OBSERVATIONS AND CORRECTIVE ACTIONS

Question Number	Item Number	Critical Violations are indicated by an asterisk (*). Violations cited in this report must be corrected within the time frames below, or as stated in the Food Code.
4	2-401.11	<p>* Eating, Drinking, or Using Tobacco - An employee was seen eating, drinking, or using a form of tobacco in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection could result.</p> <p style="text-align: center;">CRITICAL Corrected on site</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed open employee drink on make table in prep table. Corrected on site.</p>
14	4-601.11	<p>* Food Contact Clean to Sight and Touch - Equipment food-contact surfaces and utensils was not clean to sight and touch.</p> <p style="text-align: center;">CRITICAL Comply by Nov 5, 2009</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed food spillage in the bottom of the reach in Victory freezer by the walk in cooler.</p>
26	7-201.11	<p>* Separation, Storage - Poisonous or toxic materials are not stored in accordance with the Food Code.</p> <p style="text-align: center;">CRITICAL Corrected on site</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed sani tab stored next to clean dishware in warewashing area. Corrected on site.</p>
36	6-202.15	<p>Openings to outside not protected against entry of pest as specified in the Food Code; and/or Protective barriers not provided for exterior walls/roofs</p> <p style="text-align: center;">Comply by Jan 31, 2010</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed gap at the back exterior door.</p>
36	6-501.111	<p>* Effective pest control measures not in place *; and/or Dead or trapped pest not removed from traps at adequate frequency</p> <p style="text-align: center;">CRITICAL Comply by Nov 5, 2009</p> <p>Recommended Resolution -</p> <p>Observations and Corrective Actions - Observed excessive live roach activity throughout the establishment. Observed dead roaches throughout the establishment.</p>
41	3-304.12	<p>In-use utensils not properly stored between uses</p> <p style="text-align: center;">Comply by Jan 31, 2010</p>

		Recommended Resolution - Observations and Corrective Actions - Observed a plastic bowl being used as a scoop in the rice in the make table.
46	4-501.14	Warewashing equipment not cleaned before use & every 24 hours; Warewashing machine not operated per data plate Comply by Jan 31, 2010 Recommended Resolution - Observations and Corrective Actions - Observed heavy calcification on the dish machine.
47	4-601.11	Equipment not maintained free of encrusted grease/soil deposits Comply by Jan 31, 2010 Recommended Resolution - Observations and Corrective Actions - Observed heavy grease build up on cooking equipment throughout the kitchen.
47	4-602.13	Nonfood-contact surfaces not cleaned at frequency to prevent buildup of residue Comply by Jan 31, 2010 Recommended Resolution - Observations and Corrective Actions - Observed dust build up on the shelving units storing clean dishware.
53	6-201.11	Floors/walls/ceilings not smooth & easily cleanable; and/or Utility lines unnecessarily exposed Comply by Jan 31, 2010 Recommended Resolution - Observations and Corrective Actions - Observed several areas in the kitchen where there are holes in the wall. Observed several areas in the kitchen where the floor tiles are damaged, missing, and/or cracked. Observed several areas in the kitchen where the stainless sections of the wall have gaps and/or seal is missing. Observed several areas in the kitchen and service stations where there are cracks in the walls.
53	6-201.13	Floor to wall junctures not covered; Water-flushed floors not provided with drains & graded to drain Comply by Jan 31, 2010 Recommended Resolution - Observations and Corrective Actions - Observed missing floor to wall junctures throughout the kitchen.
53	6-501.11	Physical facilities not maintained in good repair & cleaned as often as necessary to keep them clean Comply by Jan 31, 2010 Recommended Resolution - Observations and Corrective Actions - Observed grease build up on the floors, walls, and ceiling throughout the kitchen. Observed grease build up on the piping behind cooking equipment. Observed build up on the floors in the walk in cooler.
54	6-303.11	Lighting intensity not adequate in food prep, storage & service areas Comply by Jan 31, 2010 Recommended Resolution - Observations and Corrective Actions - Observed missing lights in walk in cooler.
GENERAL COMMENTS		
**A cease operation was issued at the time of routine inspection. No cooking, prep or service will be permitted until the Health Department removes the cease operation. Sign on the front door may not be removed by anyone other than a Health Department Food Protection representative. **		
PHS II [REDACTED] was present at the time of inspection.		
Follow-up Required : Yes		Follow-up Date : Nov 05, 2009
		Signature Date : Nov 02, 2009
		
Person in Charge: Beth		Inspector: [REDACTED]