

**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:** 10/6/2011      **Business ID:** 74363RS  
**Business:** RICKE'S HOMETOWN FOODS

**Inspection:** 07001361  
**Store ID:**  
**Phone:** 6202547913  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

202 N MAIN ST PO BOX 364  
 ATTICA, KS 67009

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/06/11	10:11 AM	11:30 AM	1:19	0:01	1:20	0	
<b>Total:</b>			1:19	0:01	1:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Email                        Critical Violations   2                        Lic. Insp.   No  

Sent Notification To \_\_\_\_\_

Address Verified   p  

**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 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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw &amp; raw RTE [In display case raw eggs stored over Ready to Eat (RTE) Cheese cake and jello COS-Corrected on site employee relocated.]</i>						
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	..	..	..
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	..	..	p	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	p	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	p	..	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	p	..	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	p	..	..	..
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..
<i>Fail Notes</i>   7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [On retail shelve liquid oust fan refills over peanuts in shell COS-Employee relocated liquid.]</i>						
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	p	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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  | .. | .. |

<b>Food Temperature Control</b>	Y	N	O	A	C	R
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|---|-------------------|---|---|----|----|----|--|--|--|
| 31. Proper cooling methods used; adequate equipment for temperature control.  | p                 | ..  | ..  | .. | .. | .. |  |  |  |
| <table style="border-left: 1px solid black; border-right: 1px solid black; border-collapse: collapse;"> <tr> <td style="padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">4-301.11</td> <td style="padding: 2px;"><i>SWING - Cooling, heating, &amp; holding equipment sufficient in number &amp; capacity (in good repair)<br/>[NC-Not Critical (Swing) Seals to reach iin cooler, walk in freezer need replaced ]</i></td> </tr> </table> | <i>Fail Notes</i> | 4-301.11  | <i>SWING - Cooling, heating, &amp; holding equipment sufficient in number &amp; capacity (in good repair)<br/>[NC-Not Critical (Swing) Seals to reach iin cooler, walk in freezer need replaced ]</i> |    |    |    |  |  |  |
| <i>Fail Notes</i>   | 4-301.11          | <i>SWING - Cooling, heating, &amp; holding equipment sufficient in number &amp; capacity (in good repair)<br/>[NC-Not Critical (Swing) Seals to reach iin cooler, walk in freezer need replaced ]</i> |   |    |    |    |  |  |  |
| 32. Plant food properly cooked for hot holding.   | ..                | ..  | ..  | p  | .. | .. |  |  |  |
| 33. Approved thawing methods used.  | p                 | ..  | ..  | .. | .. | .. |  |  |  |
| 34. Thermometers provided and accurate.   | ..                | p   | ..  | .. | .. | .. |  |  |  |
| <table style="border-left: 1px solid black; border-right: 1px solid black; border-collapse: collapse;"> <tr> <td style="padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">4-302.12</td> <td style="padding: 2px;"><i>Food thermometers provided &amp; accessible; Appropriate thermometer for measuring thin foods provided<br/>[No thermometers for checking thin foods internal temperatures.]</i></td> </tr> </table>                    | <i>Fail Notes</i> | 4-302.12  | <i>Food thermometers provided &amp; accessible; Appropriate thermometer for measuring thin foods provided<br/>[No thermometers for checking thin foods internal temperatures.]</i>                    |    |    |    |  |  |  |
| <i>Fail Notes</i>   | 4-302.12          | <i>Food thermometers provided &amp; accessible; Appropriate thermometer for measuring thin foods provided<br/>[No thermometers for checking thin foods internal temperatures.]</i>                    |   |    |    |    |  |  |  |

<b>Food Identification</b>	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

<b>Prevention of Food Contamination</b>	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  | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.   | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                              | .. | .. | p  | .. | .. | .. |
| 40. Washing fruits and vegetables.  | .. | .. | .. | p  | .. | .. |

<b>Proper Use of Utensils</b>	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 | .. | .. | .. | .. | .. |

<b>Utensils, Equipment and Vending</b>	Y	N	O	A	C	R
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|---|---|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.   | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | p | .. | .. | .. | .. | .. |

<b>Physical Facilities</b>	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.     | p | .. | .. | .. | .. | .. |

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Physical Facilities</b>	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. |

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|-------------------|--------------|--|
| <i>Fail Notes</i> | 6-501.11     | <i>Physical facilities maintained in good repair<br/>[Ceiling tiles missing in store, ]</i>  |
|                   | 6-501.114(A) | <i>Premises free of unnecessary items<br/>[Backroom areas have many old equipment and other items that<br/>could create pest harborage areas.]</i> |
|                   | 6-501.12(A)  | <i>Physical facilities clean<br/>[Back room dirty.]</i>  |

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|---|------------|---|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | ..         | p   | .. | .. | .. | .. |
| <i>Fail Notes</i>   | 6-202.11() | <i>Protective shielding on light bulbs over exposed<br/>food/utensils/equipment<br/>[(A) Light cover missing in meat cutting area.]</i> |    |    |    |    |

<b>Administrative/Other</b>	Y	N	O	A	C	R
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|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Ground beef 43, Rope sausage 43, Round steak 36, Chopped Ham 40, Chicken salad 35, Bologna 29, Milk 40, Eggs 39, Cheddar Cheese 39, Walk in cooler Ground beef 43, Ribeye 42, Eggs 42, Milk 41, Cut lettuce 40.