

**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**

**Insp Date:** 1/11/2013  
**Business:** PAPA'S

**Business ID:** 110542FR

**Inspection:** 06002153

1013 MAIN  
 ALBERT, KS 67511

**Store ID:**  
**Phone:** 6209231017  
**Inspector:** KDA06  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/11/13	03:45 PM	05:45 PM	2:00	0:15	2:15	0	
<b>Total:</b>			2:00	0:15	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification  Print Critical (P) Violations 3 Critical (Pf) Violations 2 Lic. Insp. No

Certified Manager on Staff  Certified Manager Present  Address Verified

**INSPECTION INFORMATION**

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.

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.

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, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. . p .. ..

**Employee Health**

2. Management awareness; policy present.

Y N O A C R  
 p .. .. . .

3. Proper use of reporting, restriction and exclusion.

p .. .. . .

**Good Hygienic Practices**

4. Proper eating, tasting, drinking, or tobacco use

p .. .. . .

5. No discharge from eyes, nose and mouth.

p .. .. . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Preventing Contamination by Hands</b>	Y	N	O	A	C	R
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.	..	Ⓟ	..	..	Ⓟ	..
<i>Fail Notes</i>   6-301.11 <i>Handwash cleanser provided [No hand soap at hand sink in prep area. COS (corrected on site) replaced]</i>						
<b>Approved Source</b>	Y	N	O	A	C	R
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.	..	..	..	Ⓟ	..	..
<b>Protection from Contamination</b>	Y	N	O	A	C	R
13. Food separated and protected.	..	Ⓟ	..	..	Ⓟ	..
<i>Fail Notes</i>   3-302.11(A)(1)(a)* <i>CRITICAL P - Separation-Raw &amp; raw RTE food [Raw ground beef stored above RTE salsa in Whirlpool RIC (reac in cooler)]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	Ⓟ	..	..	Ⓟ	..
<i>Fail Notes</i>   4-601.11A* <i>CRITICAL Pf - Food Contact Clean to Sight and Touch [Dried food debris inside microwave cavity. COS cleaned]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	Ⓟ	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	Ⓟ	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	Ⓟ	..	..	..
18. Proper cooling time and temperatures.	..	..	Ⓟ	..	..	..
19. Proper hot holding temperatures.	Ⓟ	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	Ⓟ	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	Ⓟ	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	Ⓟ	..	..
<b>Consumer Advisory</b>	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	Ⓟ	..	..	..	..	..
<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	Ⓟ	..	..	..	..	..
<b>Chemical</b>	Y	N	O	A	C	R
25. Food additives: approved and properly used.	Ⓟ	..	..	..	..	..
26. Toxic substances properly identified, stored and used.	..	Ⓟ	..	..	Ⓟ	..
<i>Fail Notes</i>   7-208.11(A)* <i>CRITICAL Pf - Storage-First Aid Supplies-Labeled [First aid supplies stored with food in store room. CO Smoved]</i>						
<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

GOOD RETAIL PRACTICES
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.      .. .. p .. .. ..

29. Water and ice from approved source.      p .. .. .. ..

30. Variance obtained for specialized processing methods.      .. .. p .. .. ..

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.      p .. .. .. ..

32. Plant food properly cooked for hot holding.      .. .. p .. .. ..

33. Approved thawing methods used.      .. .. p .. .. ..

34. Thermometers provided and accurate.      .. p .. .. ..

*Fail Notes* | 4-204.112(B) *Integrated or affixed thermometer in equipment*  
*[No thermometer located in the Whirlpool R/c or the GE R/c]*

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

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.      p .. .. .. ..

37. Contamination prevented during food preparation, storage and display.      .. p .. .. ..

*Fail Notes* | 3-305.11(A)(3) *Food stored 6" above floor*  
*[Large bag of pinto beans stored directly on floor in store room.]*

38. Personal cleanliness.      p .. .. .. ..

39. Wiping cloths: properly used and stored.      .. .. p .. .. ..

40. Washing fruits and vegetables.      .. .. p .. .. ..

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.      p .. .. .. ..

42. Utensils, equipment and linens: properly stored, dried and handled.      p .. .. .. ..

43. Single-use and single-service articles: properly used.      p .. .. .. ..

44. Gloves used properly.      p .. .. .. ..

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
 Critical items      .. p .. .. ..

*Fail Notes* | 4-101.11\* *CRITICAL P - Utensils/food-contact surfaces of safe materials*  
*[Stainless containers used for storing food.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
 non-critical items      p .. .. .. ..

46. Warewashing facilities: installed, maintained, and used; test strips.      p .. .. .. ..

47. Non-food contact surfaces clean.      p .. .. .. ..

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.      p .. .. .. ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
49. Plumbing installed; proper backflow devices. <i>Fail Notes</i>   5-205.15(A)* <i>CRITICAL P - Plumbing system repaired according to law [Hand sink in prep area with no hot water]</i>	..	p	..	..	..	..
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

<i>Material Distributed</i>		<i>Education Title #43 Storing Food in WIC [issued]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

chicken strips 195

## **Footnote 2**

**Notes:**

gravy 138 crock pot

## **Footnote 3**

**Notes:**

Salsa 37 Coke RIC --Ham 39 GE RIC--Ground beef 39 Whirlpool RIC

## **Footnote 4**

**Notes:**

Hot water 124 at 3 vat sink

## FIELD WARNING LETTER

**Insp Date:** 1/11/2013

**Business ID:** 110542FR

**Inspection:** 06002153

**Business:** PAPA'S

**Store ID:**

**Phone:** 6209231017

1013 MAIN  
ALBERT, KS 67511

**Inspector:** KDA06

**Reason:** 01 Routine

**Reference:**

Time In / Time Out

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 1/11/2013  
**Business:** PAPA'S

**Business ID:** 110542FR

**Inspection:** 06002153

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**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

Food Establishments. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-655 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food establishments; food vending machines; and food processing plants.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 01/21/13

Inspection Report Number 06002153

Inspection Report Date 01/11/13

Establishment Name PAPA'S

Physical Address 1013 MAIN City ALBERT

Zip 67511

Additional Notes and Instructions

Business closed on Monday Follow up Inspection ti be completed on 1-22-13