

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: 10/3/2012 **Business ID:** 74363FS
Business: RICKE'S HOMETOWN FOODS

Inspection: 07002047
Store ID:
Phone: 6202547913
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

202 N MAIN ST PO BOX 364
 ATTICA, KS 67009

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/03/12	09:15 AM	10:45 AM	1:30	1:15	2:45	0	
Total:			1:30	1:15	2:45	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 2 Lic. Insp. No
 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 OR VISIT 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

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

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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
<i>Fail Notes</i> 5-203.11(A)* <i>CRITICAL - Handsink-Required numbers</i> <i>[Handwash sink in front kitchen area not functioning Facility has until 10 day followup or 10/13/2012 to have sink repaired. Until repaired facility can use meat room handwash sink at back of store for hand washing.]</i>						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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 2 at end of questionnaire.</i>						
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
<i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc.</i> <i>[Olay loation stored above front kitchen 3 compartment sink COS-Corrected on site employee relocated]</i>						
Conformance with Approved Procedures	Y	N	O	A	C	R

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Physical Facilities	Y	N	O	A	C	R
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-205.15(B) <i>SWING - Plumbing system maintained in good repair [NC-Not Critical Meat room facets at hand wash sink and 3 compartment sink leaking]</i>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<i>Fail Notes</i> 6-301.20 <i>Handwash sinks with disposable towels supplied with waste receptacle [no handwash sink available in employee restroom]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair [Ceiling tiles missing in retail area, numerous ceiling tiles stained]</i>						
6-501.114(A) <i>Premises free of unnecessary items [Old equipment and records stored in back room creating possible pest harborage areas]</i>						
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>Fail Notes</i> K.S.A. 65-657(b) <i>Adulteration of drugs [on retail shelves Vicks 44 custom care 6 ounce bottle expired 4/12, Top Care Daytime 6 ounce bottle expired 4/12 COS-employee removed from sale for credit.]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

3 compartment sink in front kitchen 200ppm Quaternary (parts per Million)

Footnote 2

Notes:

Reach in cooler air 26, Pizza beef 28, Sliced ham 26, SI turkey 28, Shredded cheese 33, Steak 43, Bratwurst 43, Ground beef 43, Meat walk in cooler air 43, eggs 45, ham 34, freezers and frozen foods ok display cooler 38, Ground beef 43, Steak 43, hot dogs 42, milk 41, chocolate milk 43, eggs 42

