

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: 2/12/2014
Business: PAPA'S

Business ID: 110542FE

Inspection: 06002684

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:
02/12/14	11:45 AM	01:45 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 1013 MAIN City ALBERT
 Zip 67511
 Owner _____ License Type FE
 Risk Category RAC# 06 High Risk RAC/Size Confirmed Size Range Under 5,000 sq feet
 Insp. Notification Email _____ Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified Actual Sq. Ft. 1800
 Certified Manager Present

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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	p
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	p	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; font-weight: bold; margin-right: 5px;">Fail Notes</div> <div> <p>3-301.11(B) P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.</p> <p>[Cook made 2 tossed salads with bare hands. COS (corrected on site) tossed salads educated cook, cook washed hand doned gloce and re-made salads]</p> </div> </div>						
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	p
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; font-weight: bold; margin-right: 5px;">Fail Notes</div> <div> <p>3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</p> <p>[Sliced tomatoes at 45 sitting on counter top at room temp. COS placed in RIC]</p> </div> </div>						
21. Proper date marking and disposition.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. .. p

<i>Fail Notes</i>	3-603.11(C)	<i>Pf - Consumer Advisory for Raw or Undercooked Food (Reminder requirements) - REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states: Regarding the safety of these items, written information is available upon request; Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; or, Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [No consumer advisory posted.]</i>
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. p

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

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

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

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

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

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [Two containers, one with salt, one with sugar, as noted by cook, with no common name on the container. COS labeled]</i>
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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 | .. | .. | p | .. |
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<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Scoop stored in sugar container with the handle touching he product. COS removed]</i>
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|---|---|----|----|----|----|----|
| 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-P and Pf items | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [2 rubber scrappers with cracks in the food contact surface.]</i>
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|---|---|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core 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 | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 5 at end of questionnaire.

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|--|----|----|----|----|----|----|
| 49. Plumbing installed; proper backflow devices. | 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Vent hood for friers with build up of dust and grease.]</i>
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|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
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Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #02</i>	<i>Consumer Advisory [issued]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

chicken 188 for salads

Footnote 2

Notes:

taco meat 147 in crock pot

Footnote 3

Notes:

Salsa 37 in Coke RIC (reach in cooler)-Raw beef 37 in GE RIC-Lettuce 39 in RIC in back prep area.

Footnote 4

Notes:

potatoes 189 on stove top

Footnote 5

Notes:

hot water 133 at hand sink

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/12/2014
Business: PAPA'S

Business ID: 110542FE

Inspection: 06002684

Store ID:

Phone: 6209231017

Inspector: KDA06

Reason: 01 Routine

1013 MAIN
 ALBERT, KS 67511

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/12/14	11:45 AM	01:45 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product tossed salad Qty 1 Units _____ Value \$ 2.00

Description bare hand congctact with food

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/12/2014
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Business ID: 110542FE

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Phone: 6209231017

Inspector: KDA06

Reason: 01 Routine

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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 food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 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. 65-619 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.

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

Follow up Scheduled 02/22/14

Inspection Report Number 06002684

Inspection Report Date 02/12/14

Establishment Name PAPA'S

Physical Address 1013 MAIN City ALBERT

Zip 67511

Additional Notes and Instructions