

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	p	..
<i>Fail Notes</i> 6-301.11 <i>Handwash cleanser provided</i> [No hand soap available at handwash sink by front counter COS-Corrected on site owner placed soap at sink.]						
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)(b)* <i>CRITICAL - Separation-Raw & cooked RTE</i> [In walk in cooler raw cubed beef stored over cooked ready to eat beef brisket COS-Owner relocated raw cubed beef , In walk in cooler raw eggs stored over ready to eat smoked ham COS-Owner relocated eggs.]						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> [In display cooler Jalapeno loaf, ham, Bologna, pickle loaf and turkey breast not date marked 24 hours after opening COS-Owner date marked In walk in cooler cooked beef brisket not date marked 24 hours after preparing COS-Owner discarded VD.]						
22. Time as a public health control: procedures and record.
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

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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							
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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 . . .

This item has Notes. See Footnote 2 at end of questionnaire.

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 . . .

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
[in back room Miracle Whip stored on floor]*

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

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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean [ceiling and cooling unit in cutting room dirty with buildup of dust and dirt.]</i>
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Physical Facilities	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 | .. | .. | .. | .. | .. |
| 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
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Walk in cooler Milk 33, ham 32, Eggs 33, Bologna 31, macaroni salad 31, Raw chicken 37, Steak 28, Smoked brisket 27, cube steak 27, chuck 23, frozen foods ok,

Footnote 2

Notes:

Need variance for ROP of fish and other cooked foods.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/22/2012 **Business ID:** 95473RS
Business: WB MEATS

423 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07001589
Store ID:
Phone: 6204422277
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/22/12	01:50 PM	03:10 PM	1:20	0:02	1:22	0	
Total:			1:20	0:02	1:22	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 Cooked beef brisket Qty 3 Units lbs Value \$ 20.00

Description Beef brisket not date marked 24 hours after production

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A