

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: 5/1/2012 **Business ID:** 0721211S
Business: Moores Venture Foods

Inspection: 07001714
Store ID:
Phone: 6206752246
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

440 N. Merchant
 Belle Plaine, ks 67013

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/01/12	09:00 AM	10:15 AM	1:15	1:00	2:15	0	
Total:			1:15	1:00	2:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations Lic. Insp. Yes
 Sent Notification To Left App. No Lic. Approved Yes
 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

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.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

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

Y N O A C R
 p

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Good Hygienic Practices		Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth.		p
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
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8. Adequate handwashing facilities supplied and accessible.		p
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.		p
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10. Food received at proper temperature.		p
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11. Food in good condition, safe and unadulterated.		p
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12. Required records available: shellstock tags, parasite destruction.		p
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.		p
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14. Food-contact surfaces: cleaned and sanitized.		p
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.		p
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17. Proper reheating procedures for hot holding.		p
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18. Proper cooling time and temperatures.		p
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19. Proper hot holding temperatures.		p
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20. Proper cold holding temperatures.		p
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This item has Notes. See Footnote 1 at end of questionnaire.

21. Proper date marking and disposition.		p
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22. Time as a public health control: procedures and record.		p
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.		p
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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
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p
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26. Toxic substances properly identified, stored and used.		p
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Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.		p
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.		p
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29. Water and ice from approved source.		p
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30. Variance obtained for specialized processing methods.		p
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Food Temperature Control	Y	N	O	A	C	R
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
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
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
Proper Use of Utensils	Y	N	O	A	C	R
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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	..	p	p	..
<i>Fail Notes</i> 4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Produce sink/mop service sink made of unsealed concrete COS-corrected onsite sink will only be used for mop service all food preparation sink needs are transfered to near by 3 compartment sink until a new food preparation sink can be installed. Sink ok for mop service only no food preparation.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p
<i>Fail Notes</i> 4-101.17(A) <i>Use limitation for food contact material-wood [Shelves in walk in coolers made of wood that in many places is not sealed.]</i>						
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
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.	p

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Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean. .. p

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| <i>Fail Notes</i> | 6-201.11 | <i>Floors/walls/ceilings smooth & easily cleanable
[Floors in retail space missing tiles in areas near dairy display coolers and outside managers office.]</i> |
| | 6-501.114(A) | <i>Premises free of unnecessary items
[Old equipment and furniture stored in backroom areas creating possible pest harborage areas.]</i> |

54. Adequate ventilation and lighting; designated areas used. .. p

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|-------------------|------------|---|
| <i>Fail Notes</i> | 6-202.11() | <i>Protective shielding on light bulbs over exposed food/utensils/equipment
[(A) Light bulbs in walk in coolers not covered or made of shadderproof materials.]</i> |
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

This item has Notes. See Footnote 3 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Frozen foods ok, freezers ok, Walk in cooler air 38, Dairy cooler 43, Milk 40, Display coolers air 40, 27, Ground beef 38, Bologna 34, HAM 34, Chicken breast 35, Top sirloin 32, Arm roast 41, Eggs 43,

Footnote 2

Notes:

Floor drain changed to indirect plumbing connection for 3 compartment sink and utility sink (Mop service sink)

Footnote 3

Notes:

New ownership taking over facility for operation on 5/2/2012. New license approved.